

# ASHLEY'S GATE

## THE ARBOR

### Tuna Crudo 24

Yellow Fin Tuna, Miso Gazpacho, Kimchi Emulsion, Crispy Chili Oil, Pickled Smoked Cucumber, Beluga caviar

### Crab Cake Arancini 19

Black Radish Slaw, Remoulade Mascarpone

### Beef Tartare 28

A5 Wagyu Beef, Dijon Mustard, Shallots, Capers, Cured Egg Yolk

### Charcuterie Board (Serves 2 to 3) 24

Kalamata olives, Whole Grain Mustard, Fig Jam, Honeycomb, Aged Gouda, Aged Cheddar, Spicy Soppresata, Prosciutto and Crostini

### Shrimp Cocktail 20

Lime, Jalapeno, Cilantro, Shallots, Sofrito Espuma, Heirloom Tomato

### Crispy Brussels 12

Fried Brussel Sprouts, Lemons Gastrique, Pancetta Lardon, Grated Parmesan

## THE GARDEN

### Caesar Salad 15

Baby Romaine Wedge, Shaved Parmesan, Brioche Breadcrumbs, Caesar Dressing

### Pomegranate Panzanella 16

Apricot Vinaigrette, Heirloom Tomatoes, Stracciatella Mozzarella, Julienned Shallots, Basil, Baby Arugula, Pomegranate, Ciabatta Crisp

### Wedge BLT 16

Baby Wedge, Crumbled Bacon, Boiled Egg, Marinated Baby Heirloom Tomatoes, Blue Cheese Creme Fresh, Balsamic Glaze, French Potato String

### Grilled Asparagus Salad 14

Frisée, Mushroom Puree, Parmesan Reggiano, Toasted Almonds, Citrus Powder, Shallots Oil, Balsamic Glaze

## SOUP

She Crab Soup 10/12  
A Harbour Club Tradition  
Soup Du Jour 8/10  
Made Fresh Daily

## AL FRESCO

### Steak Au Poivre 42

8oz Prime Filet, Herb Roasted Hasselback, Rainbow Peppercorn Demi

### Seared Halibut 36

Atlantic Halibut, Whipped Potatoes, Concassé Heirloom Tomatoes, Basil oil,

### Short Rib Gnocchi 28

Braised Short Rib, Potato Gnocchi, Sweet Pea Puree, Confit Cherry Tomatoes, Lemon Gremolata

### Roasted Chicken Puttanesca 30

Joyce Farms Airline Chicken Breast, Whipped Potatoes, Grilled Asparagus, Puttanesca Sauce

### Seared Scallop Risotto 34

U8 Diver Scallop, Pancetta, Sweet Pea Risotto, Lemon Gastrique, Beluga Caviar

### Dry Aged Tomahawk 120

32oz Chatel Farms 45 Day Dry Aged Beef Tomahawk, Marrow Butter, Choice of Side

HARBOUR CLUB AT WESTEDGE



EXECUTIVE CHEF JUAN ACEVEDO

SOUS CHEFS BRIAN HILL & SHAUNA BRADLEY

GLUTEN-FREE SUBSTITUTIONS AVAILABLE UPON REQUEST

(\*) - CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS.