

STARTERS

WEST COAST OYSTERS* 2.50 per oyster

choice of: thai chili & lemongrass granita,
mignonette or spicy rooster cocktail sauce

DUCK PROSCUITTO SALAD 9

mesclun greens, blue cheese crumbles,
candied walnuts, honey balsamic vinaigrette

BURRATA & ASPARAGUS SALAD 12

arugula, candied pecans, citrus segments, batard
croutons, grapefruit vinaigrette

SALMON SKIN TACOS* 8

salmon belly tartare, tabiko, smoked shishito
peppers, micro cilantro

AHI TUNA TARTARE* 12

jalapeño tapioca crisp, sesame seeds, chili citrus
oil, diced jalapeño, micro cilantro

THAI BASIL SHRIMP CEVICHE* 12

fermented yuzu avocado mousse, watermelon
radish, prawn cracker, diced papaya

FRIED BEEF CRISPS 6

thai chili tajin dust, chili lime sauce

VIETNAMESE IMPERIAL ROLLS 9

duroc pork & shrimp, pickled heirloom carrots
ninja daikon, yellow frisee salad

BAO SLIDERS 9

2 housemade pork sausage, fried quail egg
crispy shallot, fresh herbs, jalapeño aioli
add extra slider 4

GRILLED SPANISH OCTOPUS 12

sauteed green asparagus, black sesame seed
crispy rice, julienne green onion, ginger sambal
sauce

VIETNAMESE CRÊPES 8

braised duroc pork belly, fresh herbs, pig ear salad
bean sprouts, garlic citrus vinaigrette
add extra crêpe 4



KITCHEN • WINE • COCKTAILS

Executive Chef: Jamie Tran

ENTRÉES

VEGAN RED CURRY LENTILS 15

heirloom carrots, toasted beluga lentils

BRAISED DUROC PORK BELLY 19

creamy cauliflower puree, sautéed kabocha
squash, crispy pig ear salad

FRIED WHOLE RAINBOW TROUT 19

sauteed rainbow swiss chard, steamed jasmine
rice, ginger & rice wine vinegar sauce

PAN SEARED SCOTTISH KING SALMON 23

sauteed hen of the woods & beech mushrooms
forbidden rice, shaved fennel, tomatillo sauce

SPICY VIETNAMESE CURRY CHICKEN 18

braised chicken thigh, beluga lentils
roasted marble potatoes, heirloom carrots

SLOW COOKED SHORT RIB 22

creamy white organic Anson Mills polenta
sauteed turnip greens, poached Asian pears

8 oz. GRILLED CREEKSTONE FLANK STEAK* 25

roasted cipollini onions, sauteed broccoli rabe
black peppercorn au jus, steamed nishiki rice

8 oz. GRASS FED RIBEYE* 32

peruvian purple mashed potatoes, garlic chips
micro citrus greens

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