



SEAFOOD BAR

served with traditional accompaniments

- Half Dozen Oysters \$36
East or West
- Half Dozen Shrimp \$32
- 1/2 Maine Lobster \$38
- King Crab \$128 | \$240
- Grand Plateaux \$220

SIDES FOR THE TABLE

- Frites
 - Potato Purée
 - Haricot Vert
 - Glazed Brussels Sprouts
 - Mushrooms
- \$12

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

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|---|------|--|------|
| AJAX TRUFFLE FRIES <i>gf, v</i>
Grana Padano, Parsley | \$19 | CAULIFLOWER GRATIN <i>gf, v</i>
Cashew Cheese, Crispy Cauliflower | \$19 |
| CHARCUTERIE
Country Pâté, La Quercia Speck, Duck Prosciutto, Mortadella, Salumi, House Pickles & Preserves | \$37 | WAGYU CARPACCIO* <i>gf</i>
Shitake Aioli, Pickled Mushrooms, Calabrian Chili Purée, Parmesan, Arugula | \$25 |
| SALMON TARTARE <i>gf</i>
Paprika Aioli, Apple Pico, Beet Root, Avocado Mousse | \$29 | FONDUE
Chorizo, Apple, Roasted Mushrooms, Cauliflower, Fingerling Potatoes, Baguette | \$41 |

SOUP & SALAD

\$5 Split Plate Charge

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| ONION SOUP GRATINÉE
Crostini, Provolone, Gruyère | \$19 | APPLE SALAD <i>gf, v</i>
Peanut Butter Vinaigrette, Butternut Squash, Peanut Granola, Sorghum | \$23 |
| AJAX TAVERN SALAD <i>gf, v</i>
Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette | \$18 | AJAX LYONNAISE SALAD <i>gf</i>
Crispy Pork Belly, Poached Egg, Shallots, Sunchokes, Warm Pancetta Vinaigrette, Frisée | \$27 |
| KALE & QUINOA CAESAR
Reggiano Crisp, Croutons, Anchovy | \$21 | | |

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

MAINS

\$5 Split Plate Charge

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| AJAX WAGYU DOUBLE CHEESEBURGER*
American Cheese, Onion Aioli, Frites
Truffle Fries +\$9 | \$29 |
| WINTER SQUASH & MUSHROOMS <i>v</i>
Jalapeño Purée, Walnuts, Maple Goat Cheese, Couscous | \$31 |
| WAGYU BOLOGNESE*
West Emma Cattle Co. Wagyu Beef, Handmade Cavatelli, Parmesan, Citrus & Herb Breadcrumbs | \$35 |
| CHICKEN CONFIT <i>gf</i>
Roasted Cauliflower Purée, Brussels Sprouts, Pickled Cauliflower, Chicken Jus | \$38 |
| SALMON VICHYSOISE <i>gf</i>
Vichyssoise Espuma, Pancetta, Swiss Chard, Beurre Blanc | \$37 |
| MUSSELS <i>gf</i>
Wagyu Chorizo, Fennel, White Wine Broth | \$39 |
| 12 OZ COLORADO PRIME NY STRIP <i>gf</i>
Au Poivre, Bernaise, Frites
Truffle Fries +\$9 | \$68 |

DESSERT

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| CARAMEL APPLE CHEESECAKE
Brown Butter Crust, Apple Caramel, Vanilla Bean Cheesecake | \$16 |
| CRANBERRY & ORANGE ALMOND CAKE <i>gf</i>
68% Chocolate, Almond Sponge, Cranberry | \$15 |
| HOUSE-SPUN ICE CREAMS + SORBETS | \$9 |