



## DINNER MENU

### SOUPS + SALADS

PORTUGUESE GREEN  
SOUP 8  
KALE - POTATO - LINGUIÇA

ONION SOUP 9  
FONTINA CHEESE -  
CROSTINI

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

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

ADDITIONS  
CHICKEN, SHRIMP, OR  
AHI TUNA + 6

### TASTING MENUS

3 - COURSE MENU 35  
RATATOUILLE, OR  
SCALLOPS, OR  
DUCK EGG ROLL  
\*\*\*

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  
\*\*\*

MUSHROOM RISOTTO OR  
DUCK CONFIT GEMELLI  
\*\*\*

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 - BRIE - BURRATA  
MEATS: SALCHICHON DE VIC - SERRANO - FENNEL SALAMI

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

RATATOUILLE 12  
TRADITIONAL VEGETABLES - POLENTA CAKE (V) (GF)

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

CAJUN SHRIMP 12  
LIME - GARLIC - CAJUN SPICES - CROSTINI

STEAMED WILD MUSSELS 9 (FULL ORDER WITH FRITES 16)  
YOUR CHOICE OF WHITE WINE GARLIC  
OR SPICY CHORIZO MARINARA SAUCE - CROSTINI

DUCK EGG ROLLS 12  
HOISIN SOY CHILI SAUCE

PAN-SEARED FOIE GRAS 20  
PORT REDUCTION - APPLE COMPOTE - FRENCH TOAST

### ENTREES

MUSHROOM RISOTTO 22  
CREMINI & PORCINI - 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  
SHRIMP - MUSSELS - CLAMS - CALAMARI - BOMBA RICE (GF)

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

CHESAPEAKE JUMBO LUMP CRAB CAKE 26  
BARIGOULE - TARTAR SAUCE

DUCK CONFIT GEMELLI 20  
SUN-DRIED TOMATO RED WINE SAUCE

FILET MIGNON CHEESEBURGER 20  
BRIOCHE BUN - HERB MAYO - CARAMELIZED ONIONS - TOMATO -  
FONTINA CHEESE - FRIES

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

RACK OF LAMB 28  
ROSEMARY RED WINE SAUCE - POOR MAN'S POTATOES (GF)

### PRIVATE DINING

WE ARE AVAILABLE FOR PRIVATE EVENTS.  
PLEASE EMAIL US AT [CONTACT@SLATEWINEBAR.COM](mailto:CONTACT@SLATEWINEBAR.COM)

*dannyledos*  
Restaurateur, Chef & Sommelier