

STARTERS

WEST COAST OYSTERS* 3.00 per oyster

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

ROASTED BUTTERNUT SQUASH SALAD 12

mixed greens, parmesan cheese, toasted pine nuts, rosemary biscotti croutons, cranberry vinaigrette

POACHED PEAR EN CROUTE SALAD 14

petite rocket, yellow frisee, prosciutto, bleu cheese crumble, burgundy gastrique

SALMON SKIN TACOS* 8

two salmon skin tacos filled w/ 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

AHI TUNA CRUDO* 13

lotus root chips, horseradish cream, ponzu gelee, micro cilantro, tangerine gazpacho

FRIED BEEF CRISPS 6

thai chili tajin dust, chili lime sauce

VIETNAMESE IMPERIAL ROLLS 9

duroc pork & shrimp, pickled heirloom carrots & radish, yellow frisee salad

BAO SLIDERS* 9

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

VEGAN SCALLION PANCAKES 11

spicy braised maitake mushrooms, jicama, pickled red radish, black sesame seed, micro cilantro

GRILLED SPANISH OCTOPUS 12

yellow frisee, black sesame seeds, crispy rice
ginger sambal sauce

BLACK SHEEP 'HOT CHICKEN' 12

honey toast, pickled japanese cucumber, honey mustard seed, julienne green onion



Executive Chef: Jamie Tran

ENTRÉES

VEGAN VIETNAMESE SAUTÉED GLASS NOODLES 15

spicy gochujang sauce, chinese broccoli, 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

PAN SEARED STRIPED BASS 24

cavatelli pasta, rapini, dan dan sauce, sautéed hen of the woods mushrooms

GRILLED TAI SNAPPER 26

vietnamese tamales, sautéed spinach, baby lotus root, toasted pumpkin seeds, kabocha fume

SUPERIOR FARMS BRAISED LAMB BELLY 21

heirloom carrot hummus, confit marble potato, vietnamese cucumber salad, harrissa yogurt (V)

LEMONGRASS DUCK CONFIT 25

yellow curry couscous, sautéed chinese broccoli, lap ceung sausage, charred plum sauce (V)

SLOW BRAISED SHORT RIB 25

sweet potato gnocchi, roasted root vegetables, fresh herbs, short rib broth, bone marrow buttered baguette

8 oz. GRASS FED RIBEYE* 34

crispy brussels sprouts, julienne green apples, smashed peruvian potato, chimichurri sauce

(V) AVAILABLE VEGETARIAN or VEGAN

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