



DINNER MENU

TO SHARE

CHEESE PLATTER 19
MANCHEGO - SHEEP
BURRATA - COW
LA TUR -
SHEEP/GOAT/COW

CHARCUTERIE PLATTER 19
CHORIZO - CALIFORNIA
SERRANO - SPAIN
FENNEL SALAMI -
CALIFORNIA

SEAFOOD PLATTER 59
RED PRAWNS - SHRIMPS -
CLAMS - OCTOPUS -
CALAMARI

TASTING MENUS

3 - COURSE MENU 36
ANY SALAD, OR
SCALLOPS, OR
S. CHICKEN EGG ROLL

FARMER'S PAELLA, OR
RED SNAPPER, OR
HANGER STEAK

ANY OF OUR DESSERTS

**3 - COURSE WITH
WINE PAIRING 56**

ADD WINE PAIRING TO YOUR
DINNER

CHEF'S MENU 45

MINI BITE

RAINBOW PILLOWS OR
AHI TUNA POKE OR
LAMB CHOP

CRAB CAKE OR
ANY PAELLA OR
WAGYU NY STRIP

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

SPECIALS

FROM THE SEA: PAN-SEARED RED SNAPPER 24
6 OZ FILET - VERACRUZ SAUCE OF TOMATOES, ONIONS, PEPPERS,
OLIVES & CAPERS (GF)

BUTCHER'S CHOICE: WAGYU NY STRIP STEAK 34
6 OZ NY STRIP OF AUSTRALIAN WAGYU
ROASTED BRUSSEL SPROUTS WITH BACON & ONIONS (GF)
3 OZ CHESAPEAKE JUMBO LUMP CAKE + 10
3 OZ PAN-SEARED FOIE GRAS + 10

STARTERS

SLATE SALAD 8
MIXED GREENS - TOMATOES - CUCUMBERS - CARROTS
LEMON DIJON VINAIGRETTE (GF) (V)
CHICKEN, SHRIMP, +6 AHI TUNA + 8 OR HANGER STEAK + 10

STEPHANIE ARUGULA SALAD 10
FRIED GOAT CHEESE - BALSAMIC (GF) (V)
CHICKEN, SHRIMP, +6 AHI TUNA + 8 OR HANGER STEAK + 10

ONION SOUP 9
GRUYERE CHEESE - CROSTINI

RAINBOW PILLOWS 14
RICOTTA, SUN-DRIED TOMATO & SPINACH GNOCCHI -
TOMATO & BASIL SAUCE (V)

AHI TUNA POKE 15
AVOCADO - WONTON CHIPS

CHARRED OCTOPUS 15
CHERRY TOMATO POTATO SALAD - RED PEPPER CHIMICHURRI

PAN SEARED SCALLOPS 15
SALMON ROE - GRILLED WHITE CORN - BEURRE BLANC (GF)

SMOKED CHICKEN EGG ROLLS 12
CAROLINA BBQ SAUCE

DUCK CONFIT CROSTINI 16
DUCK CONFIT - FOIE GRAS - BERRY COMPOTE

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

ENTREES

AWARD-WINNING PAELLAS
FARMER'S PAELLA 22
TURNIPS - WHITE LIMA & FAVA BEANS - ARTICHOKE -
SENIA RICE (GF)

ALICANTE SEAFOOD PAELLA 30
RED PRAWN - SHRIMPS - CLAMS - CALAMARI - BOMBA RICE (GF)

CHESAPEAKE JUMBO LUMP CRAB CAKE 26
6 OZ CAKE - FAVA BEANS - CORN - CONFIT CHERRY TOMATOES

SUPER STEAK CHEESEBURGER 20
CHIPOTLE AIOLI - CRISPY SHALLOTS - TOMATO - LETTUCE -
GRUYERE CHEESE - BRIOCHE BUN - FRIES

HANGER STEAK FRITES 22
10 OZ STEAK - RED PEPPER CHIMICHURRI - STEAK FRITES
3 OZ CHESAPEAKE JUMBO LUMP CAKE + 10
3 OZ PAN-SEARED FOIE GRAS + 10

danny lledo
Chef & Sommelier