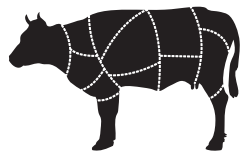


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SLATE

STEAK, SUSHI & COCKTAILS



SIGNATURE STEAKS

ALL STEAKS TOPPED WITH OUR CLASSIC HOUSE BUTTER, DOUBLE BUTTER MASH AND GARLIC ROASTED GREEN BEANS

FILET MIGNON 8oz 49

THIS PRIZED CUT COMES FROM THE SMALL END OF THE TENDERLOIN, THE MOST TENDER AND LEANEST OF ALL STEAKS. TOP SELLER

NEW YORK STRIP 12oz 41

CALLED "THE ULTIMATE GRILLER'S STEAK," ROBUST BEEF FLAVOR WITH EXCELLENT TEXTURE AND BITE. BECAUSE OF THE INTENSE FLAVOR AND SOLID CHEW, IT IS A FAVORITE OF MANY STEAK LOVERS.

WAGYU TOP SIRLOIN 10oz 39

BASEBALL CUT OF AUSTRALIAN WAGYU. TOP SIRLOINS HAVE A GREATER AMOUNT OF MARBLING THAN OTHER SIRLOIN STEAKS, WHICH MAKES THESE UNIQUE CUTS INTENSELY FLAVORFUL, WITH A RICH AND BUTTERY TASTE.

DRY-AGED DELMONICO 12oz 59

THIS 30 DAY DRY-AGED STEAK HAS A MUCH MORE INTENSE BEEF FLAVOR AND HAS A DIFFERENT TEXTURE FROM REGULAR STEAK. MANY CONSIDER DRY-AGED BEEF TO BE THE BEST-TASTING OF ALL TYPES OF STEAK.

TOMAHAWK STEAK 32oz 90

KNOWN AS A BONE-IN RIBEYE OR TOMAHAWK CHOP. WELL MARBLED, RICH AND BUTTERY. BIG, THICK RIBEYE WITH A LONG BONE STILL ATTACHED. LARGER THAN LIFE. THE ULTIMATE STEAK. **FLAMED TABLE SIDE.**

SURF N TURF

TURN YOUR FAVORITE STEAK INTO THE PERFECT DINNER WITH A ROASTED LOBSTER TAIL OR GARLIC SAUTÉED PRAWNS. SERVED WITH BÉARNAISE SAUCE AND DRAWN BUTTER.
LOBSTER TAIL +28
SCAMPI SHRIMP +14

ENHANCEMENTS & PROTIEINS

- BÉARNAISE SAUCE 6
- CREAMY PEPPERCORN SAUCE 5
- BONE MARROW BUTTER 5
- SUN DRIED TOMATO CHIMICHURRI 5
- ST8HOUSE SAUCE 3
- GORGONZOLA CRUSTED 6
- GARLIC SHRIMP SCAMPI 14
- LOBSTER TAIL 32
- SALMON FILET 16
- CHICKEN BREAST 10
- CRISPY CHICKEN 10
- FILET TIPS 13

FAVORITES

SHORT RIB RAGÙ

SLOW BRAISED SHORT RIB COOKED IN A TOMATO RAGU, HANDMADE PARPADELLE, PARMESAN CHEESE 28

PORK CHOP

14 OZ BONE IN, SAUTEED SHAVED BRUSSEL SPROUTS, CHEDDAR & SMOKED GOUDA POLENTA CAKES, TOPPED WITH AN APPLE & ONION CHUTNEY, HOUSEMADE SMOKEY BBQ SAUCE 32

CHARDONNAY CHICKEN

GRILLED OR CRISPY CHICKEN BREAST, CHARDONNAY BACON GRAVY, DOUBLE BUTTER MASH AND GARLIC ROASTED GREEN BEANS 25

ATLANTIC SALMON

BAKED ZUCCHINI CRUST, BLISTERED TOMATO PARMESAN RISOTTO, ROASTED ORGANIC BABY CARROTS, LEMON GARLIC VINAIGRETTE 32

VEGETABLE RISOTTO

ZUCCHINI, ARTICHOKE HEARTS, YELLOW SQUASH, LIGHT CREAM, PARMESAN CHEESE, LEMON, HERBS 22
(ADD YOUR FAVORITE PROTIEIN FROM ABOVE SELECTIONS AND PRICE)

Dinner For 2

TOMAHAWK STEAK OR TWO FILET MIGNONS

- ★ CHOICE OF ONE SUSHI ROLL*
- ★ CAESAR SALAD OR SOUP EACH
- ★ LOBSTER MAC N CHEESE SIDE
- ★ TEMPURA BROCCOLINI SIDE
- ★ PEPPERCORN SAUCE
- ★ BONE MARROW GARLIC BUTTER
- ★ SHARED DESSERT (YOU PICK)
- ★ 2 GLASSES CHAMPAGNE

*excludes the Lobster Roll

145

Please note service may take longer at peak times. All our meals are made to order. Sushi is prepared from a different portion of the kitchen, it may come separately from the rest of your food. Thank you for your understanding.

If you'd like separate checks, please request before anyone has ordered. Maximum Check splitting is four ways, proper etiquette is equal split of the bill.

A party of 6 or more a gratuity of 18% will be added.

Split plate fee is \$5.00 for entrée, \$2 for a salad.

Eating certain raw or undercooked foods may increase the risk of foodborne illness. Imitation crab or lobster meats maybe be used where suitable.

Should you have ANY questions or concerns about your diet restrictions, it is guests' responsibility to ask before ordering. Items will not removed from bill once prepared.