

# ASH STREET BISTRO

## A LA CARTE LUNCH MENU

### APPETIZERS

**Soup of the Moment \$5**

**Tomato & Basil Bisque \$5**

**Ross down Farms Chicken Wings -  
Sticky Coconut & Soy Caramel Sauce \$14  
Carrot & Celery Sticks**

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

**Charred Tofu & Vegetarian Kimchi on a Corn Tostado \$13  
Roasted Cauliflower & Nut "Cream"**

### LIGHT ENTREES

**Seafood & Vegetable Chop Suey -  
Ginger Glaze \$15**

**Korean Style Short Ribs with Sweet Soy \$14**

**Turkey & Brie Sandwich with Cranberry Mayo \$13  
Choice of Fries, Salad or Soup**

**Chinese Style Chicken & BBQ Pork Soup with Egg Noodle \$14  
Tons of Vegetables**



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### ENTREES

**Fish & Chips with Pacific Cod, House Made Tartar Sauce \$15**

*Herb & Sea-Salt Fries, Traditional Cole-Slaw*

**Nasi Goreng Indonesian Fried Rice with Chicken & Fried Egg \$16**

*Shaved Vegetables, Sweet Soy & Shrimp Cracker*

**Smoked Salmon & Farfalle Pasta with a Light Herb Cream Sauce \$18**

**Fried Cappers – Market Vegetables – Spinach – Parmesan Cheese**

**American Chicken Salad – with Charred Miso Lime Dressing \$17**

*Organic Greens, Roast Corn, Pickled Beets, Radish, Avocado, Dates*

**Classic Ruben Sandwich \$18**

*Shaved Montreal Smoked Meat, Grainy Dijon Mustard, Sauerkraut on Rye Bread*

*Choice of Herb & Sea-Salt Fries, soup or green salad side*

**The Homestyle Burger - 6 oz All Beef Patty – Thousand Island Dressing \$20**

*Shaved Pickle – Brioche Bun – Cheddar Cheese – Sliced Onion - Lettuce*

*Choice of Herb & Sea-Salt Fries, soup or green salad side*

**If you require any special dietary needs please let your server know  
We will be happy to accommodate, Welcome to the house of yes.**