

HOUSE SPECIALTIES

CHARDONNAY CHICKEN 25

GRILLED OR CRISPY CHICKEN BREAST, CHARDONNAY BACON GRAVY, DOUBLE BUTTER MASH AND GARLIC ROASTED GREEN BEANS

SHORT RIB RAGÙ 31

SLOW BRAISED SHORT RIB COOKED IN A TOMATO RAGÙ, HANDMADE PARPADELLE, PARMESAN CHEESE

SEAFOOD CREATION

ENJOY THIS SPECIAL SEAFOOD CREATION THAT WILL CHANGE WITH THE SEASONS AND THE WEEK'S BEST CATCH!

ATLANTIC SALMON 34

BAKED ZUCCHINI CRUST, BLISTERED TOMATO, PARMESAN RISOTTO, ROASTED ORGANIC BABY CARROTS, LEMON GARLIC VINAIGRETTE

VEGETABLE RISOTTO 22

ZUCCHINI, ARTICHOKE HEARTS, YELLOW SQUASH, LIGHT CREAM, PARMESAN CHEESE, LEMON, HERBS

PORK CHOP 35

14 OZ BONE IN, SAUTEED SHAVED BRUSSEL SPROUTS,CHEDDAR & SMOKED GOUDA POLENTA CAKES, TOPPED WITH AN APPLE & ONION CHUTNEY, HOUSEMADE SMOKEY BBQ SAUCE

FILET & AHI DUET 29

SEARED 402 FILET MIGNON TIPS. SERVED with TUNA TARTAR, CUCUMBER, AVOCADO, SCALLIONS. SEAWEED SALAD, PONZU, SPICY MAYO, YUZU. WONTON CHIPS

Prime Rib WEDNESDAY SPECIAL

SLATE'S FAMOUS CERTIFIED ANGUS BEEF (CAB) PRIME RIB. HERB CRUSTED AND SLOW ROASTED TO SEAL IN THE NATURAL JUICES.

HAND CARVED TO ORDER. SERVED WITH OUR DOUBLE BUTTER MASHED POTATOES AND GARLIC GREEN BEANS, PAN AU JUS, CREAMED HORSERADISH SAUCE. 'til we are sold out 36

Please note service may take longer at peak times. All our meals are made to order. Sushi is prepared from a different portion of the kitchen. It may come separately form the rest of your food. Thank you for your understanding.

If you'd like separate checks, please request them before anyone has ordered. Maximum check splitting is four ways, proper etiquette is equal split of the bill.

Party of 6 or more a gratuity of 18% will be added to bill.

Split plate fee is 5 for entrées, 2 for a salad.

Corkage: 25 on first two bottles, 3rd or more is 50 per bottle.

Eating certain raw or undercooked foods may increase the risk of foodborne illness. Imitation crab or lobster meats maybe be used where suitable.

Should you have ANY questions or concerns about your diet restrictions, it is the guest's responsibility to ask before ordering. Items will not be removed from the bill once prepared.





STARTERS

SL8 SLIDERS 20

THREE WAYGU BEEF PATTIES, CHEDDAR, BACON, RED ONION, TOMATO, LETTUCE, PICKLE, CALABRIAN AIOLI

SHRIMP TEMPURA 17

SHISHITO PEPPERS, GREEN BEANS, BROCCOLINI, SWEET & SPICY MIRIN SAUCE

EDAMAME & SHISHITO 14

SAUTEED IN CRUNCHY GARLIC CHILI, SESAME SEEDS

WILD MUSHROOM DIP 14

DELECTABLE and SPREADABLE CHILLED MUSHROOM DIP, CROSTINI'S

GOAT CHEESE EGG ROLLS 16

VINCENT'S ORIGINAL RECEIPE, OXNARD STRAWBERRY JALAPEÑO JAM

BUFFALO CAULIFLOWER 15

SERVED CRISPY, FETA CHEESE, FRIED RED ONION & JALAPEÑO, SCALLIONS

KOREAN BBO CAULIFLOWER 15

SERVED CRISPY, TOASTED SESAME SEEDS, FRIED RED ONION & JALAPEÑO, SCALLIONS

LOBSTER MAC N CHEESE 18

WHITE & YELLOW CHEDDAR, PARMESAN, TRUFFLE BREADCRUMBE (CLASSIC MAC AVAILABLE 12)

HAMACHI CEVICHE 17

JICAMA, CUCUMBER, FRESNO PEPPERS, CAPERS, GRAPEFRUIT, AVOCADO. SERVED with CORN CHIPS

SALMON CAKES 16

FENNEL CORN RELISH, TARTAR SAUCE, FRESH DILL

CALAMARI 18

PEPPERS, LEMON, CHIVES, CALABRIAN CHILI AIOLI

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WONTON CHIPS



BONE MARROW GARLIC BREAD 12

BUTTERY CHEESE BLEND ON FOCACCIA BREAD



SALADS & SOUP

STEAK WEDGE SALAD

STEAK SERVER OVER OUR VERSION OF THE WEDGE: ICEBERG LETTUCE, GORGONZOLA CHEESE, ROASTED CHERRY TOMATOES, RED ONION, APPLEWOOD SMOKED BACON, RANCH DRESSING 24

OXNARD STRAWBERRY SALAD

ARUGULA, QUINOA, TOASTED PECANS, PURPLE KALE, FETA, SHAVED APPLES, RED ONION, TOSSED IN A STRAWBERRY VINAIGRETTE 16

PURPLE CAESAR

ROMAINE, PURPLE KALE, BUTTER GARLIC, CROUTONS, HOUSE CAESAR DRESSING 13

CHEDDAR BROCCOLI SOUP

CUP 6 / BOWL 13