



## DINNER MENU

### CHEESE + CHARCUTERIE

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

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

### TASTING MENUS

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

GNOCCHI VERDE, 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  
\*\*\*

WATERMELON ARUGULA,  
OR  
MEDITERRANEAN FARE, OR  
SMOKED CHICKEN  
EGGROLL  
\*\*\*

SALMON, OR  
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

### WEEKLY SPECIALS

SWEET CORN SOUP 8 (GF) (V)

WATERMELON ARUGULA SALAD 10

GOAT CHEESE - WATERMELON RADISH - BALSAMIC (GF) (V)

CHICKEN, SHRIMP, AHI TUNA + 6 OR HANGER STEAK + 8

MEDITERRANEAN FARE MKT

PAN-SEARED RED PRAWNS - OLIVE OIL - SEA SALT (GF)

SMOKED CHICKEN EGGROLLS 12

CAROLINA BBQ SAUCE

FROM THE SEA: PAN-SEARED SALMON NIÇOISE 24

EGG - OLIVES - MARBLE POTATOES - CHERRY TOMATOES (GF)

AWARD-WINNING PAELLAS: ALICANTE SEAFOOD PAELLA 28

RED PRAWN - LITTLE NECK CLAMS - CALAMARI

SAFFRON - BOMBA RICE (GF)

BUTCHER'S CHOICE: WAGYU NY STRIP STEAK 34

PETITE NY STRIP OF AUSTRALIAN WAGYU

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

SUMMER BRUSCHETTA 12

BURRATA, TOMATO & BASIL - ESCALIVADA -

PUTTANESCA - SHISHITO PEPPERS (V)

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

GNOCCHI VERDE 18

FRESH & SUN-DRIED TOMATOES - PEPPERS - FRESH PARMESAN (V)

CHESAPEAKE JUMBO LUMP CRAB CAKE 26

FAVA BEANS - CORN - CONFIT CHERRY TOMATOES

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

WHITE WINE HERB & PEPPERCORN SAUCE

WILD MUSHROOMS - GRILLED ASPARAGUS (GF)

CHESAPEAKE JUMBO LUMP CAKE + 10

*danny lledo*  
Chef & Sommelier

CONSUMER ADVISORY: CONSUMPTION OF UNDER-COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.  
(V) VEGETARIAN (GF) GLUTEN-FREE. 20% GRATUITY INCLUDED FOR PARTIES OF 5 OR MORE. 6/21/2018