



DINNER

TO START

- HUMMUS TRADITIONAL, PITA (2) 15
+ Cauliflower, Caramelized Onions, Pine Nuts 4
- DIP TRIO, PITA (2) 18
Hummus, Whipped Chèvre,
Roasted Tomato & Calabrian Pepper
- WHIPPED CHÈVRE 14
Shallots, Sunburst Gold Tomatoes, Tarragon
- HOT BAGUETTE 8
House Made Butter
- LAMB MEATBALLS 15
Tomato, Feta, Mint

- ROYAL OSSETRA CAVIAR SERVICE* 140
Traditional Accompaniments
- OYSTERS* 1/2 Dozen 26 | Dozen 52
Granny Smith Apple Mignonette
- FRENCH ONION SOUP GRATINÉE Cup 7 | Bowl 15
Roasted Veggie Broth, Croutons, Melted Swiss
- BACON WRAPPED SCALLOPS (Cape Cod)* 32
Wildflower Honey & Mustard
- FRIED GREEN TOMATOES 15
Corn Meal Crusted, Lemon Caper Remoulade, Grilled Lime

SALADS

BURGER & SANDWICHES

- CAESAR SALAD* 14
Romaine, Crushed Croutons, Parmesan
+ add chicken 12 or grilled shrimp 14
- FÊTE SALAD 17
Persian Cucumber, Cherry Tomatoes, Feta Kalamata
Olives, Oregano Vinaigrette
- CHOPPED MEDITERRANEAN SALAD 26
Rosemary Marinated Chicken, Beets, Summer
Tomatoes, Vinaigrette

- Served with fries
- FRENCH ONION BURGER* 26
Caramelized Onion, Demi-Glace, Gruyere Cheese
- GRILLED CHEESE AND MORTADELLA 24
Cheddar & Havarti, Strawberry & Red Jalapeño Jam
- SLAY’S STEAK SANDWICH* 32
Slay Steak House Original from St. Louis
Filet Mignon, Havarti, Toasted Brioche and Demi

ENTREES

- CHICKEN PAILLARD 38
Herb Crusted Chicken Breast, Labneh, Tahini,
Tabbouleh Salad
- PEI MUSSELS & FRIES 32
White Wine, Dijon, Roasted Garlic
- TOFINO RIVER SALMON 38
Pan Seared, Skin On, Maple Glaze
Parmesan Cous Cous
- CRISPY BRANZINO MEUNIÈRE 48
White Wine Broth, Fennel, Spinach
- PENNE WITH SEV VEGGIES 28
Tomatoes, Eggplant, Squash, Basil, Roasted Garlic Oil

- SPINACH & SWISS CHARD RAVIOLI 28
Ricotta, Nutmeg, Pink Vodka Sauce
- BONELESS HALF JIDORI CHICKEN 34
Cacio e Pepe Marble Potatoes & Leeks
- 5 HOUR LAMB SHANK 53
Smashed Sun-Dried Tomato Potatoes, Veggies, Au Jus
- BEEF TENDERLOIN KEBABS* 34
Sumac & Citrus Rub, Steamed Spinach, Topped with
Tabbouleh & Tahini

STEAKS

- STEAK FRITES* - PRIME FLAT IRON 7oz. 42
Dijon Peppercorn Sauce, Fries
- CREEKSTONE FILET MIGNON* 62
7 oz. Center Cut, Twice Baked Potato & Veggies
- PRIME COFFEE RUBBED USDA RIBEYE* 75
14oz. Natural Juices, Twice Baked Potato & Veggies

SIDES

- CRUDITÉ 6
- SAUTÉED SPINACH 8
- WET FRIES & CHEESE 10
- ROASTED CAULIFLOWER 14
Herb Butter, Golden Raisins

Sunday Suppers
\$40 3-Course Meal



Happy Hour
Wed-Thurs 5-6pm | Fri-Sun 4-6pm

Book us for Private Parties
Luncheons, & Showers
Email: info@slay.la



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness