

# STARTERS

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## 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 AÏOLI  
ADD EXTRA SLIDER 4

## GRILLED SPANISH OCTOPUS 12

SAUTEED GREEN ASPARAGUS, BLACK SESAME SEEDS  
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



EXECUTIVE CHEF: JAMIE TRAN

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# ENTRÉES

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## VEGAN VIETNAMESE SAUTÉED GLASS NOODLES 15

GARLIC BOK CHOY SUM, WOOD EAR MUSHROOMS, YELLOW  
SUNBURST BABY SQUASH, ROASTED HEIRLOOM CARROTS

## FRIED WHOLE RAINBOW TROUT 19

SAUTÉED RAINBOW SWISS CHARD, STEAMED JASMINE  
RICE, GINGER & RICE WINE VINEGAR SAUCE

## GRILLED VERLASSO SALMON 23

RED QUINOA, TOMATO COMPOTE, CRISPY HOJA SANTA  
LEAF, TURMERIC DILL SAUCE

## SEARED U10 DIVER SCALLOPS\* 29

SWEET ENGLISH PEAS, SHAVED WATERMELON RADISH  
SAUTÉED SPINACH, MICRO PEA GREENS, PONZU REDUCTION

## BRAISED DUROC PORK BELLY 19

GLASS NOODLES, ROASTED HEIRLOOM CARROTS, PORK  
JUS, CARROT COULIS, CRISPY WOOD EAR MUSHROOMS

## LEMONGRASS DUCK CONFIT 25

BLACK BEANS, FARRO, SAUTÉED DANDELION GREENS  
ROASTED PEARL ONIONS, KUMQUAT, CITRUS SAUCE

## SLOW BRAISED SHORT RIB 23

FAVA BEAN DUMPLINGS, GRILLED SPRING ONIONS  
KIMCHI PICKLED CUCUMBERS, FRESH JULIENNE JÍCAMA

## 8 oz. GRASS FED RIBEYE\* 32

XO CRISPY ARTICHOKEs, PERUVIAN PURPLE MASHED  
POTATOES, GARLIC CHIPS, MICRO CITRUS GREENS

**FOLLOW US @BLACKSHEEPVEGAS**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS