

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 Soppressata, 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, Kalamata Olives

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
Pairs well with Delas "Saint Esprit" Cotes Du Rhone 14/50

Seared Halibut 36

Atlantic Halibut, Whipped Potatoes, Concassé Heirloom Tomatoes, Basil oil
Pairs well with Mulderbosch Chenin Blanc 12/45

Short Rib Gnocchi 28

Braised Short Rib, Potato Gnocchi, Sweet Pea Puree, Confit Cherry Tomatoes, Lemon Gremolata
Pairs well with Querceto Chianti Classico 13/50

Roasted Chicken Puttanesca 30

Joyce Farms Airline Chicken Breast, Whipped Potatoes, Grilled Asparagus, Puttanesca Sauce
Pairs well with Cavazzi Pinot Grigio 22/45

Seared Scallop Risotto 34

U8 Diver Scallop, Pancetta, Sweet Pea Risotto, Lemon Gastrique, Beluga Caviar
Pairs well with Fusion Sancerre 22/70

Dry Aged Tomahawk 120

32oz Chatel Farms 45 Day Dry Aged Beef Tomahawk, Marrow Butter, Choice of Side
Pairs well with Luke Red Blend 12/48

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.