

ASH STREET BISTRO A LA CARTE DINNER MENU

APPETIZERS

- Chefs Heart Healthy Soup of the Moment \$5
 - ❖ Slow Roasted Mushroom Cream \$5 Young Pea Shoot Tips, White Truffle Oil
- Organic Greens Tossed with Artichoke's, Dried Figs & Apricots \$6 Feta Cheese, Candied Pecans, Roasted Pumpkin Seeds

Romaine Salad with a Light "Caesar" Vinaigrette \$7 Hand Peeled Pacific Shrimp, Shaved Parmesan

LIGHT ENTRÉES

Crisp Salmon Tempura Roll with Sticky Rice \$13 Spiced Aioli, Maple Soy

Roasted Prawn, Fettuccini Tossed with a Sambuca Cream Reduction \$15 Grape Tomatoes, Chopped Olives, White Wine, Seasonal Herbs

Vegetarian Pad Thai with Crisp Tofu \$15 Tamarind & Tomato Soy, Pea shoots, Onion, Garlic & Toasted Peanuts

ENTREES

- ❖ Grilled Salmon or Grilled Chicken Pad Thai \$18

 Tamarind & Tomato Soy, Pea shoots, Onion, Garlic & Toasted Peanuts
- Ginger & Soya Marinated "Ross Down Farms" Chicken Breast \$17 Crisp Vegetable & Sticky Rice Stir-fry, Mushroom Soy Glaze
 - ♥Poached Wild B.C. Salmon or Free Run Chicken Breast \$17 With Baby Red Potatoes & Steamed Vegetables

Ash Street Bistro Burger with Caramelised Shallot Aioli & Maple Bacon \$16

Apple Wood Smoked Cheddar, Sesame Seed Bun

Grilled "C.A.B." Steak with Smoked Apple Wood Cheddar Potatoes \$28 (+8) 5 Oz Beef Tenderloin Or 8 Oz Rib-eye Steak with Brandy Peppercorn Jus

- Denotes That This Item Can Be Used For the Price Fix Menu (Price for <u>Residents</u> if Chosen Over Price Fix Menu Option)
- Heart Healthy Meals- No Added Salt, Fat or Sugar / All Natural

 If you require any special dietary needs please let your server know and we would be happy to oblige.