

# 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



KITCHEN · WINE · COCKTAILS

EXECUTIVE CHEF: JAMIE TRAN

# 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

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

## DORADE ROYAL BOUILLABAISSSE 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

**FOLLOW US @BLACKSHEEPVEGAS**

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