

ASHLEY'S GATE DINNER



STARTERS

SOUP DU JOUR 9
daily selection

SHE CRAB BISQUE 11
chive, sherry, lump crab

CITRUS BIBB SALAD 14
pomegranate, pine nut, Manchego, lemon-soy
vinaigrette

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

CHEESE & CHARCUTERIE 18
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
couscous, black truffle, cream, walnut gremolata

MAINS

PAN ROASTED CHARLESTON LAMB CHOP* 34
buttered kale, marble potato, balsamic

PAN SEARED IPSWICH SCALLOPS* 24/39
parsnip-ginger puree, pea shoots, pineapple gastrique

SHRIMP AND GRITS* 28
local shrimp, tasso cream, Logan Mill grits

LOCAL CATCH* 36
celery root veloute, swiss chard, pearl onion, chili oil

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

TOASTED FARRO AND MUSHROOM HOT POT 29
local mushrooms, baby spinach, roasted cherry tomato,
asparagus, chimichurri

FROM THE GRILLE

16 oz PRIME RIBEYE* 50

16 oz PRIME NY STRIP* 46

8 oz PRIME FILET* 43

SHRIMP & SCALLOPS* 36

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

SIDES & SAUCES

BABY SPINACH & MUSHROOM 10

TRUFFLED PARMESAN FRITES 10

GARLIC BUTTER GREEN BEANS 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.