



# ASHTON TAP & GRILL

## APPETIZERS

### NACHOS **GF V**

Corn tortilla chips, pico de gallo, charred corn, cheddar cheese, cilantro crema, and fresh jalapenos 7.99

Add Grilled Chicken 2.99 or Grilled Steak 3.99

### MEDITERRANEAN DIP **VE**

Garlic hummus, tapenade, and bruschetta served with cucumber, pita, and crostini 6.99

### MOZZARELLA STICKS **V**

Italian seasoned breaded mozzarella with fresh marinara 7.99

### POTATO SKINS

Crispy potato skins topped with bacon, cheddar jack cheese, and chive sour cream 7.99

### CHICKEN WINGS

Eight jumbo wings tossed with your choice of Buffalo, mild, garlic parmesan, bbq sauce, Old Bay, or zaatar 10.99

### CALAMARI

Citrus buttermilk marinade and Old Bay crust with fresh marinara 10.99

### CAST IRON SHRIMP

Beer, butter, and garlic roasted shrimp with sourdough 11.49



## SALADS

### LAKE ASHTON SALAD **GF V**

Spring mix, grilled asparagus, roasted peppers, candied cashews, blue cheese, and spiced Granny Smith apples with balsamic vinaigrette 9.99

Add Grilled Chicken 2.99 or Grilled Flat Iron 3.99

### CHICKEN CAESAR

Grilled chicken breast, crispy romaine, focaccia croutons, and shaved Parmesan with Caesar dressing 11.49

### COBB **GF**

Cajun chicken breast served over greens with grape tomatoes, red onion, avocado, bacon, blue cheese, and hardboiled eggs with choice of dressing 11.49

### STRAWBERRY GOAT CHEESE SALAD **V**

Spring mix and spinach tossed with strawberries, toasted almonds, and pickled red onion topped with panko crusted goat cheese fritter and balsamic reduction 10.49

### HOUSE SALAD **GF VE**

Crisp romaine, grape tomatoes, cucumber, onion, and carrots with choice of dressing 5.99

### CHOICE OF DRESSINGS

Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Caesar, and Avocado Ranch

## SOUP

ASK FOR DAILY SELECTIONS FROM YOUR SERVER

Cup 2.99 | Bowl 4.99

### SOUP AND SALAD

Cup of soup and side house salad 5.99

**GF** GLUTEN FREE **V** VEGETARIAN **VE** VEGAN

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS AND STEAKS COOKED TO ORDER.

## ENTREES

Entrees, except Chicken & Broccoli Alfredo and Farmer's Market Risotto, are served with vegetable of the day and your choice of rice pilaf or red bliss mashed potatoes

Add a side house salad or cup of soup for 1.99

### SURF & TURF **GF**

6 oz beef tenderloin & chargrilled shrimp skewers with maître d' butter 24.99

### ROAST CHICKEN **GF**

Golden airline chicken breast in a brown butter tomato pan sauce 15.99

### STEAK AU POIVRE **GF**

12 oz New York strip steak with a creamy green peppercorn demi-glace 19.99

### HONEY BOURBON GLAZED SALMON **GF**

Pan seared Atlantic salmon, orange blossom honey bourbon pan sauce, and thyme 15.99

### CHICKEN & BROCCOLI ALFREDO **V**

Herb grilled chicken, broccoli, roasted grape tomatoes, basil alfredo, penne pasta, and toasted pine nuts \$14.99

### FARMERS MARKET RISOTTO **GF VE**

Zucchini, fire roasted peppers, shiitake mushrooms, garlic spinach, fine herbs, and sweet peas topped with radish salad 12.99

## HANDHELDS

All handhelds served with choice of herbed crusted fries, side house salad, or a cup of soup

### LAKE BURGER

Smoked gouda, applewood smoked bacon, rosemary caramelized onions, and basil mayo on a butter toasted brioche bun 10.99

### CLASSIC BURGER

Grilled house made patty, bibb lettuce, and tomato 9.49  
add cheese 1.00

### GRILLED VEGGIE BURGER **V**

Grilled Beyond Burger patty, roasted peppers, sautéed spinach, and shitake mushrooms 10.49  
add cheese 1.00

### MAUI JOES FISH TACOS

Caribbean rubbed grouper, mango jicama slaw, pico de gallo, and cilantro crema 11.49

### TURKEY CLUB

Triple stacked with sliced turkey, bacon, bibb lettuce, and tomato and served with cheddar dipping sauce 10.49

### CRISPY GRILLED CHICKEN WRAP

Marinated grilled chicken, spinach, tomato, cheddar, caramelized onions, and bacon in a grilled flour tortilla 10.49

### CRAB CAKE SANDWICH

Handmade crab cake, bibb lettuce, sliced tomato, roasted garlic, and basil mayo on a butter toasted brioche bun 14.99

### EL CUBANO NUEVO

Slow roasted pulled pork, genoa salami, prosciutto, swiss cheese, and mustard pickle relish on pressed Cuban bread 11.99

## 12" NEAPOLITAN HAND TOSSED PIZZA

CLASSIC CHEESE OR WHITE GARLIC PIZZA 10.99  
TOPPINGS .50

Pepperoni, sausage, bacon, chicken, peppers, mushrooms, onions, tomatoes, broccoli, spinach

### SPECIALTY PIES

#### MARGHERITA **V**

San Marzano tomatoes, fresh mozzarella, basil, and olive oil 10.99

#### ITALIAN WEDDING

Meatballs, caramelized onion, garlic spinach, balsamic reduction, and mozzarella cheese 11.99

#### CHICKEN PESTO PIZZA

Grilled chicken, basil pesto, roasted grape tomatoes, fresh mozzarella, and roasted garlic 11.99

#### PROSCIUTTO

Sliced prosciutto, provolone, basil pesto, lemon arugula salad, and pistachio dust 12.99

#### SPINACH & GOAT CHEESE **V**

Baby spinach, pickled onion, goat cheese, and sliced radish 11.99

## SIGNATURE COCKTAILS



### LYNCHBURG LEMONADE

Jack Daniels, Cointreau, Fresh Sour Mix, and Sprite 8.00

### LAKE ASHTON TEA

Vodka, Rum, Gin, Fresh Sour, Triple Sec, and Blue Curacao 5.00

### BLACKBERRY MOJITO

Bacardi, Guava, Fresh Sour, Simple Syrup, and Blackberries 7.50

### BAHAMA MAMA

Malibu Rum, Banana Liqueur, Orange Juice, Pineapple Juice, and Grenadine 7.00

### LAKESIDE RITA

Jose Cuervo Especial Silver Tequila, House-Made Margarita Mix, and Triple Sec 7.00



## WHITE WINES

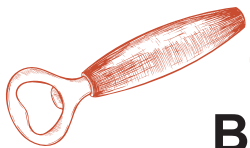
- CANYON ROAD CHARDONNAY OR WHITE ZINFANDEL 4.00/5OZ | 7.00/9OZ | BOTTLE 18.00  
ECCO-DOMANI PINOT GRIGIO 5.50/5OZ | 8.50/9OZ | BOTTLE 25.00  
SEAGLASS SAUVIGNON BLANC OR CHARDONNAY 5.50/5OZ | 8.50/9OZ | BOTTLE 25.00  
CHATEAU ST. MICHELLE RIESLING 7.00/5OZ | 10.00/9OZ | BOTTLE 32.00  
EDNA VALLEY CHARDONNAY OR SAUVIGNON BLANC 7.00/5OZ | 10.00/9OZ | BOTTLE 32.00

## RED WINES

- CANYON ROAD CABERNET SAUVIGNON OR MERLOT 4.00/5OZ | 7.00/9OZ | BOTTLE 18.00  
CHATEAU SOUVERIAN CABERNET OR PINOT NOIR 5.50/5OZ | 8.50/9OZ | BOTTLE 25.00  
SKYFALL MERLOT 5.50/5OZ | 8.50/9OZ | BOTTLE 25.00  
SEAGLASS CABERNET SAUVIGNON PASO ROBLES 7.00/5OZ | 10.00/9OZ | BOTTLE 32.00  
CHATEAU STE. MICHELLE CABERNET 7.00/5OZ | 10.00/9OZ | BOTTLE 32.00  
EDNA VALLEY MERLOT 7.00/5OZ | 10.00/9OZ | BOTTLE 32.00  
MEIOMI PINOT NOIR 8.00/5OZ | 11.00/9OZ | BOTTLE 37.00

## SPARKLING / BLUSH

- LAMARCA PROSECCO(187 ML) 9.99  
WYCLIFF BRUT BOTTLE 21.00  
FLEUR DE MER ROSE 5.50/5OZ | 8.50/9OZ | BOTTLE 25.00



## BOTTLE | CANS

- ANGRY ORCHARD CRISP HARD APPLE CIDER 5.00  
BUDWEISER 3.50  
OMISSION GLUTEN FREE 4.00  
COORS LIGHT 3.50  
HEINEKEN NA 5.00  
MICHELOB ULTRA 3.50  
WHITE CLAW BLACK CHERRY 5.00  
MILLER LITE 3.50  
CORONA EXTRA 5.00  
GUINNESS STOUT 14.9OZ CAN 5.00  
HEINEKEN 5.00  
JAI ALAI IPA 5.00  
FOUNDERS ALL DAY IPA 5.00

## DRAFT BEERS

- STELLA ARTOIS 5.00 PINTS  
YUENGLING 3.00 PINTS  
BUD LIGHT 3.00 PINTS



PHONE: 863-324-5810

WWW.ASHTONTAPANDGRILL.COM