

# SLATE

SLATE BISTRO & CRAFT BAR

## Dinner Menu

### SUSHI

**TEMPURA MANGO SALMON ROLL** *spicy crab, cucumber avocado, tempura salmon, eel sauce, spicy mayo* 16

**FIRE CRACKER ROLL** *shrimp tempura, spicy tuna & crab, cucumber topped with tempura mix, spicy mayo, eel sauce* 18

**SLATE ROLL** *salmon, shrimp tempura, spicy crab, cucumber, ponzu, eel sauce, lemon, green onion, masago* 15

**HAWAIIAN ROLL** *spicy yellow tail and shrimp tempura, cucumber, avocado, topped with tuna dressed with seaweed, sesame, eel sauce* 16

**SPICY TUNA ROLL** *cucumber, avocado, sprouts* 10

**TOGORASHI SEARED TUNA SALAD**  
*with japanese seaweed, mix greens, sesame dressing* 16

#### TRUST ME BOX

*chefs choice sushi platter* 47

**NIGIRI TUNA (2)** 6

**NIGIRI SALMON (2)** 6

### STARTERS

**CHEDDAR BACON DINNER ROLLS** *big, fat fluffy rolls that beg to be shared*..... 8

**FILET TIPS** *with blue cheese, baby tomato, arugula, evoo, garlic crostini* ..... 18

**BRUSSELS SPROUTS** *apple cider glaze, bacon, purple kale, garlic cream*..... 14

**BAKED BRIE** *with dried figs, honey*..... 15

**CRISPY BUFFALO CAULIFLOWER** *feta cheese, fried red onions & jalapenos* ..... 13

**CALAMARI** *peppers, lemon, chives, calabrian chili aioli* ..... 15

**TEMPURA SHRIMP** *sweet chili sauce* ..... 13

**CONFIT HEIRLOOM POTATO** *bacon, cheese sauce, scallion, togarashi* ..... 13

**MEXICAN STREET CORN** *cotija cheese, chili powder, mayo, lime, butter* ..... 11

**CHICKEN KATSU SLIDER** *on hawaiian bun, sesame pineapple slaw, sweet soy*..... 12

**FRENCH FRIES** *whiskey peppercorn sauce* ..... 7

**AHI TUNA TOSTADAS** *avocado, pickle onions, micro greens*..... 14

**MACARONI AND CHEESE** *with roasted poblanos, bacon* ..... 11

### MARKET SALADS & SOUP

add | chicken 5 | shrimp 8 | salmon 10 | filet tips 11 |

**CAMBOZOLA WEDGE SALAD** *baby tomato, bacon, scallions, cambozola cheese, hand torn focaccia croutons*..... 14

**CALIFORNIA SALAD** *grilled baby gem lettuce, roasted tomato, corn, grilled red onion, avocado dressing*..... 13

**PURPLE CAESAR** *romaine, purple kale, butter garlic croutons, house Caesar dressing*..... LARGE 14 or SIDE 10

**MIXED GREEN SALAD** *mixed greens, cucumbers, tomatoes, carrots choice of ranch or balsamic*..... 8

**TOMATO SOUP AND GRILLED CHEESE** ..... 10

### HOUSE SPECIALTIES

**KUROBUTA BONE IN PORK CHOP** *risotto parmigiano, sun dried tomato chimichurri*..... 29

**PEPPER CRUSTED FILET**  
*cherry demi glaze, confit heirloom potato's, sautéed purple kale, shaved brussel sprouts, bacon* ..... 44

**GRILLED NEW YORK** *french fries, peppercorn sauce, petite frizze salad* ..... 37

**WILD MUSHROOM AND TRUFFLE RISOTTO** *parmesan and evoo, fresh herbs (add filet tips +14)*..... 23

**SEAFOOD LINGUINE** *mussels, clams, salmon and shrimp, meyer, lemon, fresh basil and chili flakes, evoo*..... 32

**SEAFOOD RISOTTO** *mussels, clams, speck and shrimp in a tangy tomato sauce, wilted arugula* ..... 34

**CHARDONNAY CHICKEN** *crispy breast, mash potato, roasted garlic green beans* ..... 24

**HERB MARINATED GRILLED CHICKEN BREAST** *wild rice pilaf, zucchini, tomato provençal* ..... 24

**BACON WRAPPED TURKEY MEAT LOAF** *chipotle bbq sauce, cheddar mash potato, crispy kale* ..... 25

**GRILLED SALMON** *sundries tomato risotto, castelvetro olive tapenade, grilled asparagus*..... 27

**THE BURGER** *brisket beef blend patty, american cheese, iceberg lettuce, red onion, tomatoes, pickles, calabrian chili aioli, toasted brioche bun, fries*..... 22

#### COCKTAILS TO GO

ORDER YOUR FAVORITE COCKTAILS TO ENJOY  
IN YOUR OWN HOME