



SEAFOOD BAR
served with traditional accompaniments

Half Dozen Oysters \$36
East Or West

Half Dozen Shrimp \$32

1/2 Maine Lobster \$39

King Crab \$120

Grand Plateaux \$210

FOR THE TABLE

AJAX TRUFFLE FRIES gf, v Grana Padano, Parsley	\$19	CHARCUTERIE Country Pâté, La Quercia Speck, Duck Prosciutto, Mortadella, Salumi, House Pickles & Preserves	\$29
CAULIFLOWER GRATIN gf, v Cashew Cheese, Crispy Cauliflower	\$19	FONDUE Chorizo, Apple, Roasted Mushrooms, Cauliflower, Fingerling Potatoes	\$33
WAGYU CARPACCIO* gf Black Garlic Aioli, Celeriac, Crispy Mushrooms	\$23	SEAFOOD ALPINE GNOCCHI gf Shellfish, Pork Belly, Potato Espuma, Fresnos	\$28
TUNA TARTARE gf Orange, Curried Avocado, Beets, Root Vegetable Chips	\$25		

SOUP & SALAD

\$5 Split Plate Charge

ONION SOUP GRATINÉE Crostini, Provolone, Gruyère	\$19	KALE & QUINOA CAESAR Reggiano Crisp, Croutons, Anchovy	\$19
TOMATO SOUP v Basil, Grilled Cheese	\$19	APPLE AND BRUSSELS SPROUT SALAD gf, v Peanut Butter Vinaigrette, Roasted Brussels Sprouts, Peanut Granola, Sorghum	\$21
AJAX TAVERN SALAD gf, v Artisanal Mixed Lettuce, Crudité's, Dijon Vinaigrette	\$15	WAGYU CHILI Cornbread, Avocado Crema, Cilantro	\$25

Add To Any Salad: Organic Chicken +\$9 | Salmon +\$16 | Shrimp +\$18

MAINS

\$5 Split Plate Charge

AJAX WAGYU DOUBLE CHEESEBURGER* American Cheese, Onion Aioli, Frites Truffle Fries +\$9	\$27
PORCHETTA SANDWICH Crispy Pork Belly, Gruyère, Mustard, Frites Truffle Fries +\$9	\$27
WAGYU BOLOGNESE* West Emma Cattle Co. Wagyu Beef, Parmesan, Handmade Cavatelli, Citrus & Herb Breadcrumbs	\$35
SALMON NIÇOISE Fingerling Potatoes, Anchovy, Tomato, Crispy Poached Egg	\$36
CHICKEN CONFIT gf Red Wine Jus, Winter Vegetable Succotash, Spinach	\$37
ROASTED ACORN SQUASH gf, v Winter Vegetable Mole, Vegetable Ragout, Pepitas, Cashew-Ginger Sauce	\$31
12 OZ COLORADO PRIME NY STRIP gf Béarnaise, Au Poivre Truffle Fries +\$9	\$68
MUSSELS gf Wagyu Beef Chorizo, Fennel, White Wine Broth	\$36

SIDES FOR THE TABLE

Frites
Potato Purée
Haricot Vert
Glazed Brussels Sprouts
Mushrooms

\$11

OSCAR IBARRA
CHEF DE CUISINE

COLIN LOOMIS
SOUS CHEF

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
v : vegetarian
gf : gluten free