

CHARCUTERIE

3 FOR \$29 | 5 FOR \$37

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

Country Pate Speck

Chicken Liver Mousse ⁿ Duck Prosciutto

Salumi Mortadella ⁿ

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

AJAX MOULES MARINIÈRE \$37
PEI Mussels, Wagyu Chorizo, White Wine Broth, Fennel

TUNA TARTARE* *gf* \$33
Black Aguachile, Avocado, Cucumber, Citrus, Sesame Aioli, Taro Chips

SOUP & SALAD

\$5 Split Plate Charge

ONION SOUP GRATINÉE \$19
Crostini, Provolone, Gruyère

STRAWBERRY GAZPACHO *gf* \$23
Prosciutto Croquet, Burrata, Balsamic, Basil

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

MANGO SALAD *gf* \$23
White Balsamic Herb Vinaigrette, Green Cabbage And Herbs Mix, Avocado Fries, Coffee Cashews

KALE & QUINOA CAESAR \$21
Reggiano Crisp, Croutons, Anchovy

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

MAINS

\$5 Split Plate Charge

AJAX WAGYU DOUBLE CHEESEBURGER* \$29
American Cheese, Ajax Dub Sauce, Romaine, Tomato, Fries
Add Bacon Spread +\$3 | 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

ROASTED CHICKEN *gf* \$39
Beer Brined Half Chicken, Piquillo Purée, Shiitakes & Peas

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

MAINE LOBSTER ROLL \$47
Brioche Bun, Pickled Peppers, Fries

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

8OZ WAGYU COULOTTE STEAK* *gf* \$47
Pomme Puree, Green Beans, Roasted Mushrooms, 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