

ASH STREET BISTRO A LA CARTE DINNER MENU

APPETIZERS

CHEFS HEART HEALTHY SOUP OF THE MOMENT \$5

ROASTED GARLIC & POTATO SOUP-CHEDDAR CHEESE CRISP \$5

CHEF SALAD-ICEBERG LETTUCE, TOMATO, CUCUMBERS, RED ONIONS \$7 & SLICED EGG, HOUSE MADE 'ITALIAN' STYLE DRESSING

CHOPPPED ROMAINE SALAD WITH CREAMY CAESAR DRESSING \$7 **SHAVED PARMESAN**

LIGHT ENTRÉES

№ LOBSTER & MASCARPONE CHEESE TORTELLINI – SWEET PEA CREAM \$15

ASSORTED VEGETABLE TEMPURA BASKET WITH LIGHT SOY DIPPING SAUCE \$14

ENTREES

CASHEW CHICKEN WITH JUMP FRIED VEGETABLES & MANDARIN GLAZE \$18 STEAMED JASMINE RICE

- **W** "LOIS LAKE" STEEL HEAD WITH CHIVE \$19 & ELDER FLOWER COMPOUND BUTTER CRISP POTATO LATKE
- POACHED WILD B.C. SALMON OR FREE RUN CHICKEN BREAST \$17 WITH BABY RED POTATOES & STEAMED VEGETABLES

GRILLED RIBEYE STEAK ROASTED MUSHROOM & RED WINE DEMI GLACE \$21 **SOUR CREAM & ROASTED GARLIC WHIPPED POTATO**

SLOW BRAISED BONELESS BEEF SHORT RIB WITH VEGETABLE "NABE" HOT POT \$18 SMOKED SOY DASHI BROTH



OCEON | All seafood options on this menu are recommended by **WISC**[™] I the Vancouver Aquarium as ocean-friendly.