

# ASHLEY'S GATE LUNCH



## STARTERS

OYSTERS ON THE HALF SHELL\* 18/34/50  
lemon, cocktail sauce, mignonette

SALMON TARTARE\* 16  
soybean, radish, yuzu togarashi aioli, frisee

SHE CRAB BISQUE 10  
chive, sherry, lump crab

SOUP DU JOUR 9  
chef's daily selection

BLACK KALE & SOBA NOODLE SALAD 13  
almond, bean sprout, orange-soy vinaigrette

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

PAN SEARED SCALLOPS\* 22  
forbidden rice, oyster mushroom, white truffle oil,  
parmesan

CHEESE & CHARCUTERIE 17  
housemade sourdough, local honey, fresh fruit, candied  
pecans

## MAINS

OUR BURGER\* 16  
8 oz custom blend burger of short rib, chuck and brisket,  
brioche bun, skinny fries

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

POISSON DU JOUR\* MP  
chef selected Atlantic dayboat catch, bulgur wheat &  
grapefruit salad, granny smith apple, pea puree, pepitas

JOYCE FARMS CHICKEN BREAST\* 24  
fresh pappardelle, Mycopia mushrooms, baby spinach,  
parmesan cream

FARRO "RISOTTO" 22  
grilled zucchini, cherry tomato, seasonal greens, boursin  
cream, spring gastrique

STEAK FRITES\* 26  
8 oz hanger steak, skinny fries, dijon, rosemary sea salt

## FROM THE GRILLE

16 OZ PRIME RIBEYE\* 50

8 OZ PRIME FILET\* 43

8 OZ HANGER STEAK\* 26

7 OZ SALMON FILET\* 22

7 OZ IPSWICH SCALLOP\* 39

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

## SIDES & SAUCES

BABY SPINACH & MUSHROOM 10

TRUFFLED PARMESAN FRITES 10

ROASTED MARBLE POTATOES 8

GRILLED ASPARAGUS 10

SAUCE BEARNAISE

CHIMICHURRI

HORSERADISH CREAM

AU JUS

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

# HARBOUR CLUB PRIX FIXE LUNCH MENU

2 COURSE 28 / 3 COURSE 38

## STARTERS

### SHRIMP CEVICHE\*

jalapeno, lime, cilantro, red onion, tortilla

### BUTTERNUT SQUASH SOUP

pumpkin seeds, pumpkin oil, pea shoots

### GRILLED WATERMELON SALAD

feta, mint, aged balsamic, baby spinach, pistachio

## MAINS

### BLACKENED FLANK STEAK\*

maque choux, sauteed spinach, brown butter

### CRISPY DUCK BREAST\*

asparagus, sweet potato puree, cherry

### SHRIMP AND GRITS\*

andouille, tomato gravy, aged white cheddar, scallion

### HOUSE MADE PESTO AND PASTA

caramelized onion, sundried tomato, english peas, mushrooms, parmesan

## DESSERTS

### HOUSEMADE SORBET

seasonal fruit, chantilly cream

### CHEF'S CHEESE SELECTION

three cheeses, jam, grilled sourdough, butter, sea salt

### OUR NEW PECAN BALL

southern praline ice cream, local honey, candied pecans, heath crumble

### MANGO STICKY RICE

coconut rice, mango, kaffir lime syrup

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