

SLATE

STEAK & SUSHI

ENTREES

PAN-SEARED SALMON

YUZU BEURRE BLANC, CHARRED CORN RISOTTO, ASPARAGUS

38

SESAME SEARED TUNA

SOY GLAZED, WASABI MASHED POTATOES, EDAMAME AND SHISHITOS

32

BRAISED SHORT RIB

WHIPPED YUKON GOLD POTATOES, ROASTED BROCCOLINI,
CRISPY ONIONS, RED WINE JUS

38

CHARDONNAY CHICKEN *CRISPY OR GRILLED*

BACON-CHARDONNAY GRAVY, DOUBLE-BUTTER MASHED POTATOES,
GARLIC GREEN BEANS

28

CACIO E PEPE GNOCCHI

GNOCCHI TOSSED WITH AGED
PARMIGIANO-REGGIANO, PECORINO
ROMANO, AND CRACKED BLACK PEPPER,
FINISHED WITH FRESH ARUGULA AND
CHIVES

21

GRILLED SHRIMP (4) 30

LOBSTER TAIL 55

FILET MIGNON TIPS 36

GRILLED CHICKEN BREAST 29

CRISPY CHICKEN BREAST 29

FROM THE FARM

CHEF'S SOUP OF THE DAY

house-made soup with fresh, seasonal ingredients 10 cup

WEDGE SALAD

ICEBERG LETTUCE, DANISH BLUE CHEESE
CRUMBLES, CANDIED BACON, PICKLED
ONIONS, CHERRY TOMATOES

STEAK seared filet tips 27

GRILLED SALMON 28

CRISPY or GRILLED CHICKEN 23

"JUST A WEDGE" 15

CHARRED CAESAR SALAD

GRILLED BABY ROMAINE, SHAVED PARMESAN,
GARLIC BREADCRUMBS, HOUSE CROUTONS

STEAK seared filet tips 26

GRILLED SALMON 27

CRISPY or GRILLED CHICKEN 22

"JUST A CHARRED CAESAR" 14

BURRATA SALAD

ARUGULA, LOCAL STRAWBERRIES, CUCUMBER,
CHERRY TOMATOES, BURRATA, CANDIED
WALNUTS, HONEY-BALSAMIC VINAIGRETTE

STEAK seared filet tips 28

GRILLED SALMON 29

CRISPY or GRILLED CHICKEN 24

"JUST A BURRATA SALAD" 16

SEARED AHI SALAD

SESAME-CRUSTED AHI, ARUGULA, AVOCADO, CUCUMBER, CLEMENTINES ORANGES,
EDAMAME, WATERMELON RADISH, PICKLED GINGER, YUZU-SOY VINAIGRETTE,
WASABI AIOLI 24