

Ash Street *Bistro*

APPETIZERS & BRUNCH

Chef's heart healthy soup of the moment \$5 (s) \$7 (l)

Roasted garlic & potato "Potage" \$5 (s) \$7 (l)

Caesar salad – chopped romaine, shaved parmesan cheese, focaccia croutons \$7

Organic lettuce with tomato wedges, cucumber cubes, red peppers \$7  
shaved red onion - sweet sherry vinaigrette

Star Anise braised pork congee with poached egg \$10  
Crisp Prawn Cracker

Korean style short ribs with Grilled Pineapple & Candied Yam salad \$16  
sweet soy reduction

Charcuterie sharing plate \$18  
shaved deli meats – Canadian cheese – crisp bread - pickles

Two poached eggs with grape tomato & feta cheese salad \$14  
bacon, green onion & red pepper potato hash

Frittata of the day \$12  
ask your server for more details

Two eggs any style with crisp hash browns, toast \$13  
choice of sausage or maple bacon

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ENTREES

Fish & chips with Pacific Cod & Salmon, house made tartar sauce \$15  
herb & sea salt fries, creamy Cole slaw

Grilled Sockeye salmon rice bowl \$17  
stir-fry vegetable's – smoked apple dashi broth

Indonesian style fried rice with roasted Chicken \$17  
tons of vegetables – fried egg – Tamarind sweet soy

“B.L.T.C.” sandwich with maple bacon & Cheddar cheese \$16  
shaved tomato, organic lettuce

Curried chicken sandwich – Mango Chutney Aioli \$14  
caramelized cauliflower – Lettuce – Shaved Red Onion

Grilled Black Forest ham & apple wood smoked cheddar sandwich \$15  
Dijon mustard mayo

Classic steak frites – “AAA” Hanger” Steak – roast garlic aioli \$19  
Hand cut Kennebec potato frites

Slow roasted prime rib beef dip with sweet garlic mayo \$18  
apple wood cheddar & rosemary sour dough

IF YOU REQUIRE ANY SPECIAL DIETARY NEEDS PLEASE LET YOUR SERVER  
KNOW AND WE WOULD BE HAPPY TO OBLIGE