

Ash Street *Bistro*

APPETIZERS

CHEFS HEART HEALTHY SOUP OF THE MOMENT \$5

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

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

CHOPPED ROMAINE SALAD WITH CREAMY CAESAR DRESSING \$7
SHAVED PARMESAN

LIGHT ENTREES

LOBSTER & MASCARPONE CHEESE TORTELLINI – SWEET PEA CREAM \$15

ASSORTED VEGETABLE TEMPURA BASKET WITH LIGHT SOY DIPPING SAUCE

BRAISED PORK “PAPUSA” (LIKE A STUFFED TORTILLA) – FETA CHEESE
EL SALVADORIAN TOMATO SAUCE, CRISP CABBAGE SLAW

ENTREES

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

“LOIS LAKE” STEEL HEAD WITH CHIVE & 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
SOUR CREAM & ROASTED GARLIC WHIPPED POTATO

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



**All seafood options on this menu are recommended by
the Vancouver Aquarium as ocean-friendly.**