



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* <i>gf</i> Artichoke, Arugula, Parmesan, Capers	\$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* + \$35	

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 <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
AUBERGINE PITHIVIER Eggplant, Mushroom Duxelle, Ratatouille Purée, Pattypan Squash, Herb Vinaigrette	\$35
WAGYU BOLOGNESE Wagyu Beef, Pancetta, Rigatoni, Parmesan, Citrus & Herb Breadcrumbs	\$39
COQ AU CHAMPAGNE <i>gf</i> Half Chicken, Champagne Sauce, Potato Purée, Artichokes, Haricot Vert	\$43
PAN ROASTED SALMON* Couscous, Peas, Citrus Beurre Blanc	\$42
FAVA PAPPARDELLE Fava Beans, Fennel, Poached Egg, Guanciale, Pecorino Romano	\$37
STEAK SANDWICH Al Pastor Marinade, Crispy Swiss, Avocado, Macha Aioli, Roasted Pineapple Pico	\$37

OSCAR IBARRA
Chef de Cuisine

MAR CARDENAS
Sous Chef

DESSERT

ÉCLAIR Chocolate, Vanilla Pastry Cream	\$22
CHOCOLATE CHIP COOKIE Vanilla Ice Cream	\$13
HOUSE-SPUN ICE CREAMS + SORBETS <i>gf</i>	\$13

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, and 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