

ASHLEY'S GATE DINNER



STARTERS

SOUP DU JOUR 9
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
chef selected rotation

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

WAGYU RAVIOLI 17/28
beef jus, pecorino, chive

MAINS

LAMB CAPONATA* 34
aubergine, heirloom tomato, white balsamic, marble potato

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

FROM THE GRILLE

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, 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.

