

ASTOR CREEK

Dinner Menu

STARTERS & SALADS

Caesar Salad | 12

Romaine hearts, classic Caesar dressing, shredded Parmesan and grated croutons.

Garden Salad | 12

Mixed lettuces, grape tomato, cucumber, carrot, radish, champagne vinaigrette.

BLT and Blue | 14

Baby gem lettuce, heirloom tomato, bacon lardons, Maytag blue blue cheese and buttermilk dressing.

AC Brussels Sprouts | 14

Crispy, fried Brussels sprouts with everything bagel spice and chive cream cheese mousse.

Astor Creek Crab Cakes | 24

Jumbo lump blue crab, charred lemon and chive aioli, micro green salad.

Spicy Tuna Tartare | 26

Hand-cut ahi tuna, spicy mayo, avocado, scallions and crispy papadum.

BOWLS

Chicken Scallopini | 29

Italian fennel sausage, roasted peppers, piquant white wine vinegar reduction, over linguine.

Short Rib Wellington | 41

Garlic spinach, shallot bordelaise, and horseradish cream.

Roasted Vegetable Grain Bowl | 26

Warm tri color quinoa, roasted vegetables, blistered grape tomato, avocado, garlic hummus, toasted almonds and balsamic glaze.

ENTRÉES

Served with your choice of two sides

Pork Chop Schnitzel | 32

Fried capers, brown butter citronette.

Faroe Island Salmon | 36

With soy BBQ glaze.

Chilean Sea Bass | 46

With chive beurre blanc.

16oz Prime Rib Eye | 75

With Zanzibar peppercorn butter.

8oz Filet Mignon | 57

Fig and Gorgonzola crust with red wine sauce and crispy onions.

SIDES

Additional sides +8

Whipped Yukon Golds

Grilled Asparagus

Herbed Rice Pilaf

Roasted Vegetables

Beef Tallow Fries

Blistered Green Beans

DESSERTS

Key Lime Pie | 10

Chocolate Lava Cake | 12

Assorted Ice Cream & Sorbet | 8

Pistachio Basque Cheesecake | 19

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of foodborne illness. All prices are pre-tax and gratuity. 20% gratuity added to all transactions.*