

SLATE

STEAK, SUSHI & COCKTAILS

SLATE DINNER ROLLS 8
shallot and herb rolls

STARTERS

TEMPURA CAULIFLOWER 17
crispy fried florets, lemon hondashi honey, spiced blend, miso aioli

BLISTERED SHISHITO 15
garlic sauce, lemon panko crumbs, parmesan cheese

FRITTO MISTO 23
crispy, calamari & shrimp, bay scallops, shishito, red onion, calibrian aioli

WAGYU MEATBALLS (6) 22
baked seasoned blened beef formed balls served in a mini-crock, asian udon noodles, peppercorn dipping sauce.

GARLIC SHRIMP & SCALLOPS (Gf) 23
sauteed mexican shrimp, bay scallops, crunchy red chili oil, lemon, cilantro, cheese crisps

POTSTICKERS (5) 17
hand formed dumplings, served with spicy dipping sauce. CHICKEN OR VEGETABLES

THE STREET TACOS (3) 19
blackened salmon, steak or shrimp, avocado, slaw, pickled onions, chili oil onside, corn tortillas

JALAPEÑO BACON MAC & CHEESE 15
topped with crispy buttermilk-soaked onions (available classic)

BISTRO SLIDERS 19
bacon, cheddar cheese, pickle, calibrian aiol, tomato, pickle, butter leaf lettuce, pickled onions

FRENCH FRIES 13
peppercorn sauce

SOUP & SALADS

MISO ONION SOUP bowl 13
onion soup with a twist of miso, offering a rich, savory chicken broth with sweet caramelized onions and a touch of umami

CHOPPED WEDGE 15
iceberg lettuce, cherry tomatoes, chives, maple candied bacon, smoked gorgonzola dressing

CAESAR 14
romaine, purple kale, parmesan crisp, shishito caesar dressing, parmesan cheese, lemon garlic panko

ASIAN UDON SALAD 25
SESAME SEARED AHI TUNA OR HANGER STEAK
Udon noodles, red bell pepper, julienned carrots, edamame, cabbage, crushed nuts, asian sesame vinaigrette

STEAKS

All steaks are accompanied with
mashed potatoes and garlic green beans.
Includes side blueberry bbq

FILET MIGNON 8oz 55

RIBEYE 16oz 65

NEW YORK STRIP 12oz 48

TOMAHAWK 32oz 89

HANGER STEAK 10oz 37

SURF N TURF ENHANCEMENTS

LOBSTER TAIL 9oz with drawn butter 35
BLACKENED SHRIMP 15

SAUCES THAT COMPLIMENT

BRANDY PEPPERCORN 3

CREAMY HORSERADISH 3

SLATE CHIMICHURRI with an Asian twist 3

FEATURED SELECTIONS

MOLE-BRAISED SHORT RIBS 38
slow-braised short ribs in rich house-made mole, topped with pistachio nuts, sesame seeds sautéed seasonal vegetables, pickled onions, and fluffy white rice

BONE IN PORK CHOP 36
maple rubbed, blueberry bbq, parsnip purée, sautéed kale, crispy parsnip

MISO GLAZED SALMON 37
slate style fried rice, watermelon radishes, green oil

GRILLED SALMON 37
chimichurri crusted, rainbow cauliflower, blistered cherry tomatoes, pea puree

TRUFFLE ASPARAGUS RISOTTO 31
blackened chicken, portobello mushroom, truffle oil

CHARDONNAY CHICKEN 27
grilled or crispy chicken, buttery mashed potatoes, chardonnay gravy, applewood bacon, chef’s fresh blend

WAGYU BURGER 29
provolone cheese, avocado, butterleaf, roasted tomato, red onion, crispy onion rings, calibrian aioli, toasted brioche bun, fries