

ASHLEY'S GATE LUNCH



STARTERS

SOUP DU JOUR 9
chef's 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, focaccia crouton

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

ESCARGOT 11
garlic, parmesan, parsley

PAN ROASTED SCALLOPS * 18
beetroot puree, chive oil, grilled scallion

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
lemon, cocktail sauce, mignonette

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

MAINS

HARBOUR BURGER * 17
8 oz custom blend burger of short rib, chuck and brisket,
brioche bun, skinny fries

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

MISO UDON NODDLE BOWL * 25
mushroom, bok choy, carrot, tofu
local shrimp* 9 diced chicken* 7

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

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

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

STEAK FRITES * 27
8 oz prime NY strip, skinny fries, dijon, rosemary sea salt

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

FROM THE GRILLE

16 OZ PRIME RIBEYE * 50

8 OZ PRIME FILET * 43

8 OZ PRIME NY STRIP * 27

8 OZ SALMON FILET * 24

HARBOUR SURF & TURF * 56
8 oz prime filet, 4 oz shrimp, scallops,
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

LOCAL HEIRLOOM TOMATOES,
RICOTTA SALATA, BASIL, MALDON 9

SAUCE BEARNAISE

CHIMICHURRI

HORSERADISH CREAM

AU JUS



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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