

CAVIAR

REGGIS 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

\$135

Grand Plateau
+30g Caviar

\$250
\$165

SIDES FOR THE TABLE

Frites

\$15

Pomme Purée

\$15

Haricot Vert

\$15

Asparagus & Bernaise

\$18

CHARCUTERIE

3 FOR \$29 | 5 FOR \$37

Served with: Sourdough Toast,
House Pickles & Seasonal Fruit Preserves

Country Pate

Speck

Chicken Liver Mousse ⁿ

Duck Prosciutto

Salumi

Mortadella ⁿ

Add Cheese +\$25

Soft | Semi Hard | Blue

OSCAR IBARRA
Chef de Cuisine

MAR CARDENAS
Sous Chef

JON LOWE
General Manager

We Proudly Serve

Grand Champion Wagyu Beef

From Cross Creek Ranch

FOR THE TABLE

AJAX TRUFFLE FRIES ^{gf}

Grana Padano, Parsley

\$24

CAULIFLOWER GRATIN ^{gf, n}

Cashew Cheese, Crispy Cauliflower

\$22

CHARRED SHISHITO PEPPERS ^{gf}

Green Onion, Citrus Zest, Tamari, Sesame Seeds

\$23

KAMPACHI TARTARE* ^{gf}

Coconut Sauce, Cucumber Pico, Avocado, Lime

\$35

WAGYU CARPACCIO ^{gf}

Artichoke, Arugula, Parmesan, Caper Espuma

\$31

SOUP & SALAD

ONION SOUP GRATINÉE

Crostini, Provolone, Comte, Wagyu Beef

\$21

CUCUMBER GAZPACHO ^{gf, n}

Chilled Shrimp, Cherry Tomatoes, Spicy Almonds, Feta

\$27

STRAWBERRY SALAD ^{gf, n}

Strawberry Vinaigrette, Avocado, Goat Cheese, Pistachio, Fava Beans, Spinach & Arugula

\$23

KALE & QUINOA CAESAR

Anchovy, Reggiano Crisp, Croutons

\$21

AJAX TAVERN SALAD ^{gf}

Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités

\$19

Add To Any Salad: Pulled Chicken +\$15 | Chicken Breast* +\$19 | Shrimp* +\$23 | Salmon* +\$22 | 5oz Wagyu Steak +\$49

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER*

American Cheese, Ajax Dub Sauce, Romaine, Tomato

Add Bacon Spread +\$3 | Truffle Fries +\$9

\$30

STUFFED MORELS ^{gf, n}

Summer Squash, Eggplant Cannelloni, Charred Pesto, Piquillo Puree

\$31

WAGYU BOLOGNESE

Wagyu Beef, Pancetta, Rigatoni, Parmesan, Citrus & Herb Breadcrumbs

\$39

POULET RÔTI ^{gf}

Roasted Chicken, Duck Skin Crust, Ragout, Asparagus, Parmesan

\$43

MEDITERRANEAN SALMON ^{gf}

Quinoa Tabbouleh, Eggplant, Tomato Confit Crust, Caper Vinaigrette

\$42

WAGYU STEAK SANDWICH*

Shawarma Marinated, Goat Cheese, Tahini, Tomatoes, Red Onion, Pickles

\$39

MAINE LOBSTER ROLL*

Brioche Bun, Pickled Sweet Peppers, Fries

\$45

STEAK FRITES* ^{gf}

12 oz Colorado NY Strip, Au Poivre, Béarnaise

Truffle Fries +\$9

\$72

CRAB CAKES

Pineapple Relish, Coconut Cream, Avocado, Frisee

\$48

DESSERT

CHEESECAKE BRÛLÉE ^{gf}

Strawberry Gel

\$18

AJAX ICE CREAM SANDWICH

Vanilla Ice Cream, Chocolate Cookie

\$15

CHOCOLATE CHIP COOKIE

\$11

HOUSE-SPUN ICE CREAMS + SORBETS

\$13

\$5 Split Plate Charge | A 22% service charge will be added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, 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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