

ASHLEY'S GATE LUNCH



STARTERS

SOUP DU JOUR 9
chef's daily selection

SHE CRAB BISQUE 11
chive, sherry, lump crab

GRILLED SUMMER PEACH & RICOTTA SALAD 14
baby spinach, balsamic, pistachio, lemon vinaigrette

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

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

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

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

MAINS

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

PAN SEARED SCALLOPS* 22/37
english pea puree, mint & bulgur wheat salad, baby green
zucchini

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

POISSON DU JOUR* MP
chef selected Atlantic dayboat catch, Summer corn puree,
romanesco, pico de gallo, beurre blanc

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

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 PRIME HANGER* 26

7 OZ SALMON FILET* 22

HARBOUR SURF & TURF* 55
8 oz prime filet, 4 oz shrimp, Ipswich
scallops, sauce bearnaise

SIDES & SAUCES

BABY SPINACH & MUSHROOM 10

TRUFFLED PARMESAN FRITES 10

HEIRLOOM TOMATO, MALDON,

OLIVE OIL, MICRO WASABI 9

BUTTERED FAVA BEANS WITH LEMON
& SHALLOT 9

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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