

# DINNER

## Ajax Classics

<b>TRUFFLE FRIES</b> <i>Parmigiano Reggiano</i>	17
<b>CHICKEN LIVER PÂTÉ</b> <i>House preserves, crostini</i>	14
<b>FARRO &amp; QUINOA SALAD</b> <i>Asparagus, shaved fennel, lemon vinaigrette, Avalanche chevre</i>	13
<b>ONION SOUP GRATINEE</b> <i>As it should be</i>	12
<b>TAVERN SALAD</b> <i>Butter lettuce, Dijon vinaigrette</i>	12
<b>MUSSELS MARINIÈRE</b> <i>White wine, garlic, red chile</i>	10

## Everything Else

<b>GREEN GAZPACHO</b> <i>Green tomato, cucumber, peppers, crème fraiche</i> <i>Add Peekytoe crab</i>	11 17
<b>ALASKAN SALMON CARPACCIO</b> <i>Farm egg gribiche, crispy potatoes</i>	12
<b>BEER STEAMED CLAMS</b> <i>Pilsner, garlic, grilled sourdough</i>	12
<b>BAKED AVALANCHE CHEVRE</b> <i>Roasted elephant garlic, grilled sourdough</i>	14
<b>WILD ARUGULA SALAD</b> <i>Local arugula, shaved zucchini, mint, pecorino</i>	12
<b>GRILLED BLUE PRAWNS</b> <i>Crispy pork belly, watermelon, basil vinaigrette</i>	15

### OUT OF THE SHELL

<b>Peekytoe Crab Cocktail</b> <i>4 oz. 25</i>
<b>Smoked Steelhead Trout Roe</b> <i>1 oz. 25</i>
<b>American White Sturgeon Caviar</b> <i>1 oz. 65</i>

### ON THE SHELL

<b>1/2 dozen Oysters 18</b>
<b>1/2 dozen Littleneck Clams 12</b>
<b>AJAX PLATEAU 65</b> <i>12 Oysters, 6 Clams, 6 Shrimp, 1/4# Crab</i>

### IN THE SHELL

<b>1/2# Peel &amp; Eat Shrimp</b> <i>You peel 19 We peel 21</i>
<b>Chilled Maine Lobster</b> <i>half 20 whole 40</i>
<b>1/2# Alaskan King Crab Legs</b> <i>23</i>

### SIDES 7

<b>Hand Cut Fries</b>
<b>House Salad</b>
<b>Seasonal Farm Veggie</b>
<b>Anson Mills Polenta</b>
<b>Grilled Summer Squash</b>
<b>Marinated Olives</b>
<b>Marcona Almonds</b>

### Coming Soon...

**Brunch**  
**6.11.11**  
*Saturdays and Sundays*  
**10:30-2:30**

**Bocce League**  
**7.7.11**  
*Thursdays*

## Mains

<b>PAN SEARED WILD SALMON</b> <i>Summer panzanella, tomato vinaigrette</i>	32
<b>RICOTTA GNOCCHI</b> <i>Sheep's milk ricotta dumplings, peas &amp; carrots, beurre fondue</i>	28
<b>CRISPY ORGANIC CHICKEN</b> <i>Farro &amp; bulgar, sweet 100 tomatoes, squash, mint yogurt</i>	25
<b>GRILLED COLORADO LAMB T-BONES</b> <i>Corn &amp; wild mushroom ragout, sweet pea puree</i>	34
<b>PAN ROASTED FILET OF BEEF</b> <i>Yukon potatoes, porcini mushrooms, red wine syrup</i>	38
<b>GRILLED WHOLE BRANZINO</b> <i>Farm arugula, heirloom beans, tomato &amp; olive tapenade</i>	34
<b>ALASKAN HALIBUT</b> <i>Crushed fingerlings, littleneck clams, chive broth</i>	32
<b>COLORADO LAMB BOLOGNESE</b> <i>Pappardelle pasta, parmigiano, mint</i>	19