

# ASHLEY'S GATE DINNER



## STARTERS

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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

SALMON TARTARE \* 15  
avocado, soybean, yuzu emulsion, grapefruit

## MAINS

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PAN ROASTED CHARLESTON LAMB CHOP \* 35  
marble potato, charred broccolini, cherry gastrique

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, orzo, corn puree

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

PAN ROASTED SCALLOPS \* 40  
beetroot puree, chive oil, grilled scallion

## 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 \* 56  
8 oz prime filet, shrimp, scallops, 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

LOCAL HEIRLOOM TOMATO,  
RICOTTA SALATA, BASIL 9

SAUCE BEARNAISE\*

CHIMICHURRI

HORSERADISH CREAM

AU JUS

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

