

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

SIDES FOR THE TABLE

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

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* \$21
Grana Padano, Parsley

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

AVOCADO FRIES *gf* \$17
Sesame Aioli, Guajillo Aioli

SOUP & SALAD

\$5 Split Plate Charge

ONION SOUP GRATINÉE \$19
Crostini, Provolone, Gruyère

CORN VELOUTÉ* *gf* \$23
Scallop, Roasted Peppers, Pickled Corn

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

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

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

Add To Any Salad: Pulled Chicken +\$13 | Chicken Breast* +\$19 | Shrimp* +\$23 | Salmon* +\$22

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER* \$29
American Cheese, Ajax Dub Sauce, Romaine, Tomato, Fries
Add Bacon Spread +\$3 | Truffle Fries +\$9

MAITAKE CAKES *gf, n* \$31
Corn Bernaise, Spinach, Pickled Corn

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

ROASTED CHICKEN* \$39
Beer Brined Half Chicken, Parsnip Puree, Sautéed Kale, Carrot, Onion

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

WAGYU STEAK SANDWICH* \$35
Carne Asada, Cactus, Guajillo Aioli, Roasted Peppers & Onions, Avocado

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

LAMB RAGOUT RIGATONI *n* \$35
Celery Root, Kale, Cream Sauce, Pine Nuts, Shaved Parmesan, Anchovies

DESSERT

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

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

THE COOKIE \$9
Chef's Seasonal Selection

HOUSE-SPUN ICE CREAMS + SORBETS \$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

gf : gluten free | *n* : nuts

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