



SEAFOOD BAR

served with traditional accompaniments

Half Dozen Oysters \$36
East or West

Half Dozen Shrimp \$32

SIDES FOR THE TABLE

Frites \$12
Pomme Purée \$12
Haricot Vert \$12
Asparagus & Bernaise \$15
Ratatouille \$15

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

* we proudly serve grand champion wagyu beef from west emma cattle co.

FOR THE TABLE

AJAX TRUFFLE FRIES <i>gf, v</i> Grana Padano, Parsley	\$21	BROCHETTE DE SAUCISSE French Sausages Assortment, Baguette, Choucroute, Pickles, Dijon, Paprika Aioli	\$31
CAULIFLOWER GRATIN <i>gf, v</i> Cashew Cheese, Crispy Cauliflower	\$21	CHARRED SHISHITO PEPPERS Green Onion, Citrus Zest, Sesame Seeds	\$19
WAGYU TARTARE Onions, Cornichons, Parmesan, Egg Yolk Jam, Crostini	\$33	CHARCUTERIE Country Pâté, La Quercia Speck, Duck Prosciutto, Mortadella, Salumi, House Pickles & Preserves	\$37
ARANCINI <i>gf</i> Goat Cheese, Spring Peas, Prosciutto	\$25		

SOUP & SALAD

\$5 Split Plate Charge

ONION SOUP GRATINÉE Crostini, Provolone, Gruyère	\$19	STRAWBERRY SPRING SALAD <i>gf</i> Arugula, Balsamic Vinaigrette, Pistachio Crumble, Blue Cheese, Prosciutto	\$23
KALE & QUINOA CAESAR Reggiano Crisp, Croutons, Anchovy	\$21	GARDEN VEGETABLE SALAD <i>gf, v</i> Bitter Greens, Asparagus, Green Beans, Radishes, Manchego Buttermilk Dressing, Sunflower Seeds	\$23
AJAX TAVERN SALAD <i>gf, v</i> Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette	\$18		

Add To Any Salad: Organic Chicken +\$13 | Salmon +\$22 | Shrimp +\$22

MAINS

\$5 Split Plate Charge

AJAX WAGYU DOUBLE CHEESEBURGER* American Cheese, Onion Aioli, Frites Truffle Fries +\$9	\$29
WAGYU STEAK SANDWICH* Bacon Dijon Spread, Comte, Apples, Arugula, Pickled Fresnos, Onion Truffle Fries +\$9	\$32
ZUCCHINI PROVENÇAL <i>gf, v</i> Summer Squash Purée, Caramelized Onions, Tapenade	\$29
WAGYU BOLOGNESE* West Emma Cattle Co. Wagyu Beef, Handmade Cavatelli, Parmesan, Citrus & Herb Breadcrumbs	\$35
POULET RÔTI <i>gf</i> Piquillo Puree, Spring Vegetables, Peanuts	\$39
SALMON NIÇOISE Fingerling Potatoes, Anchovy, Tomato, Hardboiled Quail Egg	\$37
MOULES <i>gf</i> PEI Mussels, Wagyu Chorizo, White Wine Broth	\$41
12 OZ COLORADO PRIME STEAK FRITES <i>gf</i> Au Poivre, Bernaise Truffle Fries +\$9	\$72

DESSERT

CHOCOLATE PEANUT BUTTER POP <i>gf</i> Chocolate, Peanut	\$17
STRAWBERRY CHEESECAKE Strawberry, Brown Butter, Lemon	\$17
HOUSE-SPUN ICE CREAMS + SORBETS	\$10