

SLATE STEAK SUSHI & CRAFT BAR

WARM FOCACCIA

with chimichurri 9

STARTERS

TEMPURA CAULIFLOWER 17

crispy fried florets, lemon hondashi honey, spiced blend, miso aioli

SHRIMP & CALAMARI FRITTI 22

crispy calamari and shrimp, shaved red onion, pepperoncini, Calabrian chile aioli

LOBSTER CROQUETTES (3) 18

jalapeño lobster jus

WAGYU MEATBALLS (6) 22

baked seasoned blend beef formed balls served in a mini-crock, asian udon noodles, peppercorn dipping sauce.

DIABLO SHRIMP (5) 21

sautéed Mexican shrimp, crunchy red chili oil, fresh lemon, micro cilantro, crostini

CHICKEN POTSTICKERS (5) \$17

pan-seared teriyaki dumplings, sweet-savory profile, spicy dipping sauce

GRILLED STEAK STREET TACOS (3) 19

avocado, slaw, pickled onion, corn tortillas, quemada salsa

JALAPEÑO BACON MAC & CHEESE 14

(Available classic)

BACON CHEDDAR SLIDERS (2) 15

Calabrian aioli, classic accompaniments

FRENCH FRIES 13

peppercorn sauce on the side

SOUPS & SALADS

CHEF'S SOUP OF THE DAY

A rotating, house-made soup crafted daily with fresh, seasonal ingredients.

CHOPPED WEDGE 15

iceberg lettuce, cherry tomatoes, chives, applewood smoked bacon, gorgonzola dressing

CLASSIC CAESAR 14

romaine hearts, aged Parmesan, classic Caesar dressing, buttered herb croutons

HOUSE SALAD 10

chef's greens, cherry tomatoes, red onion, cucumber, ranch or balsamic vinaigrette

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."
(GF) REPRESENT ITEMS THAT ARE OR CAN BE PREPARED GLUTEN FREE.
PLEASE COMMUNICATE ALL FOOD ALLERGIES TO YOUR SERVER

STEAKS

All steaks are accompanied with Boursin mashed potatoes and garlic green beans.
includes side peppercorn sauce

FILET MIGNON 8oz 57

RIBEYE 16oz 65

NEW YORK STRIP 12oz 48

TOMAHAWK 32oz 110

HANGER STEAK 10oz 37

ENHANCEMENTS

SURF N TURF add on

LOBSTER TAIL 9oz with drawn butter 35

BLACKENED SHRIMP 15

STEAK SAUCES

CREAMY HORSERADISH 3

CABERNET DEMI-GLACE 3

SLATE CHIMICHURRI 3

ENTREES

BONE IN PORK CHOP 37

honey-herb Burgundy reduction, parsnip purée, apple-zucchini blend

MISO GLAZED SALMON 37

slate style fried rice, watermelon radishes, green oil

GRILLED SALMON 37

chimichurri crusted, rainbow cauliflower, blistered cherry tomatoes, pea puree

BLACKENED CHICKEN RISOTTO 31

truffle oil, asparagus, portobello mushroom

CHARDONNAY CHICKEN 27

grilled or crispy chicken, buttery mashed potatoes, chardonnay gravy, applewood bacon, chef-selected seasonal vegetables

WAGYU BURGER 29

provolone cheese, avocado, butterleaf, roasted tomato, red onion, crispy onion rings, calabrian aioli, toasted brioche bun, fries