

CAVIAR*

REGIIS OVA OSSETRA

Available in 30g/\$170 or 100g/\$540
Caramelized Onion Dip, Dill Potato Chips

SEAFOOD BAR*

served with traditional accompaniments

Half Dozen Oysters
East or West

\$36

1/2 Maine Lobster

\$39

Half Dozen Shrimp

\$32

King Crab

\$145

Grand Plateau
+ 30g Caviar

\$260
\$165

SIDES FOR THE TABLE

Frites

\$15

Pomme Purée

\$15

Haricot Vert

\$15

CHARCUTERIE

3 FOR \$33 | 5 FOR \$45

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

Country Pâté

Speck

Cured Chorizo

Duck Prosciutto

Salumi

Mortadella "

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

OSCAR IBARRA

Chef de Cuisine

MAR CARDENAS

Sous Chef

We Proudly Serve

Grand Champion Wagyu Beef

From Cross Creek Ranch

FOR THE TABLE

AJAX TRUFFLE FRIES Grana Padano, Parsley	\$24	TUNA TARTARE* Cucumber Relish, Ponzu, Sriracha Aioli, Avocado, Scallion, Rice Crisp	\$35
CAULIFLOWER GRATIN <i>n</i> Cashew Cheese, Crispy Cauliflower	\$22	WAGYU CARPACCIO* <i>gf</i> Artichoke, Arugula, Parmesan, Capers	\$35
CHARRED SHISHITO PEPPERS <i>gf</i> Green Onion, Citrus Zest, Tamari, Sesame Seeds	\$25	BURRATA & MELON Prosciutto, Mint Pistou, Crispy Garlic, Heirloom Tomatoes, Sourdough	\$37

SOUP & SALAD

Add To Any Salad: Chicken Breast +\$19 | Shrimp +\$23 | Salmon* +\$25 | 3oz Wagyu Steak* + \$35

ONION SOUP GRATINÉE Crostini, Provolone, Comté, Wagyu Beef	\$24	AJAX TAVERN SALAD <i>gf</i> Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités	\$19
KALE & QUINOA CAESAR Anchovy, Reggiano Crisp, Croutons	\$21	BEET & CORN SALAD Orange Vinaigrette, Arugula & Spinach, Avocado, Blue Cheese, Cornbread Croutons	\$25

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER* American Cheese, Ajax Dub Sauce, Romaine, Tomato Truffle Fries +\$9	\$31
AUBERGINE PITHIVIER Eggplant, Mushroom Duxelle, Ratatouille Purée, Pattypan Squash, Herb Vinaigrette	\$35
WAGYU BOLOGNESE Wagyu Beef, Pancetta, Rigatoni, Parmesan, Citrus & Herb Breadcrumbs	\$39
ROASTED CHICKEN SHAWARMA <i>gf</i> Aleppo Hummus, Tomato Salad, Caper & Sumac Vinaigrette, Gremolata	\$43
PAN ROASTED SALMON* Soubise Sauce, Asparagus, Pickled Fennel	\$42
WAGYU STEAK SANDWICH* Horseradish Goat Cheese, Caramelized Onions, Arugula Truffle Fries +\$9	\$37
MAINE LOBSTER ROLL Brioche Bun, Pickled Sweet Peppers Truffle Fries +\$9	\$49
STEAK FRITES* 12oz Colorado NY Strip, Au Poivre, Bernaise Truffle Fries + \$9	\$75

DESSERT

VANILLA BEAN CHEESECAKE Strawberry, Graham Cracker	\$17
CHOCOLATE CHIP COOKIE Vanilla Ice Cream	\$13
ICE CREAM SANDWHICH Vanilla Ice Cream, Chocolate Cookie	\$17
HOUSE-SPUN ICE CREAMS & SORBETS <i>gf</i>	\$13

For the convenience of our guests and efficiency of service, we kindly limit each check to a maximum of two forms of payment. Checks may be split by item but are limited to no more than two separate checks per table. For your convenience a 22% service charge will be added for groups of 6 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame. *gf*: gluten-free | *n*: contains nuts