

# ASHLEY'S GATE DINNER



## STARTERS

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BROWN BUTTER CRAB CAKE 18  
brown butter, maque choux, stoneground grits,  
kale-apple salad, walnut oil

SOUP DU JOUR 9  
daily selection

SHE CRAB BISQUE 11  
chive, sherry, lump crab

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\* 22/37  
raspberry-herb forbidden rice, scallion, blueberry, pea  
shoot

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

OYSTERS ON THE HALF SHELL 18/34/50  
chef selected rotation

CLASSIC OYSTERS ROCKEFELLER 20/38/56  
Benton's bacon, spinach, parmesan, lemon

## MAINS

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CHARLESTON LAMB CHOP\* 34  
shaved asparagus, marble potato, charred tomato chutney, mint

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

POISSON DU JOUR\* MP  
chef selected Atlantic dayboat catch, summer root vegetables,  
quinoa, sunflower seed, beetroot puree

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

GRILLED TOFU AND ZUCCHINI 24  
couscous, heirloom tomato, arugula, feta, roasted corn, herb oil

## FROM THE GRILLE

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16 oz PRIME RIBEYE\* 50

16 oz PRIME NY STRIP\* 46

8 oz PRIME FILET\* 43

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

## SIDES & SAUCES

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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.

