

# Ash Street *Bistro*

## APPETIZERS

*Chef's Soup of the Moment \$5*

*Tomato & Basil Bisque \$5*

*Rosstown Farms Chicken Wings – Sticky Coconut & Soy Caramel Sauce \$14  
Carrot & Celery Sticks*

*Classic Caesar Salad with Parmesan Cheese & Croutons \$10*

*American Chicken Salad – Charred Miso Lime Dressing \$17  
Organic Greens, Roast Corn, Pickled Beets, Radish, Avocado, Dates*

*Roasted Scallop & Prawn with Broccoli & Red Pepper – Garlic Ginger Glaze \$15*

## ENTREES

*Pan Seared Lois Lake Steel Head \$24  
Daily Starch & Vegetables*

*Star Anise Braised Pork Belly & Ramen \$27  
Mushroom, Corn & Toasted Seaweed*

*Steamed Sable Fish & Tofu with Soy Infused Seafood Broth \$32  
Ginger Infused Rice Cake*

*Nasi Goreng Indonesian Fried Rice with Chicken & Fried Egg \$16  
Shaved Vegetables, Sweet Soy & Shrimp Cracker*

*8 Oz "California Cut" New York Steak with Creole Butter \$28  
Scallop Potato – Seasonal Vegetables*

*Let us know if we can customize anything for you.  
Wild Salmon, Chicken Breast are always an option.*