



DINNER MENU

SOUPS + SALADS

PORTUGUESE GREEN
SOUP 8
KALE - POTATO - LINGUIÇA

ONION SOUP 9
GRUYERE CHEESE -
CROSTINI

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

ARUGULA SALAD 8
GOAT CHEESE - BALSAMIC
VINAIGRETTE (GF) (V)

SPINACH & ASPARAGUS
SALAD 9
APPLES, ORANGE
VINAIGRETTE

ADDITIONS
CHICKEN, SHRIMP, OR
AHI TUNA + 6

TASTING MENUS

3 - COURSE MENU 35
GRASS OVER CLOUDS, OR
CHARD OCTOPUS, OR
DUCK EGG ROLL

WILD MUSHROOM
RISOTTO, OR
TUNA BURGER, OR
FILET MIGNON

ANY OF OUR DESSERTS

3 - COURSES WITH
WINE PAIRING 55
ASK ABOUT OUR CURRENT
SELECTIONS

5 - COURSE MENU 55
CHEF MINI BITES

SCALLOPS, OR
CAJUN SHRIMP

WILD MUSHROOM RISOTTO
OR GRASS OVER CLOUDS

CRAB CAKE, OR
RACK OF LAMB

ANY OF OUR DESSERTS

5 - COURSES WITH WINE
PAIRING 90
ASK ABOUT OUR CURRENT
SELECTIONS

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)

GRASS OVER CLOUDS 14
RICOTTA GNOCCHI - ASPARAGUS SPEARS

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

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)

AHI TUNA STEAK BURGER 20
CARAMELIZED ONIONS - CHIPOTLE AIOLI - BRIOCHE BUN - FRIES

CHESAPEAKE JUMBO LUMP CRAB CAKE 26
THREE BEAN SALAD - 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)

PRIVATE DINING

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

danny lledo
Chef & Sommelier