

## 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

## 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 <sup>n</sup>

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	TUNA TARTARE* <sup>gf</sup> Cucumber Relish, Ponzu, Sriracha Aioli, Avocado, Scallion	\$35
CAULIFLOWER GRATIN <sup>n</sup> Cashew Cheese, Crispy Cauliflower	\$22	WAGYU CARPACCIO* <sup>gf</sup> Artichoke, Arugula, Parmesan, Capers	\$35
CHARRED SHISHITO PEPPERS <sup>gf</sup> Green Onion, Citrus Zest, Tamari, Sesame Seeds	\$25		

Add To Any Salad: Chicken Breast +\$19 | Shrimp\* +\$23 | Salmon\* +\$25 | 3oz Wagyu Steak\* + \$35

## SOUP & SALAD

ONION SOUP GRATINÉE Crostini, Provolone, Comté, Wagyu Beef	\$24	KALE & QUINOA CAESAR Anchovy, Reggiano Crisp, Croutons	\$21
ALMOND GAZPACHO <sup>gf, n</sup> King Crab, Grapes, Manchego, Cucumber & Apple Relish	\$27	AJAX TAVERN SALAD <sup>gf</sup> Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités	\$19
		STRAWBERRY SALAD <sup>gf, n</sup> Strawberry Vinaigrette, Spinach & Arugula, Avocado, Feta, Pistachio, Green Beans	\$24

## 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 <sup>gf</sup> Aleppo Hummus, Tomato Salad, Caper & Sumac Vinaigrette, Gremolata	\$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
MAINE LOBSTER ROLL Brioche Bun, Pickled Sweet Peppers, Fries	\$49
STEAK FRITES* <sup>gf</sup> 12oz Colorado NY Strip, Au Poivre, Bernaise Truffle Fries + \$9	\$75

## DESSERT

ÉCLAIR 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 <sup>gf</sup>	\$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.  
<sup>gf</sup>: gluten-free | <sup>n</sup>: contains nuts