

# SLATE

## STEAK & SUSHI

### STEAKS

|                                                                                                                                                                                                                |     |
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| <b>FILET MIGNON</b><br>8 OZ FILET, YUKON MASHED POTATOES, CARAMELIZED SHALLOTS,<br>ASPARAGUS, CHERRY DEMI                                                                                                      | 55  |
| <b>NEW YORK COFFEE-RUBBED</b><br>14 OZ NEW YORK, MISO BUTTER, CRISPY FINGERLING POTATOES, BROCCOLINI                                                                                                           | 48  |
| <b>HANGER STEAK</b><br>8OZ HANGER STEAK, PEPPERCORN SAUCE, SEASONED FRIES, ARUGULA SALAD                                                                                                                       | 36  |
| <b>TOMAHAWK STEAK</b><br>32 OZ BONE IN RIBEYE, CHIMICHURRI, PAPAS BRAVAS, BRUSSELS SPROUTS                                                                                                                     | 125 |
| <b>WAGYU BURGER</b><br>PREMIUM WAGYU BEEF PATTY, SMOKED BACON, DANISH BLUE CHEESE, HOUSE-MADE<br>ONION JAM, FRESH ARUGULA, ROASTED GARLIC AIOLI, SERVED ON A TOASTED BRIOCHE<br>BUN WITH CRISPY SEASONED FRIES | 29  |
| <b>SLATE SURF N TURF</b><br>FILET MIGNON AND 3 BLACKENED SHRIMP, YUKON MASHED POTATOES, CARAMELIZED<br>SHALLOTS, ASPARAGUS, CHERRY DEMI                                                                        | 59  |

### DINNER FOR TWO 150

Welcome to an extraordinary dining experience designed for two. Tonight, celebrate the art of steakhouse dining with our magnificent 32 oz. Tomahawk, perfectly paired with artisanal starters, signature house-made sauces, and decadent sides. Gather, share, and savor every moment.

CAESAR SALAD or SOUP OF THE DAY each  
SLATE ROLL or TEMPURA CAULIFLOWER shared course  
32 OZ TOMAHAWK  
4 SAUCES: PEPPERCORN CREAMY HORSERADISH, CHERRY DEMI-GLACE, CHIMICHURRI,  
LOADED MASHED POTATOES  
CHEF'S GARDEN VEGETABLES

### ENHANCEMENTS

LOBSTER TAIL 9oz with drawn butter 35  
BLACKENED SHRIMP (4) 15

### COMPLIMENT SAUCES

CREAMY HORSERADISH 3  
CHERRY DEMI-GLACE 3  
SLATE CHIMICHURRI with an Asian twist 3  
PEPPERCORN SAUCE 3