

Ash Street *Bistro*

STARTERS

CHEF'S MARKET SOUP OF THE DAY

\$5(S) \$7(L)

STICKY MISO CHICKEN WINGS \$13

Raw Veggie & Ranch Dip

TOSSED GARDEN SALAD \$12

Sweet Basil & Balsamic Dressing, Aged Cheddar Crisp, Chopped Tomatoes, Red Onion, Cucumber

TOMATO BASIL BISQUE

\$5(S) \$7(L)

CAESAR SALAD \$8

Chopped Romaine, Focaccia Crouton, Classic Caesar Dressing

CHILEAN CRAB CAKE \$16

Mango & Cilantro Stuffing, Red Curry, Lime Aioli, 3 Grain & Herb Pilaf Salad

ENTREES

PORTOBELLO & BRAISED BEEF PENNE \$22

Ricotta, Tomato Rose Sauce, White Truffle, Fine Herb, Shaved Parmesan Cheese

 *Farnese Fantini Primitivo 4oz \$5/8oz \$9*

TEMPURA SALMON & SOFT SHELL CRAB \$21

House Cut Frites, Tartar Sauce, Chili Aioli, Citrus Dressed Vegetable Slaw

 *Masi Modelo Pinot Grigio 4oz \$ / 8oz \$12*

GRILLED BEEF TENDERLOIN \$35

Beet & Horseradish Jus, Candied Parsnip Mashed Yukon Gold Potatoes

 *Woodbridge Cabernet Sauvignon 4oz \$6 / 8oz \$11*

CHICKEN PARMESAN BURGER \$17

Roasted Garlic Aioli, Caper, Olive Basil, Chunky Tomato Sauce, Side Penne Alfredo

 *Two Oceans Sauvignon Blanc 4oz \$7 / 8oz \$12*

GRILLED LAMB CHOPS \$35

Mushroom Risotto, Preserved Fig & Raspberry Demi

 *La Finca Los Primos Malbec 4oz \$7 / 8oz \$12*

CAULIFLOWER TOFU FRIED RICE \$23

Sweet & Sour Cauliflower, Bok Choy, Crisp Tofu, Cashew and Ginger Glaze

 *Hardy's Riesling Gewurztraminer 4oz \$6 / 8oz \$11*

Alternative Options:

Chicken Breast, Salmon, Steamed White Rice, Steamed Vegetables, Roasted Potatoes, and/or Fries

Please let your server know of any modifications, we will do our best to accommodate your requests.