


ASHLEY'S GATE

H A R B O U R C L U B A T W E S T E D G E





STARTERS

SEASONAL SOUP	\$10	BRAISED RABBIT SPAETZLE	\$21
SHE CRAB SOUP 	\$11	<i>tarragon, whole grain mustard, mirepoix, cream</i>	
<i>served with fresh chive and a shot of sherry</i>		PAN ROASTED SEA SCALLOPS * 	\$18
AUTUMN CHOPPED SALAD 	\$15	<i>cauliflower trio (puree, floret, pickle), pearl onion, roasted grape</i>	
<i>apple, walnut, goat cheese, dried cherry, lemon poppy vinaigrette, mixed greens</i>		BOURBON SALMON GRAVLAX *  CB	\$19
SUITE 700 CAESAR *  CB	\$12	<i>creme fraiche, egg crumble, smoked trout roe, brioche, chive, shallot</i>	
<i>romaine, anchovy powder, fontina cheese, crouton</i>		SCALLOP CRUDO * 	\$19
ROASTED BEETROOT AND GOAT CHEESE SALAD 	\$14	<i>melon, cucumber, parsley oil, preserved lemon vinaigrette</i>	
<i>beet blood, balsamic paint, arugula, radish, citrus, pistachio</i>		LOWCOUNTRY CUP OYSTERS * 	
ADD A PROTEIN TO YOUR SALAD		HALF DOZEN	\$12
4 OZ FILET *	\$10	DOZEN	\$24
GRILLED SALMON *	\$9	<i>mignonette, cocktail sauce, lemon</i>	
MARINATED CHICKEN BREAST *	\$7	CHEESE AND CHARCUTERIE  CB	\$19
LOCAL SHRIMP *	\$9	<i>stone ground mustard, local honey, fruit, grilled sourdough</i>	

MAINS

COBB SALAD 	\$15	TOASTED FARRO RISOTTO 	\$29
<i>avocado, tomato, egg, bacon, clothbound cheddar, baby spinach, romaine, ranch</i>		<i>butternut squash, baby spinach, smoked tofu, dried cherry, lemon salad</i>	
GRILLED 8 OZ PRIME FILET * 	\$48	PASTA PRIMAVERA  CB	\$28
<i>crushed red bliss potato, asparagus, merlot gastrique</i>		<i>broccolini, sundried tomato, roasted bell pepper, baby spinach, fontina cream</i>	
CATCH OF THE DAY *	MP	TUSCAN GARLIC SHRIMP *  CB	\$28
16 OZ PRIME CAST IRON RIBEYE *  CB	\$58	<i>angel hair, sundried tomato, baby spinach, fontina</i>	
<i>cauliflower gratin, béarnaise, smoked sea salt</i>		SESAME SEARED TUNA STEAK *  CB	\$35
GRILLED JOYCE FARMS BONE IN CHICKEN BREAST *  CB	\$28	<i>salsa verde, marinated cabbage, wasabi, lemon</i>	
<i>mushroom risotto, blistered tomato, swiss chard</i>			

SIDES

SKINNY FRIES	\$8
TRUFFLE FRIES	\$10
GARLIC BUTTER BROCCOLINI 	\$10
SWEET POTATO WAFFLE FRIES	\$8
HERB ROASTED MARBLE 	\$9
POTATO WITH AGED BALSAMIC	
CREAMED SPINACH  CB	\$10
CARAMELIZED BRUSSELS  CB	\$12
SPROUTS WITH SUNDRIED TOMATO, SEA SALT CARAMEL	



HARBOUR CLUB
AT WESTEDGE

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



= GLUTEN FREE



CB = CAN BE GLUTEN FREE | EXECUTIVE CHEF - WES LONG