



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
Roasted Mushrooms	\$18
Brussels Sprouts	\$18

CHARCUTERIE*

3 FOR \$33 | 5 FOR \$45

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

Country Pate	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 Cross Creek Ranch

FOR THE TABLE

AJAX TRUFFLE FRIES Grana Padano, Parsley	\$24	PAPRIKA GLAZED OCTOPUS* ^{gf} Hummus, Chorizo Crumble, Jalapeño Purée, Gaufrette Chips	\$39
CAULIFLOWER GRATIN ⁿ Cashew Cheese, Crispy Cauliflower	\$22	WAGYU CARPACCIO* Black Garlic Aioli, Pickled Mushroom, Parmesan, Arugula, Lavosh, Sesame Seed	\$35
BURRATA Apple, Prosciutto, Cinnamon Pecans, Sourdough, Balsamic	\$35	FONDUE Chorizo, Apple, Roasted Mushrooms, Cauliflower, Fingerling Potatoes, Baguette Add Wagyu Steak* + \$34	\$59
TUNA TARTARE ^{gf} Cucumber Relish, Ponzu, Siracha Aioli, Avocado, Scal- lion	\$35		

Add To Any Salad: Chicken Breast +\$19 | Shrimp* +\$23 | Salmon* +\$25 | 3oz Wagyu Steak* + \$34

SOUP & SALAD

ONION SOUP GRATINÉE Crostini, Provolone, Comté, Wagyu Beef	\$24	KALE & QUINOA CAESAR Anchovy, Reggiano Crisp, Croutons	\$21
TOMATO SOUP Basil, Grilled Cheese	\$25	AJAX TAVERN SALAD ^{gf} Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités	\$19
		SQUASH & PEAR SALAD ^{gf} Spinach, Brown Butter Vinaigrette, Pine Nuts, Goat Cheese	\$23

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER* American Cheese, Ajax Dub Sauce, Romaine, Tomato Add Bacon Spread +\$3 Truffle Fries +\$9	\$31
LION’S MANE MUSHROOM “STEAK” ^{gf} Roasted Cauliflower Purée, Carrots, Rapini, Chimichurri	\$31
WAGYU BOLOGNESE Wagyu Beef, Pancetta, Pappardelle, Parmesan, Citrus & Herb Breadcrumbs	\$39
COQ AU VIN* ^{gf} Half Chicken, Red Wine Sauce, Pomme Purée, Carrots & Onions, Bacon Lardons	\$43
SALMON VICHYSOISE ^{gf} Potato & Leek Cream, Pancetta, Swiss Chard	\$42
BRAISED PORK RIBS* ^{gf} Pickled Corn Polenta, Rapini, Peach Mostarda, Braising Jus	\$39
AJAX MOULES MARINIÈRE* PEI Mussels, Wagyu Chorizo, White Wine Broth, Fennel	\$39
RIGATONI MELANZANE Charred Eggplant, Pancetta, Parmesan, Capers, Mushrooms	\$35
STEAK FRITES* ^{gf} 12 oz Colorado NY Strip, Au Poivre, Bercaise Truffle Fries +\$9	\$75
DUCK CONFIT SANDWICH Orange BBQ, Apple Slaw, Pickles, Brie	\$35

DESSERT

APPLE TART Vanilla Ice Cream, Caramel	\$19
ÉCLAIR Chocolate, Coffee Pastry Cream	\$22
CHOCOLATE CHIP COOKIE Vanilla Ice Cream	\$13
HOUSE-SPUN ICE CREAMS + SORBETS	\$13

A 22% service charge will be added for groups 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

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