



CHARCUTERIE

3 FOR \$29 | 5 FOR \$37 | 7 FOR \$45

served with: sourdough toast,
house pickles & seasonal fruit preserves

- Country Pate
- Fromage De Tête
- Chicken Liver Mousse
- Duck Rilleté
- Speck
- Duck Prosciutto
- Mortadella
- Salumi

- Add Cheese +\$25
Soft | Semi Hard | Blue

SEAFOOD BAR

served with traditional accompaniments

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

SIDES FOR THE TABLE

- Frites \$12
- Pomme Purée \$12
- Haricot Vert \$12
- Brussels Sprouts \$15

OSCAR IBARRA
Chef de Cuisine

COLIN LOOMIS
Sous Chef

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

PRIX-FIX MENU \$50



FOR THE TABLE

AJAX TRUFFLE FRIES <i>gf, v</i>	\$21	TUNA TARTARE <i>gf</i>	\$33
Grana Padano, Parsley		Black Aguachile, Avocado, Cucumber, Citrus, Sesame, Taro Chips	
WAGYU CARPACCIO <i>gf</i>	\$27	CAULIFLOWER GRATIN <i>gf, v</i>	\$21
Black Garlic Aioli, Pickled Mushrooms, Parmesan, Arugula, Crispy Shallots		Cashew Cheese, Crispy Cauliflower	
SOUP & SALAD			
\$5 Split Plate Charge			
ONION SOUP GRATINÉE	\$19	SQUASH & PEAR SALAD <i>gf</i>	\$23
Crostini, Provolone, Gruyère		Spinach, Brown Butter Balsamic Vinaigrette, Pine Nuts, Goat Cheese	
KALE & QUINOA CAESAR	\$21	AJAX TAVERN SALAD <i>gf, v</i>	\$19
Reggiano Crisp, Croutons, Anchovy		Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette	

Add To Any Salad: Organic Chicken +\$15 | Salmon +\$22 | Shrimp +\$23

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER*	\$29
American Cheese, Onion Aioli, Frites Add Bacon +\$5 Truffle Fries +\$9	
MAITAKE MUSHROOM <i>gf, v</i>	\$29
Maitake Mushroom, Butternut Squash, Turnip, Leek, Quinoa, Cashew	
WAGYU BOLOGNESE*	\$37
Wagyu Beef, Pappardelle, Parmesan, Citrus & Herb Breadcrumbs	
COQ AU VIN <i>gf</i>	\$39
Half Chicken, Red Wine Sauce, Pomme Puree, Carrots & Onions, Bacon Lardons	
SALMON “VICHYSOISE” <i>gf</i>	\$37
Potato & Leek Espuma, Pancetta, Swiss Chard	
MOULES MARINIÈRE <i>gf</i>	\$39
PEI Mussels, Wagyu Chorizo*, Fennel, White Wine Broth	
STEAK FRITES <i>gf</i>	\$72
12 oz Colorado NY Strip, Au Poivre, Bernaise Truffle Fries +\$9	

DESSERT

APPLE TARTE	\$17
Brown Sugar Apples, Butter Crust, Vanilla Bean Ice Cream	
CHOCOLATE <i>gf</i>	\$17
Almond Torte, Chocolate Cremeaux	
THE COOKIE	\$9
Chef’s Seasonal Selection	
HOUSE-SPUN ICE CREAMS + SORBETS <i>v</i>	\$12

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