

## CHARCUTERIE

3 FOR \$29 | 5 FOR \$37

Served With: Sourdough Toast, House Pickles & Seasonal Fruit Preserves

Country Pate                      Speck

Chicken Liver Mousse <sup>n</sup>      Duck Prosciutto

Salumi                              Mortadella <sup>n</sup>

Add Cheese +\$25  
Soft | Semi Hard | Blue

## SEAFOOD BAR

served with traditional accompaniments

Half Dozen Oysters \$36  
East Or West

Half Dozen Shrimp \$32

1/2 Maine Lobster \$39

King Crab \$120

Grand Plateaux \$210

## SIDES FOR THE TABLE

Frites \$12  
Pomme Purée \$12  
Haricot Vert \$12  
Ratatouille \$15

OSCAR IBARRA  
Chef de Cuisine

JON LOWE  
General Manager

We Proudly Serve  
Grand Champion Wagyu Beef  
From Cross Creek Ranch

## FOR THE TABLE

AJAX TRUFFLE FRIES *gf, v* \$21  
Grana Padano, Parsley

CAULIFLOWER GRATIN *gf, v, n* \$21  
Cashew Cheese, Crispy Cauliflower

CHARRED SHISHITO PEPPERS *gf, v* \$21  
Green Onion, Citrus Zest, Tamari, Sesame Seeds

## SOUP & SALAD

\$5 Split Plate Charge

ONION SOUP GRATINÉE \$19  
Crostini, Provolone, Gruyère

TOMATO GAZPACHO \$23  
Crab, Crème Fraîche, Sourdough

AJAX TAVERN SALAD *gf, v* \$19  
Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette

Add To Any Salad: Organic Chicken +\$15 | Salmon +\$22 | Shrimp +\$23

## MAINS

\$5 Split Plate Charge

AJAX WAGYU DOUBLE CHEESEBURGER\* \$29  
American Cheese, Onion Aioli, Frites  
Add Bacon Spread +\$3 | Truffle Fries +\$9

FRIED CHICKEN SANDWICH \$33  
Red Chilaquiles Aioli, Cabbage-Cilantro Slaw, Smashed Avocado, Macha, Pickles, Brioche  
Truffle Fries +\$9

RATATOUILLE & "MEATBALLS" *gf, v, n* \$31  
Roasted Tomato Purée, Quinoa, Pesto, Pine Nuts

WAGYU BOLOGNESE \$37  
Wagyu Beef, Pancetta, Pappardelle, Parmesan, Citrus & Herb Breadcrumbs

CHICKEN "BARIGOULE" *gf* \$39  
Confit Half Chicken, Artichoke, Spinach, Cherry Tomatoes, Fried Camembert

MEDITERRANEAN SALMON *gf* \$38  
Quinoa Tabbouleh, Eggplant, Tomato Confit Crust, Caper Vinaigrette

STEAK FRITES\* *gf* \$72  
12 oz Colorado NY Strip, Au Poivre, Bernaise  
Truffle Fries +\$9

8OZ WAGYU COULOTTE STEAK\* *gf* \$47  
Pomme Puree, Asparagus, Chimichurri, Au Poivre

## DESSERT

BRÛLÉED CREAM *n, v* \$17  
Pastry Cream, Macerated Strawberries, Almond Tuille

CHOCOLATE TORTE *gf, v, n* \$18  
Chocolate Cremeux, Raspberry, Whipped Cream

THE COOKIE *v* \$9  
Chef's Seasonal Selection

HOUSE-SPUN ICE CREAMS + SORBETS *v* \$12

\*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness

*v* : vegetarian | *gf* : gluten free | *n* : nuts

\*22% service charge added to parties of 6 or more