

Dinner Menu

4PM to 9PM Sunday-Thursday
4PM to 10PM Friday & Saturday

Starters

Mozzarella & Yellow Tomato Salad \$10
Balsamic Glaze, Basil Oil & Crispy Prosciutto

Spicy Chicken Wings \$10
Home made Maytag Blue Cheese Dressing

Tempura Fried Beef Strips \$11
Creamy Tahini Sauce

Jumbo Lump Crab Cakes \$12
Kataifi Wrapped, Balsamic Vinegar, Cumin Essence, Avocado & Apple Salsa

Salads

Ashton House Salad \$9
Spring Mix, Grape Tomatoes & English Cucumbers tossed in a White Balsamic Vinaigrette

The Wedge \$9
Iceberg Lettuce with Crumbled Blue Cheese, Tomatoes, Bacon & Jalapeno Dressing

Caesar Salad \$10
Romaine Hearts, Polenta Croutons, Shaved Parmesano Reggiano & Caesar Dressing

Spinach Salad \$10
Baby Spinach, Bacon, Dried Apricot, Feta Cheese, Pine Nuts & Poppy Dressing

Entrees

Marinated Sirloin & Vegetable Kabobs \$22
Whipped Potatoes & Ancho Chile Sauce

Risotto Jambalaya \$24
Venison Sausage, chicken Breast & Shrimp

Pan Seared Yellow Fin Tuna \$24
Caramelized Onions, Green Olive Polenta, Capers with Sweet & Sour Sicilian Glaze

Adobo Rubbed Flank Steak \$28
Lime- Cilantro Rice, Sliced Avocado, Black-Bean & Corn Relish

Roasted Chicken Breast \$28
Moroccan Vegetable Cous Cous with Thyme Au Jus

Beef Tenderloin 6oz. \$30 8oz. \$34
Whipped Yukon Gold Potatoes, Sautéed Young Carrots & Merlot Demi-Glace

Chilean Sea Bass \$36
Shrimp & Asparagus Risotto, Fried Leeks with Fennel Beurre Blanc

Cardamom Crusted Rack of Lamb \$38
Accompanied by Savory Bread Pudding, Baby Vegetables and Merlot Demi-Glace

20% Automatic Gratuity for Parties of 6 or More

