STARTERS

WEST COAST OYSTERS* 3.00 per oyster
Choice of: Thai chili & Lemongrass granita, Mignonette or Spicy Rooster Cocktail sauce

POACHED BARTLETT PEAR SALAD 11
Whipped goat cheese, Crispy Proscuitto Candied walnuts, Basil seed vinaigrette

PERSIMMON & POMEGRANATE SALAD 12
Ricotta Panna Cotta, Arugula, Crispy Black Quinoa, Pistachio dust, Pomegranate dust

SALMON SKIN TACOS* 8
Two salmon skin tacos filled with salmon belly tartare, tabiko, smoked shishito peppers, micro cilantro
Add extra taco 4

STEAK TARTARE* 12
Asian pear, egg yolk aioli, beef crisps, pickled Thai chili, Julienne green onions

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
Chinese broccoli, Black sesame seeds, Crispy rice, Ginger sambal sauce, Frisee salad

BLACK SHEEP ‘HOT CHICKEN’ 12
Honey toast, pickled Japanese cucumber, Honey mustard seed, Julienne green onion

ENTRÉES

VEGAN VIETNAMESE SAUTÉED GLASS NOODLES 15
Spicy Gochujang sauce, garlic bok choy, beech & hen of the woods mushrooms, roasted heirloom carrots

FRIED WHOLE RAINBOW TROUT 19
Sautééd rainbow swiss chard, steamed jasmine rice, ginger & rice wine vinegar sauce

DORADE ROYAL BOUILLABAISSE 24
Sea bream, tiger shrimp, black mussels, braised fennel, baby bok choy

SEARED U10 DIVER SCALLOPS* 29
Kabocha polenta, toasted pinenuts butternut squash, tamari butterscotch sauce (V)

SUPERIOR FARMS BRAISED LAMB BELLY 19
Vietnamese spiced flagolet beans, pomme puree sautéed heirloom carrots, lamb jus (V)

LEMONGRASS DUCK CONFIT 25
Yellow curry couscous, sautéed chinese broccoli, lap ceung sausage, charred plum sauce (V)

SLOW BRAISED SHORT RIB 24
Indonesian corn fritters, gochujang rice cake green apple salad, corn velouté, popcorn shoot (V)

8 oz. GRASS FED RIBEYE* 33
Sautéed mixed mushrooms, long green beans, wild rice & fermented black bean sauce (V)

(V) Available vegetarian or vegan

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

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