

SEAFOOD BAR*	
served with traditional accompaniments	
Half Dozen Oysters East or West	\$36
Half Dozen Shrimp	\$32

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 ⁿ
Add Cheese +\$25 Soft Semi Hard Bleu	

OSCAR IBARRA Chef de Cuisine
MAR CARDENAS Sous Chef

We Proudly Serve Grand Champion Wagyu Beef From <u>Cross Creek Ranch</u>
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FOR THE TABLE	
AJAX TRUFFLE FRIES Grana Padano, Parsley	\$24
CAULIFLOWER GRATIN ⁿ Cashew Cheese, Crispy Cauliflower	\$22
WAGYU CARPACCIO* ^{gf} Artichoke, Arugula, Parmesan, Capers	\$35
BURRATA & LOCAL MELON Prosciutto, Mint Pistou, Sourdough, Crispy Garlic, Heirloom Tomatoes	\$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
KALE & QUINOA CAESAR Anchovy, Reggiano Crisp, Croutons	\$21
AJAX TAVERN SALAD ^{gf} Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités	\$19
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 ^{gf} Aleppo Hummus, Tomato Salad, Caper & Sumac Vinaigrette, Gremolata	\$43
PAN ROASTED SALMON* ^{gf} Soubise Sauce, Asparagus, Pickled Fennel	\$42
WAGYU STEAK SANDWICH* Horseradish Goat Cheese, Caramelized Onions, Arugula Truffle Fries +\$9	\$37
DESSERT	
VANILLA BEAN CHEESECAKE Chocolate, Vanilla Bean Pastry Cream	\$22
CHOCOLATE CHIP COOKIE Vanilla Ice Cream	\$13
ICE CREAM SANDWICH Vanilla Ice Cream, Chocolate Cookie	\$17
HOUSE-SPUN ICE CREAMS & SORBETS ^{gf}	\$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
