

ASHLEY'S GATE DINNER



STARTERS

SOUP DU JOUR 9
daily selection

SHE CRAB BISQUE 11
chive, sherry, lump crab

PEACH BIBB SALAD 14
local peaches, pistachio, goat cheese, balsamic,
lemon-soy vinaigrette

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

SPINACH SALAD 14
baby spinach, fig, blueberry, red onion, almond
toasted brie

ESCARGOT 11
garlic, parmesan, parsley

BURRATA 16
balsamic reduction, marinated grape tomato, grilled
sourdough

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

BEEF TARTARE * 17
whole grain mustard, cornichon, shallot, egg yolk,
crostini

MAINS

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

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

MARINATED CAULIFLOWER STEAK 27
garlic mashed red bliss potato, haricot vert, vegan "demi-glace"

CATCH OF THE DAY * MP
Summer Salad, cherry tomato, corn puree

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

FROM THE GRILLE

16 oz PRIME RIBEYE * 50

8 oz PRIME FILET * 43

8 oz SALMON FILET * 24

DAILY CATCH * MP

HARBOUR SURF & TURF * 55
8 oz prime filet, shrimp, crab butter, sauce
bearnaise

SIDES & SAUCES

BABY SPINACH & MUSHROOM 10

TRUFFLED PARMESAN FRITES 10

GARLIC BUTTER GREEN BEANS 9

ROASTED MARBLE POTATOES 8

BROCCOLINI WITH GARLIC
BUTTER 10

BLISTERED TOMATO & SHALLOT 8
SAUCE BEARNAISE*

CHIMICHURRI

HORSERADISH CREAM

AU JUS

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