

SEAFOOD BAR*

served with traditional accompaniments

Half Dozen Oysters \$36
East Or West

Half Dozen Shrimp \$32

FOR THE TABLE

AJAX TRUFFLE FRIES *gf* \$24
Grana Padano, Parsley

CAULIFLOWER GRATIN *gf, n, v* \$22
Cashew Cheese, Crispy Cauliflower

CHARCUTERIE \$39
Country Pate, Speck, Duck Prosciutto, Mortadella, Salumi, House Pickles & Preserves
Add Cheese +\$21

SALMON TARTARE* *gf* \$35
Passion Fruit Coulis, Avocado Mousse, Jicama Relish, Macha Aioli, Taro Chips

WAGYU CARPACCIO* *gf* \$31
Black Garlic Aioli, Pickled Mushrooms, Parmesan, Arugula, Crispy Shallots

SIDES FOR THE TABLE

Frites \$15
Pomme Purée \$15
Haricot Vert \$15
Brussels Sprouts \$17
Roasted Mushrooms \$17

SOUP & SALAD

ONION SOUP GRATINÉE \$20
Crostini, Provolone, Gruyère

TOMATO SOUP \$23
Basil, Grilled Cheese

STRAWBERRY SALAD *gf* \$23
Strawberry Vinaigrette, Avocado, Feta, Pistachio, Fava Beans, Spinach and Arugula

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

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

Add To Any Salad: Pulled Chicken +\$15 | Chicken Breast* +\$19 | Shrimp* +\$23 | Salmon* +\$22

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER* \$30
American Cheese, Ajax Dub Sauce, Romaine, Tomato, Fries
Add Bacon Spread +\$3 | Truffle Fries +\$9

VEGAN MUSHROOM GNOCCHI *gf, n* \$31
Gnocchi, Celery Root Puree, Brussels Sprouts, Mushrooms, Pine Nuts

WAGYU BOLOGNESE \$39
Wagyu Beef, Pancetta, Rigatoni, Parmesan, Citrus & Herb Breadcrumbs

COQ AU CHAMPAGNE* \$43
Half Chicken, Champagne Sauce, Artichokes, Asparagus, Smoked Potatoes

SALMON "VICHYSOISE" *gf* \$42
Potato & Leek Espuma, Pancetta, Swiss Chard

WAGYU STEAK SANDWICH* \$39
Comte, Bacon Spread, Apples, Arugula, Pickled Fresnos

OSCAR IBARRA
Chef de Cuisine

MAR CARDENAS
Sous Chef

JON LOWE
General Manager

DESSERT

APPLE TARTE TATIN \$17
Vanilla Cake, Caramelized Apples, Whipped Vanilla Cream

CHOCOLATE CREMEUX *gf, n* \$18
Dark Chocolate, Sponge Cake, Caramel, Hazelnut

THE COOKIE A LA MODE \$14
Chocolate Chip Cookie, Vanilla Ice Cream

HOUSE-SPUN ICE CREAMS + SORBETS \$13

We Proudly Serve
Grand Champion Wagyu Beef
From Cross Creek Ranch

*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

\$5 Split Plate Charge | *22% service charge added to parties of 6 or more