

SLATE

STEAK, SUSHI & COCKTAILS

SLATE DINNER ROLLS 10

shallot and herb fluffy rolls that beg to be shared

STARTERS

ARTICHOKE HEARTS 17

lemon aioli, goat cheese, arugula

TEMPURA CAULIFLOWER 17

crispy fried florets, lemon hondashi honey, spiced blend, miso aioli

BLISTERED SHISHITO 15

garlic sauce, lemon panko crumbs, parmesan cheese

BRUSSELS SPROUTS 16

lemon dill seasoned, goat cheese, almond slivers, balsamic glaze

CALAMARI & SHRIMP 23

crispy, shishito, red onion, calibrian aiol

BACON WRAPPED SHRIMP (3) 19

blueberry chipotle bbq & sesame soy reduction

THE WRAPS (6) 18

Wagyu beef meatballs, butter lettuce, Slate slaw, Asian sesame dipping sauce.

GARLIC CHILI SHRIMP (GF) 19

sautéed rock shrimp, crunchy red chili oil, lemon, cilantro, cheese crisps

THE STREET TACOS (3) 19

blackened salmon, steak or shrimp, avocado, slaw, pickled onions, chili oil onsite, corn tortillas

LOBSTER MAC & CHEESE 18

lobster, crispy buttermilk-soaked onions (classic 12)

SLIDERS 19

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

FRENCH FRIES 13

peppercorn sauce and blueberry chipotle bbq

SOUPS & SALADS

CHOPPED WEDGE 15

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

CAESAR 14

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

ASIAN UDON SALAD 25

Sesame Crusted Seared Ahi Tuna OR
Soy Marinated Hanger Steak
Udon noodles, red bell pepper, julienned carrots, edamame, cabbage, crushed nuts, asian sesame vinaigrette

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
(GF) REPRESENT ITEMS THAT ARE OR CAN BE PREPARED GLUTEN FREE.
PLEASE COMMUNICATE ALL FOOD ALLERGIES TO YOUR SERVER

STEAKS

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

FILET MIGNON 8oz 55

RIBEYE 16oz 65

NEW YORK STRIP 12oz 48

WAGYU TOMAHAWK 32oz 95

Australian Grain Fed Wagyu

HANGER STEAK 10oz 37

ENHANCEMENTS

SURF N TURF add on

LOBSTER TAIL 9oz with drawn butter 35

BLACKENED SHRIMP 15

SAUCES THAT COMPLIMENT

BRANDY PEPPERCORN 3

CREAMY HORSE RADISH 3

CABERNET DEMI GLAZE 3

BLUEBERRY BBQ slight spice 3

SLATE CHIMICHURRI with an Asian twist 3

FEATURED SELECTIONS

BRAISED SHORT RIBS 38

bourbon demi, buttermilk onion rings, bacon cheddar mashed potatoes, sautéed kale

BONE IN PORK CHOP 37

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

LEMON RISOTTO 26

artichoke hearts, peas, cauliflower, crispy parmesan, creme fresh add protein chicken 6, shrimp 8, salmon 11, steak 10

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