

# 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 blened 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, calibrian aioli, toasted brioche bun, fries