

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.*