

Ash Street *Bistro*

APPETIZERS & BRUNCH

Chef's Heart Healthy Soup of the Moment \$5(S) \$7(L)

Smokey Corn & Bacon Chowder \$5(S) \$7(L)

Caesar Salad, Chopped Romaine, Parmesan Cheese, Focaccia Croutons \$7

*Shaved Melon & Organic Green Salad
Dried Fig – Crisp Prosciutto – Fig Emulsion \$8*

*Soy Glazed Prawn Congee with Poached Egg,
Shaved Green Onion, Coriander & Chili Sauce \$7*

*Korean Style Short Ribs – Grilled Pineapple & Mango Salsa
Sweet Soy Reduction \$15*

*South Western Grilled Chicken Flat Bread
Sundried Tomato & Basil Pesto – Bocconcini Cheese \$13*

*Poached Eggs with Grape Tomato & Feta Cheese Salad
Bacon, Green Onion & Red Pepper Potato Hash \$14*

*Eggs Any Style with Crisp Hash Browns, With Toast
& Your Choice of Sausage or Maple Bacon \$13*

*Frittata of the Moment \$12
Ask Your Server for More Details*

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ENTREES

☯ *Fish & Chips With Haddock, House Made Tartar Sauce
With Herb & Sea Salt Fries, Creamy Cole Slaw \$15*

*Grilled Sockeye Salmon & Fettuccini Alfredo Pasta
Shaved Parmesan – Fine Herb \$17*

*Steamed Mussels with Chorizo Sausage, White Wine, Tomato, Shallots, Garlic
& Grilled Garlic Bread \$14*

*Chicken & Prawn Fried Rice
Jump Fried Vegetables – Coriander – Egg – Low Sodium Soy \$17*

*Baby Shrimp Salad – Organic Greens – Chopped Ice Berg
Red Pepper – Dill – Celery – Cucumber - Lemon Ranch Dressing \$15*

*“Rosstown Farms” Roasted Chicken with Pine nut Salad Sandwich
Crisp Celery - Basil & Lemon Mayonnaise \$14*

*Grilled Cheese with Parmesan & Apple Wood Smoked Cheddar
Grainy Mustard Mayo, Sliced Tomato \$14*

*Slow Roasted Prime Rib Beef Dip with Sweet Garlic Mayo,
Apple Wood Cheddar & Rosemary Sourdough \$17*

*Flat Iron Steak & Frites – Saffron & Roast Garlic Aioli
Hand Cut Kennebec Potatoes – Truffle & Herb Seasoning \$16*

