

Ash Street *Bistro*

Appetizers

Soup of the day \$5

Tomato Basil Bisque \$5

Raw Vegetable Plate with Butter Milk Ranch \$8

Tomato, Carrot, Celery, Cucumber, Cauliflower & Broccoli

Chopped Romaine Salad with Caesar Dressing \$10

Mini Croutons – Shaved Parmesan

Chicken Wings Glazed in Korean Style Honey Glaze \$15

Scallop & Prawn Chop Suey with Ginger, Red pepper & Broccoli \$17

Grilled Korean Short Rib – Sweet Soy – Sesame Seeds \$19

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Entrée

American Salad with Grilled & Chilled Southwestern Chicken \$ 23

Roasted Miso Lime Dressing, Sliced Avocado, Roasted Corn, Chopped Dates, Grape Tomato, Red Onion & Shaved Market Vegetables

Legacy Fried Rice with Maple Ridge Farm Chicken \$17

Sweet Soy, Vegetables & Finished with Egg

Halibut Fish & Chips with Lemon & Tartar Sauce \$17

Herb & Sea Salt French Fries – Traditional Cole Slaw

Vegetable Chow Mein with Light Soy \$18

All Beef Burger with Brioche Bun – Thousand Island “Secret Sauce” \$20

Tomato, Pickle, Lettuce, Cheddar & Onion

Chicken Parmesan with Rustic Tomato Sauce \$23

Grilled New York Steak with Wedge Cut Potatoes \$32

Grilled Mushroom & Roasted Onion Confit

Available starches are: Roasted potatoes, Baked potatoes, Onion rings, French Fries, Yam Fries, Mashed potatoes and Plain White Rice.