



## DINNER MENU

### CHEESE + CHARCUTERIE

CHEESE PLATTER 18  
MANCHEGO - SHEEP  
CASTELOES - COW  
LA TUR - THREE MILKS:  
GOAT/SHEEP/COW

CHARCUTERIE PLATTER 18  
CHORIZO - CALIFORNIA  
SERRANO - SPAIN  
FENNEL SALAMI -  
CALIFORNIA

### TASTING MENUS

3 - COURSE MENU 36  
SHISHITO PEPPERS, OR  
SCALLOPS, OR  
DUCK EGG ROLL  
\*\*\*

SPRING RISOTTO, OR  
CRAB CAKE, OR  
FILET MIGNON  
\*\*\*

ANY OF OUR DESSERTS

3 - COURSE WITH  
WINE PAIRING 56

ADD WINE PAIRING TO YOUR  
DINNER

### CHEF'S MENU 45

MINI BITE  
\*\*\*

ARUGULA SALAD, OR  
SEAFOOD CEVICHE, OR  
BBQ QUAIL  
\*\*\*

AHI TUNA STEAK, OR  
PAELLA, OR  
DRY-AGED RIBEYE  
\*\*\*

ANY OF OUR DESSERTS

CHEF'S TASTING MENU +  
WINE PAIRING 70

ADD WINE PAIRING TO YOUR  
DINNER

### PRIVATE DINING

WE ARE AVAILABLE FOR  
PRIVATE EVENTS.

PLEASE EMAIL US AT  
CONTACT@SLATEWINEBAR.COM

### WEEKLY SPECIALS

SWEET CORN SOUP 8 (GF) (V)

FRIED GOAT CHEESE + ARUGULA SALAD 9  
BALSAMIC VINAIGRETTE (V)  
CHICKEN, SHRIMP, AHI TUNA + 6 OR HANGER STEAK + 8

SEAFOOD CEVICHE 14  
OCTOPUS - SALMON - SHRIMP - LIME - CORN CHIPS (GF)

BARBECUE QUAIL 12  
SEMI-SWEET MUSTARD BBQ - MIXED BEANS (GF)

FROM THE SEA: AHI TUNA STEAK 22  
"TOMACAT" FISH INFUSED RATATOUILLE (GF)

AWARD-WINNING PAELLAS: AMERICAN VALENCIAN PAELLA 26  
CHICKEN - PORK - MIX BEANS - SAFFRON - BOMBA RICE (GF)

BUTCHER'S CHOICE: DRY-AGED RIBEYE 28  
MARYLAND ROSEDA FARM STEAK, BEURRE MAÎTRE D'HOTEL &  
ROASTED BRUSSEL SPROUTS WITH BACON & ONIONS (GF)

### STARTERS

SLATE SALAD 8  
MIXED GREENS - TOMATOES - CUCUMBERS - CARROTS  
LEMON DIJON VINAIGRETTE (GF) (V)  
CHICKEN, SHRIMP, AHI TUNA + 6 OR HANGER STEAK + 8

ONION SOUP 9  
GRUYERE CHEESE - CROSTINI

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

AHI TUNA POKE 15  
AVOCADO - WONTON CHIPS

PAN SEARED SCALLOPS 14  
SALMON ROE - GRILLED WHITE CORN - BEURRE BLANC (GF)

DUCK EGG ROLLS 12  
HOISIN SOY CHILI SAUCE

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

### ENTREES

SPRING RISOTTO 22  
SHIITAKE MUSHROOMS - SQUASH - SUN-DRIED TOMATOES (GF) (V)  
CHICKEN OR SHRIMP + 6, SCALLOPS OR HANGER STEAK + 8

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

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 -  
ROASTED RAINBOW MARBLE POTATOES (GF)  
CHESAPEAKE JUMBO LUMP CAKE + 10

*dannyledos*  
Chef & Sommelier