

# ASHLEY'S GATE DINNER



## STARTERS

SIU YUK 16  
crispy pork belly, soy, scallion, cucumber, rice

HAND CHOPPED BEEF TARTARE  
A LA PARADIS \* 18  
annatto seed, quail egg, oil, crostini

SALMON TARTARE\* 16  
avocado mousse, citrus, soybean, radish, paprika  
emulsion

SOUP DU JOUR 9  
daily selection

SHE CRAB BISQUE 9  
chive, sherry, lump crab

SUITE 700 CAESAR 12  
romaine heart, parmesan, anchovy, focaccia  
crouton

SEARED IPSWICH SCALLOPS \* 20  
squid ink agnolotti, root vegetables

BROWN BUTTER BROCCOLINI 12  
prosciutto, parmesan, crispy caper

## MAINS

CHARLESTON LAMB CHOP \* 34  
Israeli cous cous, cucumber, mint yogurt, Moroccan spice rub

SHRIMP AND GRITS 27  
local shrimp, tasso cream, Logan Mill grits

POISSON DU JOUR \* MP  
chef selected Atlantic dayboat catch, seasonal accoutrements

JOYCE FARMS CHICKEN BREAST \* 24  
red bliss potato, haricot verts, sundried tomato-olive tapenade,  
aged balsamic

FARRO "RISOTTO" 22  
fall squash, chimichurri, parmesan

## FROM THE GRILLE

16 oz PRIME RIBEYE \* 50

8 oz PRIME FILET \* 43

7 oz IPSWICH SCALLOP \* 39

7 oz LOCAL TUNA \* 39

12 oz BONE-IN KUROBUTA CHOP \* 38

HARBOUR SURF & TURF \* 55  
8oz prime filet, 4oz shrimp, 3oz crab,  
sauce bearnaise

## SIDES & SAUCES

CREAMED SPINACH 9

MARKET VEGETABLES 9

TRUFFLED PARMESAN FRITES 10

ROASTED MARBLE POTATOES 8

SOUTHERN SQUASH CASSEROLE 9

SAUCE BEARNAISE

CHIMICHURRI

HORSERADISH CREAM

AU JUS

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

