



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	\$260
+ 30g Caviar	\$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

MICHAEL MEZA
General Manager

We Proudly Serve
Grand Champion Wagyu Beef
From Cross Creek Ranch

FOR THE TABLE

AJAX TRUFFLE FRIES
Grana Padano, Parsley

\$24

CAULIFLOWER GRATIN ⁿ
Cashew Cheese, Crispy Cauliflower

\$22

BURRATA ⁿ
Pear, Prosciutto, Cinnamon Pecans, Sourdough,
Balsamic

\$35

TUNA TARTARE ^{gf}
Cucumber Relish, Ponzu, Siracha Aioli, Avocado,
Scallion

\$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

TOMATO SOUP
Basil, Grilled Cheese

\$25

OCTOPUS ARANCINI* ^{gf}
Squid Ink, Cream Cheese, Guajillo Adobo,
Chorizo Crumble

\$31

WAGYU CARPACCIO*
Black Garlic Aioli, Pickled Mushroom, Parmesan,
Arugula, Lavosh, Sesame Seed

\$35

FONDUE
Chorizo, Apple, Roasted Mushrooms,
Cauliflower, Fingerling Potatoes, Baguette
Add Wagyu Steak* + \$34

\$59

KALE & QUINOA CAESAR
Anchovy, Reggiano Crisp, Croutons

\$21

AJAX TAVERN SALAD ^{gf}
Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités

\$19

APPLE & BRUSSELS SPROUTS SALAD ^{gf, n}
Peanut Butter Vinaigrette, Cabbage & Kale,
Peanut Granola, 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 CHAMPAGNE* ^{gf}
Half Chicken, Champagne Sauce, Potato Puree, Artichokes, Green Beans

\$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

SMOKED TROUT RIGATONI
Creamy Chipotle Sauce, Bacon Lardon, Green Onion, Burrata

\$37

STEAK FRITES* ^{gf}
12 oz Colorado NY Strip, Au Poivre, Bernaise
Truffle Fries +\$9

\$75

DUCK CONFIT SANDWICH
Orange BBQ, Apple Slow, 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

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

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