



DINNER MENU

SOUPS + SALADS

PORTUGUESE SOUP 8
KALE - POTATO - LINGUIÇA

ONION SOUP 9
GRUYERE CHEESE -
CROSTINI

SLATE SALAD 8
MIXED GREENS - TOMATOES
CUCUMBERS - CARROTS -
LEMON DIJON
VINAIGRETTE (GF) (V)

BEETS & ARUGULA
SALAD 9
GOAT CHEESE - BALSAMIC
VINAIGRETTE (GF) (V)

SALAD ADDITIONS
CHICKEN, SHRIMP, OR
AHI TUNA + 6

TASTING MENUS

3 - COURSE MENU 35
SHISHITO PEPPERS, OR
CHARD OCTOPUS, OR
DUCK EGG ROLL

MUSHROOM RISOTTO, OR
AHI TUNA STEAK, OR
FILET MIGNON, OR
NY STRIP (ADD 5)

ANY OF OUR DESSERTS

3 - COURSE WITH
WINE PAIRING 55

ADD WINE PAIRING
TOWARDS YOUR DINNER

CHEF'S TASTING MENU 65

ENJOY YOURSELF WITH
OUR FIVE COURSE
TASTING MENU

CHEF'S TASTING MENU +
WINE PAIRING 100

ADD WINE PAIRING
TOWARDS YOUR DINNER

STARTERS

CHEESE OR CHARCUTERIE PLATTERS 18 EACH
CHEESES: MANCHEGO - BURRATA - LA TUR
MEATS: CHORIZO - SERRANO - FENNEL SALAMI

BLISTERED SHISHITO PEPPERS 9
OLIVE OIL - SEA SALT (V) (GF)

AHI TUNA POKE 15
AVOCADO - WONTON CHIPS

CAJUN SHRIMP 12
LIME - GARLIC - CAJUN SPICES - CROSTINI

PAN SEARED SCALLOPS 14
POLENTA CAKE - BUR BLANC (GF)

CHARRED OCTOPUS 14
MASHED POTATOES - SWEET PAPRIKA

BARBECUE QUAIL 12
SWEET CHILI - PINTO BEANS

DUCK EGG ROLLS 12
HOISIN SOY CHILI SAUCE

LAMB CHOPS 14 (FULL ORDER 27)
ROSEMARY RED WINE SAUCE - POOR MAN'S POTATOES (GF)

FOIE GRAS FRENCH TOAST 20
APPLE COMPOTE - PORT REDUCTION

ENTREES

WILD MUSHROOM RISOTTO 22
SHIITAKE - BLACK TRUMPET - PARMESAN - (GF) (V)
CHICKEN OR SHRIMP + 6, SCALLOPS + 8

VEGETABLE PAELLA 20
ARTICHOKES - EGGPLANT - RED PEPPER - CAULIFLOWER -
SAFFRON - BOMBA RICE (GF) (V)

*AWARD WINNING SEAFOOD PAELLA 26
TASTY SEAFOOD BROTH - SAFFRON - BOMBA RICE (GF)

GRILLED AHI TUNA STEAK 20
"TOMACAT" FISH INFUSED RATATOUILLE (GF)

CHESAPEAKE JUMBO LUMP CRAB CAKE 26
HARICOTS VERTS - CAULIFLOWER -
CONFIT CHERRY TOMATOES - TARTAR SAUCE

DUCK CONFIT SPÄTZLE 20
SUNDRIED TOMATOES RED WINE SAUCE - HOUSE-MADE SPÄTZLE

SUPER FILET MIGNON CHEESEBURGER 20
SHIITAKE MUSHROOMS & GARLIC WITH SUPERIOR BLACK ANGUS
TENDORLOIN - CHIPOTLE AIOLI - CRISPY SHALLOTS - TOMATO -
LETTUCE - GRUYERE CHEESE - BRIOCHE BUN - FRIES

FILET MIGNON 26
PEPPERCORN SAUCE - WILD MUSHROOMS -
RAINBOW MARBLE POTATOES (GF)

DRY-AGED NEW YORK STRIP 30
MARYLAND ROSEDA FARM STRIP - BEURRE MAÎTRE D'HÔTEL -
ROASTED BRUSSEL SPROUTS WITH BACON & ONIONS

PRIVATE DINING

WE ARE AVAILABLE FOR PRIVATE EVENTS.
PLEASE EMAIL US AT CONTACT@SLATEWINEBAR.COM

danny lledo
Chef & Sommelier