



SEAFOOD BAR*

served with traditional accompaniments

Half Dozen Oysters East or West	\$36
Half Dozen Shrimp	\$32

FOR THE TABLE

AJAX TRUFFLE FRIES Grana Padano, Parsley	\$24
CAULIFLOWER GRATIN <i>n</i> Cashew Cheese, Crispy Cauliflower	\$22
TUNA TARTARE* <i>gf</i> Cucumber Relish, Ponzu, Sriracha Aioli, Avocado, Scallion	\$35
WAGYU CARPACCIO* Black Garlic Aioli, Pickled Mushroom, Parmesan, Arugula, Lavosh, Sesame Seed	\$35

SIDES FOR THE TABLE

Frites	\$15
Pomme Purée	\$15
Haricot Vert	\$15

SOUP & SALAD

ONION SOUP GRATINÉE Crostini, Provolone, Comté, Wagyu Beef	\$24
KALE & QUINOA CAESAR Anchovy, Reggiano Crisp, Croutons	\$21
AJAX TAVERN SALAD <i>gf</i> Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités	\$19

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

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 <i>n</i>

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

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER* American Cheese, Ajax Dub Sauce, Romaine, Tomato Truffle Fries +\$9	\$31
LION'S MANE MUSHROOM "STEAK" <i>gf</i> Roasted Cauliflower Purée, Carrots, Rapini, Chimichurri	\$31
WAGYU BOLOGNESE Wagyu Beef, Pancetta, Pappardelle, Parmesan, Citrus & Herb Breadcrumbs	\$39
COQ AU CHAMPAGNE <i>gf</i> Half Chicken, Champagne Sauce, Potato Purée, Artichokes, Green Beans	\$43
SALMON VICHYSOISE* <i>gf</i> Potato & Leek Cream, Pancetta, Swiss Chard	\$42
STEAK FRITES* <i>gf</i> 12 oz Colorado NY Strip, Au Poivre, Bernaise Truffle Fries +\$9	\$75
DUCK CONFIT SANDWICH Orange BBQ, Apple Slaw, Pickles, Brie Truffle Fries +\$9	\$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 <i>gf</i>	\$13

MICHAEL MEZA
General Manager

OSCAR IBARRA
Chef de Cuisine

MAR CARDENAS
Sous Chef

We Proudly Serve
Grand Champion Wagyu Beef
From Cross Creek Ranch

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