

Dinner Menu

FROM THE GARDEN

Add to any salad garlic shrimp 8 / chicken breast 8 / salmon 10

SOUP DE JOUR 10

Made fresh daily with the finest house ingredients

GARDEN SALAD 11/17

Heritage blend greens, grape tomatoes, English cucumber, shaved red onion, sliced radish, and matchstick carrots with house white balsamic vinaigrette (GF/Vegan)

CAESAR SALAD 12/18

Romaine hearts, house dressing, garlic croutons, bacon bits, parmesan cheese and lemon wedge

FRIED HALOUMI SALAD 18

Dressed baby arugula, fried haloumi cheese, shaved red onion, fresh strawberries, iced yellow peppers, blueberry pomegranate molasses (GF/V)

APPS AND SHARABLES

DEEP FRIED RAVIOLI 17

Panko breaded smoked mozzarella ravioli with a side of tangy tomato jam (V)

VEGAN SCALLOPS 15

Pan seared king oyster mushroom, smoked parsnip puree, micro green slaw (GF/Vegan)

BIRRIA DE POLLO 18

Three braised chicken thigh tacos, feta and Mozzarella, corn tortilla, braise broth to dip, cilantro (GF/Halal)

MEDITERRANEAN FLAT BREAD 19

Arugula pesto, roasted yellow peppers, artichoke hearts, sundried tomatoes, feta cheese, balsamic glaze (V)

MARGARITA FLAT BREAD 18

Tomato sauce, mozzarella, parmesan, grape tomato, extra virgin olive oil, fresh basil (V)

SWEET & SPICY CAULIFLOWER BITES 17

Tempura battered, sweet Thai chili sauce, toasted sesame seeds, fresh scallions (GF/Vegan)

CHICKEN WINGS 20

Choice of sauce-Korean gochujang sauce (LF), Jamaican jerk sauce (LF), apple butter BBQ, lemon pepper dry rub (LF)

BASKET OF FRIES 9

House cut russet fries with roasted garlic white truffle aioli (GF/V)

SANDWICHES

with choice of soup of the day / house cut fries / garden salad

Substitute for Caesar salad 2 / Sweet fries 2

BIRYANI CHICKEN WRAP 19

Authentically spiced & grilled chicken thigh, lettuce, fresh and crispy onions, saffron and herb aioli wrapped in a flour tortilla (LF/Halal)

VEGGIE BURGER 20

Beyond meat patty, lettuce, tomato, shaved red onion, cheddar cheese, toasted brioche bun (V)

ASHERS SIGNATURE BURGER 21

Grilled 8oz house made patty, aged mountain oak gouda, signature burger sauce, pickles, toasted brioche bun

add onion jam/blue cheese/applewood bacon 2 each

SANDWICH CUBANO 20

Naturally smoked leg of ham, sliced honey ham, Swiss cheese, mustard, pickles, garlic butter, ciabatta bun

ENTREES

BUCATINI PASTA 28

Wild mushroom blend, sundried tomato, red onion, baby spinach, roasted garlic, grated parmesan, scallions, extra virgin olive oil, pea tendrils (V)

Add garlic shrimp 8 / chicken breast 8 / salmon 10

JAMAICAN JERK CHICKEN 32

Grilled Jerk chicken thighs, traditional beans and rice, warm mango salsa, organic tendrils (GF/LF/Halal)

SHORT RIB RISOTTO 38

Braised beef short ribs, saffron risotto with peas, rich natural pan jus, organic baby mustard greens (GF)

SMOKED PORK LOIN 36

Grilled bone in chop, honey Dijon tarragon fingerling potatoes, charred orange poached baby top carrots, spiced apple chutney, organic sorrel (GF/LF)

GREEN CURRY SCARLET SNAPPER 36

Scarlet snapper, coconut green curry broth, diced white potato, garlic braised baby bok choy, sweetie drop peppers, wasabi caviar (GF/LF/Halal)

ARGENTINA STYLE STRIPLOIN 42

10oz AAA Canadian striploin grilled and sliced, Argentina crispy garlic & basil potatoes, charred orange poached baby top carrots, chimichurri, Maldon salt (GF/LF)

Gluten Free (GF) / Vegetarian (V) / Lactose Free (LF)

***Prior to ordering please advice your server of any food allergies**

***Prices subject to change without notice**