



## 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

- AJAX TRUFFLE FRIES *gf, v* \$19  
Grana Padano, Parsley
- CAULIFLOWER GRATIN *gf, v* \$19  
Cashew Cheese, Crispy Cauliflower
- CHARCUTERIE \$37  
Country Pâté, La Quercia Speck, Duck Prosciutto, Mortadella, Salumi, House Pickles & Preserves
- ALPINE GNOCCHI *v* \$27  
Black Truffle, Mushrooms, Mornay, Potato Crunch
- WAGYU CARPACCIO\* *gf* \$25  
Shitake Aioli, Pickled Mushrooms, Calabrian Chili Purée, Parmesan, Arugula
- FONDUE \$41  
Chorizo, Apple, Roasted Mushrooms, Cauliflower, Fingerling Potatoes, Baguette
- SALMON TARTARE *gf* \$29  
Paprika Aioli, Apple Pico, Beet Root, Avocado Mousse

## SOUP & SALAD

\$5 Split Plate Charge

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

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

## MAINS

\$5 Split Plate Charge

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

## DESSERT

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