

# ASHLEY'S GATE DINNER



## STARTERS

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SOUP DU JOUR 9  
daily selection

SHE CRAB BISQUE 11  
chive, sherry, lump crab

BERRY BIBB SALAD 14  
mixed berries, pine nut, Manchego, 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

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

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

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

CATCH OF THE DAY \* MP  
broccoli puree, crushed fingerling potato, whole grain mustard,  
pearl onion

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

## FROM THE GRILLE

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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

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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.

