

ASHLEY'S GATE DINNER



STARTERS

- SALMON TARTARE* 16
soybean, radish, yuzu togarashi aioli, frisse
- SOUP DU JOUR 9
daily selection
- SHE CRAB BISQUE 10
chive, sherry, lump crab
- BLACK KALE & SOBA NOODLE SALAD 13
almond, bean sprout, orange-soy vinaigrette
- SUITE 700 CAESAR 12
romaine heart, parmesan, anchovy, focaccia crouton
- PAN SEARED SCALLOPS* 22
forbidden rice, oyster mushroom, white truffle oil, parmesan
- CHEESE & CHARCUTERIE 17
housemade sourdough, local honey, fresh fruit, candied pecans
- OYSTERS ON THE HALF SHELL 18/34/50
chef selected rotation
- CLASSIC OYSTERS ROCKEFELLER 20/38/56
Benton's bacon, spinach, parmesan, lemon

MAINS

- CHARLESTON LAMB CHOP* 34
farro risotto, Mycopia mushroom, cherry tomato, boursin, cherry jus
- SHRIMP AND GRITS 27
local shrimp, tasso cream, Logan Mill grits
- POISSON DU JOUR* MP
chef selected Atlantic dayboat catch, bulgur wheat & grapefruit salad, granny smith apple, pea puree, pepitas
- JOYCE FARMS CHICKEN BREAST* 24
fresh pappardelle, Mycopia mushrooms, baby spinach, parmesan cream
- FARRO "RISOTTO" 22
grilled zucchini, cherry tomato, seasonal greens, boursin cream, spring gastrique

FROM THE GRILLE

- 16 oz PRIME RIBEYE* 50
- 16 oz PRIME NY STRIP* 46
- 8 oz PRIME FILET* 43
- 7 oz IPSWICH SCALLOP* 39
- HARBOUR SURF & TURF* 55
8 oz prime filet, 4 oz shrimp, 3 oz crab, sauce bearnaise

SIDES & SAUCES

- BABY SPINACH & MUSHROOM 10
- TRUFFLED PARMESAN FRITES 10
- ROASTED MARBLE POTATOES 8
- GRILLED ASPARAGUS 10
- SAUCE BEARNAISE
- CHIMICHURRI
- HORSERADISH CREAM
- AU JUS

* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

