

SLATE STEAK SUSHI & CRAFT BAR

SUSHI ROLLS soy paper +3

SLATE ROLL King Salmon, Shrimp Tempura, Spicy Krab, Cucumber, Ponzu Eel Sauce, Lemon, Green Onions, Masago 25

MALIBU ROLL Tuna, King Salmon, Yellowtail, Cucumber, Avocado. Slices Of Lemon, Jalapeño, Slate's Ginger Sauce 25

TSUNAMI ROLL Spicy Tuna, Krab, Shrimp Tempura, Cucumber, Avocado, Tuna, Jalapeños, Red Onion, Spicy Sweet Sauce 25

CRISPY TUNA Crispy Rice Cake, Spicy Tuna, Avocado, Spicy Mayo, Eel Sauce, Masago, Green Onion 23

FIRECRACKER Shrimp Tempura, Cucumber, Spicy Tuna And Krab, Avocado, Masago, Green Onion. Topped With Tempura Shrimp Tossed In Spicy Mayo, Eel Sauce 29

RED DRAGON ROLL Sliced Tuna, Spicy Tuna, Cucumber, Avocado, Ponzu, Chili Oil, Green Onion 25

AVOCADO ROLL Avocado, Cucumber, Golden Sesame Sauce 16

SASHIMI Choice of Tuna, King Salmon, or Yellowtail. Citrus-Infused Jalapeño Soy on the side 23

NIGIRI Tuna, King Salmon Or Yellowtail (3 Of Same Kind) 13

STEAKS

All Steaks Are Accompanied With your choice of two side:
Roasted Potatoes, Garlic Mashed Potatoes, Creamed Spinach, Garlic Green Beans or Mixed Veggies.

FILET MIGNON 8oz 57 • **RIBEYE** 16oz 67 • **NEW YORK STRIP** 12oz 48
HANGER STEAK 10oz 37 • **PRIME RIB** WEDNESDAYS 39 *Until We Sell Out*

ENHANCEMENTS LOBSTER TAIL 9oz with Drawn Butter 35 BLACKENED SHRIMP 15

STEAK SAUCES+3 PEPPERCORN SAUCE • CABERNET DEMI-GLACE • SLATE CHIMICHURRI • CREAMY HORSERADISH

SOUP AND GREENS

ADD CHICKEN+15 STEAK+15 SHRIMP+15 SALMON+22

CHEF'S SOUP OF THE DAY House-Made Soup With Fresh, Seasonal Ingredients 8 cup

CHOPPED WEDGE Iceberg Lettuce, Tomatoes, Chives, Applewood Bacon, Gorgonzola Dressing 15

CLASSIC CAESAR Romaine Hearts, Aged Parmesan, Buttered Herb Croutons, Caesar Dressing 14

APPETIZER

WARM FOCACCIA with Chimichurri 9

TEMPURA CAULIFLOWER Crispy Fried Florets, Lemon Hondashi Honey, Spiced Blend, Miso Aioli 17

CRISPY CALAMARI & SHRIMP Shaved Red Onion, Pepperoncini, Calabrian Chile Aioli 22

BURRATA BRUSCHETTA Tomatoes, Basil, Watercress, EVOO, Balsamic, Flaky Sea Salt 16

BBQ MEATBALLS Beef & Pork Meatballs, Glazed With Our Signature Bbq Sauce, Crostinis 22

DIABLO SHRIMP Sautéed Mexican Shrimp, Red Chile Cream, Lemon, Micro Cilantro, Crostinis 21

CHICKEN POTSTICKERS Pan-Seared Teriyaki Dumplings, Spicy Dipping Sauce 17

BACON MAC & CHEESE Topped With Crispy Onions (Available With Jalapeño) 14

BACON CHEDDAR SLIDERS (2) Calabrian Aioli, Classic Accompaniments 15

GRILLED STEAK TACOS (3) Avocado, Slaw, Pickled Onion, Corn Tortillas, Quemada Salsa 19

RAJAS VEGETABLE TACOS (3) Avocado, Slaw, Pickled Onion, Corn Tortillas, Quemada Salsa 16

TRUFFLE FRENCH FRIES Tossed with Fresh Herbs and Parmesan, Peppercorn Sauce on the Side 13

ENTREE

BOURBON-GLAZED SALMON Brown Butter Risotto, Sauté Spinach, Orange Apple Relish 42

LOBSTER TAIL Butterpoached Lobster Over Herb Garlic Gnocchi, Heirloom Cherry Tomatoes 59

RACK OF LAMB Red Wine Demi Glace, Butternut Squash, Mashed Potatoes, Garlic Spinach 48

BLACKENED CHICKEN RISOTTO Truffle Oil, Asparagus, Portobello Mushrooms 31

RIGATONI AL PESTO Burrata Cheese, Fresh Basil Pesto, Vegetables, Parmesan, Pine Nuts 28

CHARDONNAY CHICKEN Grilled Or Crispy Chicken, Buttery Mashed Potatoes, Chardonnay Bacon Gravy, Chef-Selected Seasonal Vegetables 28

WAGYU BURGER Provolone Cheese, Avocado, Butterleaf, Roasted Tomato, Red Onion, Crispy Onions Strings, Calibrian Aioli, Toasted Brioche Bun, Fries 29