



### SEAFOOD BAR

*served with traditional accompaniments*

- Half Dozen Oysters \$36  
East or West
- Half Dozen Shrimp \$35

### FOR THE TABLE

- AJAX TRUFFLE FRIES *gf, v* \$21  
Grana Padano, Parsley
- CAULIFLOWER GRATIN *gf, v* \$21  
Cashew Cheese, Crispy Cauliflower
- CHARCUTERIE \$37  
Country Pâté, La Quercia Speck, Duck Prosciutto, Mortadella, Salumi, House Pickles & Preserves
- WAGYU TARTARE\* \$33  
Onions, Cornichons, Parmesan, Egg Yolk Jam, Crostini
- CRAB CAKE \$26 | \$50  
Heirloom Melons, Frisée, Piquillo Hollandaise, Pickled Shallots
- BURRATA & BEETS \$27  
Poached Apple, Apple Relish, Focaccia

### SIDES FOR THE TABLE \$12

- Frites
- Pomme Purée
- Haricot Vert
- Creamed Corn

### SOUP & SALAD

*\$5 Split Plate Charge*

- ONION SOUP GRATINÉE \$19  
Crostini, Provolone, Gruyère
- KALE & QUINOA CAESAR \$21  
Reggiano Crisp, Croutons, Anchovy
- BEET & CORN SALAD *v* \$23  
Orange Vinaigrette, Arugula, Spinach, Avocado, Blue Cheese, Cornbread Croutons
- AJAX TAVERN SALAD *gf, v* \$19  
Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette

Add To Any Salad: Organic Chicken +\$13 | Salmon +\$22 | Shrimp +\$23

### MAINS

*\$5 Split Plate Charge*

- AJAX WAGYU DOUBLE CHEESEBURGER\* \$29  
American Cheese, Onion Aioli, Frites  
Truffle Fries +\$9
- WAGYU STEAK SANDWICH\* \$35  
Bacon Dijon Spread, Comte Cheese, Apples, Arugula, Pickled Fresnos, Onion  
Truffle Fries +\$9
- FALL MUSHROOM *gf, v* \$29  
Maitake Mushroom, Butternut Squash, Turnip, Leek, Quinoa, Cashew
- WAGYU BOLOGNESE\* \$37  
Cross Creek Ranch Wagyu Beef, Pappardelle, Parmesan, Citrus & Herb Breadcrumbs
- POULET RÔTI *gf* \$39  
Roasted Chicken, Corn Puree, Corn Panisse, Shitake Succotash, Chicken Jus
- SALMON NIÇOISE *gf* \$37  
Fingerling Potatoes, Anchovy, Tomato, Hardboiled Quail Egg
- SEAFOOD PASTA \$35  
Squid Ink Cavatelli, Calamari, Nduja, Breadcrumbs, Butter
- STEAK FRITES *gf* \$72  
12 oz Colorado NY Strip, Au poivre, Bernaise  
Truffle Fries +\$9

### DESSERT

- CHOCOLATE PEANUT BUTTER POP *gf, v* \$17  
Chocolate, Peanut
- STRAWBERRY CHEESECAKE *v* \$17  
Strawberry, Brown Butter, Lemon
- CHEESE PLATE *v* \$25  
Seasonal Fruit, Fruit Preserves, Filone
- HOUSE-SPUN ICE CREAMS + SORBETS *v* \$12

\*We Proudly Serve  
Grand Champion Wagyu Beef  
From Cross Creek Ranch

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