

A decorative arch made of a repeating geometric pattern, resembling a chain or a series of interlocking shapes, in a dark green color. The arch is positioned above the text.

Ashford House

## White Wine

	Glass	Bottle
<b>Chateau Ste. Michelle Chardonnay</b> . . . . .	<b>5.25</b>	<b>19.50</b>
<i>A full-flavored wine with characteristics ranging from green apples to tropical fruit.</i>		
<b>Estancia Chardonnay</b> . . . . .	<b>5.50</b>	<b>21.50</b>
<i>The flavors are fresh and full with nuances of ripe apple and tropical fruit.</i>		
<b>Robert Mondavi Woodbridge Chardonnay</b> . . . . .	<b>4.50</b>	<b>16.50</b>
<i>Dry and crisp with outstanding fruitiness.</i>		
<b>Kettmeir Pinot Grigio, Italy</b> . . . . .	<b>6.25</b>	<b>23.50</b>
<i>A refreshingly spicy, dry white wine.</i>		
<b>Rutherford Hill Chardonnay</b> . . . . .	<b>6.75</b>	<b>26.50</b>
<i>Full-bodied straw-colored wine loaded with citrus fruit flavors.</i>		
<b>Geyser Peak Sauvignon Blanc, France</b> . . . . .	<b>5.25</b>	<b>19.50</b>
<i>A pale straw-colored wine loaded with citrus fruit flavors.</i>		
<b>Trinity Oaks Riesling</b> . . . . .	<b>5.50</b>	<b>19.00</b>
<i>Fresh honey-suckle flavor with hints of apricot and peach.</i>		

## Blush Wine

<b>Robert Mondavi Woodbridge White Zinfandel</b> . . . . .	<b>4.50</b>	<b>16.50</b>
<i>An attractive blush wine with a distinctive, crisp flavor.</i>		
<b>Forest Glen Forest Fire White Merlot</b> . . . . .	<b>5.50</b>	<b>19.50</b>
<i>The aroma is reminiscent of fresh-cut watermelon but the taste is cold raspberries and cream.</i>		

## Red Wine

<b>Estancia Cabernet Sauvignon</b> . . . . .	<b>6.00</b>	<b>22.00</b>
<i>Notes of ripe cherry, cassis and plum integrated with toast and vanilla components.</i>		
<b>Charles Krug Cabernet Sauvignon</b> . . . . .	<b>7.00</b>	<b>26.00</b>
<i>Rich flavors of berries and cedar are combined with a touch of vanilla.</i>		
<b>Robert Mondavi Woodbridge Cabernet Sauvignon</b> . . . . .	<b>4.50</b>	<b>16.00</b>
<i>A medium-bodied wine made from 100% Napa Valley Cabernet Sauvignon grapes.</i>		
<b>Penfolds Koononga Hill Shiraz-Cabernet</b> . . . . .	<b>6.25</b>	<b>23.00</b>
<i>Intense, ripe spicy layers of fruit and velvety tannins.</i>		
<b>Robert Mondavi Coastal Private Selection Pinot Noir</b> . . . . .	<b>5.75</b>	<b>21.00</b>
<i>Vibrant blackberry, cherry and spice aroma and flavors lead to a soft, silky finish.</i>		
<b>Red Diamond Merlot</b> . . . . .	<b>5.75</b>	<b>21.00</b>
<i>A soft, lush wine that combines lively fruit with depth and balance.</i>		
<b>Robert Mondavi Woodbridge Merlot</b> . . . . .	<b>4.50</b>	<b>16.00</b>
<i>This wine has a soft, rich mouth feel with ripe fruit flavors and a luscious, full finish.</i>		

## Appetizers

<p><b>POTATO SKINS</b> ..... 5.95 <i>Bacon, Green Onions, Melted Cheese and Sour Cream</i></p> <p><b>MOZZARELLA CHEESE STICKS</b> ... 5.50 <i>Deep-fried, served with Marinara dipping sauce</i></p> <p><b>FRIED MUSHROOMS</b> ..... 4.95 <i>Deep-fried, served with a Garlic dipping sauce</i></p> <p><b>TOMATO BREAD</b> ..... 4.95 <i>Garlic Bread, topped with Tomatoes, Herbs and Mozzarella Cheese</i></p> <p><b>BREADED RAVIOLI</b> ..... 4.95 <i>Cheese Ravioli, Breaded &amp; Deep-Fried until Golden Brown, served with Marinara sauce</i></p> <p><b>COCKTAIL SAUSAGES</b> ..... 4.95 <i>Winston's Irish Sausages Deep-Fried</i></p> <p><b>FRIED ONION RINGS</b> ..... 4.95 <i>Batter-fried, served with a Ranch dipping sauce</i></p>	<p><b>JUMBO SHRIMP COCKTAIL</b> ..... 9.95 <i>6 Jumbo Shrimp, served with Cocktail Sauce and Lemon Wedges</i></p> <p><b>FRIED VEGGIE SAMPLER BASKET</b> . 5.95 <i>Batter-fried, served with a Ranch dipping sauce</i></p> <p><b>EGG MAYONNAISE</b> ..... 4.45 <i>Boiled Egg, Mayonnaise, Lettuce, Cucumber and Tomato</i></p> <p><b>FRIED ZUCCHINI</b> ..... 4.75 <i>Batter-fried, served with a Ranch dipping sauce</i></p> <p><b>IRISH EGG ROLLS</b> ..... 4.95 <i>Won Ton filled with Corned Beef, Cabbage &amp; Cheddar Cheese</i></p> <p><b>BUFFALO WINGS</b> ..... 6.95 <i>10 Wings, choice of Hot or Sweet &amp; Tangy Barbecue Sauce, and Celery Sticks, served with Bleu Cheese or Ranch dressing</i></p> <p><b>BROCCOLI BITES</b> ..... 5.95 <i>Breaded Bits of Broccoli with Cheddar Cheese and deep fried, served with honey mustard</i></p>
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## Soups & Salads

*Choice Of Salad Dressings — French, Thousand Island, Italian, Ranch, Creamy Garlic, Poppy Seed, Chunky Bleu Cheese 50¢ Extra*

<p><b>ASHFORD HOUSE BEEF &amp; VEGETABLE SOUP</b> <b>OR SOUP DU JOUR</b> .....Cup 2.50 ... Bowl 2.95</p> <p><b>BAKED FRENCH ONION SOUP</b> ..... 4.95 <i>Topped with Melted Cheese and Homemade Croutons</i></p> <p><b>SPINACH SALAD</b> ..... 7.95 <i>A bed of fresh Spinach, topped with Tomato, Mushrooms &amp; Hard Boiled Egg, with Bits O Bacon, served with our Classic Bacon Dressing on the side</i></p> <p><b>ASHFORD HOUSE SALAD</b> ..... 7.95 <i>A bed of crisp Lettuce topped with Tomato, Cucumber, Onion, and Green Pepper. Garnished with Potato Salad, Cole Slaw &amp; Pickled Beets</i></p> <p><b>CAESAR SALAD</b> ..... 5.95 <i>Romaine Lettuce, Caesar Dressing, grated Parmesan Cheese &amp; Homemade Croutons</i></p> <p><b>CHICKEN CAESAR SALAD</b> ..... 8.95 <i>Romaine Lettuce, Char-Grilled Chicken Breast Strips, Caesar Dressing, grated Parmesan Cheese &amp; Homemade Croutons</i></p> <p><b>BUFFALO CHICKEN SALAD</b> ..... 9.95 <i>Spicy Grilled chicken in a Buffalo Sauce served on a bed of Romaine Lettuce and Leaf Lettuce, with Onions, Green Peppers, Tomatoes and served with Sour Cream</i></p> <p><b>MIXED GARDEN SALAD</b> ..... 3.95 <i>Lettuce, Tomato, Hard Boiled Egg &amp; Cucumber served with Choice of Dressing</i></p> <p><b>BLACKENED CHICKEN SALAD</b> ..... 9.95 <i>Spicy Grilled Chicken Served on a bed of Romaine and Leaf Lettuce, with Onions, Green Peppers, Tomatoes, and Topped with Cheddar Cheese and Served with Salsa and Sour Cream.</i></p>	
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**18% Gratuity Will Be Added To Parties of 8 or More**  
**Split Dinners –Charge of a 1.50**  
**Sorry We Are Unable To Do Separate Checks**

# Steaks

*Served with your choice of a cup of Homemade Soup or a Mixed Tossed Salad  
& Our Homemade Hot Bread -- Choice of Potato and Fresh Vegetable of the Day  
All Steaks and Chops are Prepared on our Hickory Grill  
Bleu Cheese May be Added to Any Steak for An Extra 2.00  
Double Baked Potato (Available Friday, Saturday, and Sunday Only) 1.00 Extra*

<b>ASHFORD FILET MIGNON</b> . . . . . <b>Queen Cut (10 oz.) 18.95 . . . King Cut (14 oz.) 21.95</b>
<i>Succulent Filet of Beef topped with Maitre d'Butter</i>
<b>PEPPERCORN WRAPPED FILET</b> . . . . . <b>19.95</b>
<i>Succulent, 12 oz. Filet seasoned with Cracked Black Pepper Corn wrapped in Bacon.</i>
<b>PORTERHOUSE</b> . . . . . <b>16 oz. 17.95 . . . 20 oz. 20.95</b>
<i>Prime cut served with sautéed Onions &amp; Mushrooms</i>
<b>ASHFORD T-BONE</b> . . . . . <b>18.95</b>
<i>16 oz. T-Bone seasoned with garlic and pepper</i>
<b>RIB EYE</b> . . . . . <b>15.95</b>
<i>14 oz. U.S.D.A. Choice Rib Eye cooked to order, served with Mushrooms &amp; Onions</i>
<b>NEW YORK STRIP</b> . . . . . <b>15.95</b>
<i>A 14 oz. U.S.D.A. Choice Sirloin Strip Steak Cooked to Order &amp; served with Grilled Onions</i>
<b>PRIME BUTT STEAK</b> . . . . . <b>14.95</b>
<i>Prime Grilled Sirloin, served with French Fried Onion Rings on the side</i>
<b>CHOPPED STEAK</b> . . . . . <b>9.95</b>
<i>USDA Ground Beef, Broiled &amp; served smothered in sautéed Onions and Au Jus</i>
<b>YORKSHIRE BEEF</b> . . . . . <b>10.95</b>
<i>Thick Slices of Sirloin, served with Yorkshire Pudding, topped with Gravy &amp; served with Horseradish Sauce</i>
<b>PRIME RIB (SERVED ON SATURDAY AND SUNDAY)</b> . . . . . <b>17.95</b>
<i>Fresh cut Prime Rib slow roasted, seasoned to perfection</i>

# Chops

*Served with your choice of a cup of Homemade Soup or a Mixed Tossed Salad  
& Our Homemade Hot Bread  
Choice of Potato and Fresh Vegetable of the Day*

<b>LAMB CHOPS</b> . . . . . <b>16.95</b>
<i>Three Loin Lamb Chops, grilled and served with Mint Jelly</i>
<b>PORK CHOPS</b> . . . . . <b>12.95</b>
<i>Succulent Center Cut Chops, served with Ashford Stuffing and Pan Gravy</i>
<b>SEASONED BUTTERFLY PORK CHOPS</b> . . . . . <b>13.95</b>
<i>Grilled Boneless Center Cut Pork Chops seasoned with special seasonings, served with Stuffing</i>
<b>PORK ROAST</b> . . . . . <b>11.95</b>
<i>Delicious Slow Cooked, Oven Roasted Pork Served with Ashford Stuffing and Pan-Gravy</i>
<b>BREADED PORK TENDERLOIN</b> . . . . . <b>11.95</b>
<i>Breaded Tenderloin of Pork, Fried until Golden Brown</i>
<b>PORK MARSALA</b> . . . . . <b>11.95</b>
<i>Medallions of Pork sautéed in a Marsala Wine Sauce with Mushrooms and Onions</i>
<b>BARBECUE BACK RIBS</b> . . . . . <b>Half Slab 11.95 . . . Full Slab 16.95</b>
<i>Basted in our tangy Barbecue Sauce</i>
<b>RIB &amp; STEAK COMBO</b> . . . . . <b>16.95</b>
<i>One Half Slab of Barbecue Back Ribs and 6 oz. Grilled Filet Mignon</i>

# Pasta

*Served With Choice Of A Cup Of Homemade Soup or A Mixed Tossed Salad  
& Our Homemade Hot Bread*

<b>LASAGNA</b> .....	<b>10.95</b>
<i>Layers of Noodles, Ricotta Cheese, Mushrooms, Green Peppers, Ground Beef and our own special Tomato Sauce, Topped with a Blend of Italian Cheeses and Oven Baked</i>	
<b>SPAGHETTI BOLOGNESE</b> .....	<b>9.95</b>
<i>Spaghetti, cooked al dente, topped with a Tomato Sauce with Ground Beef, Mushroom, Onion and Green Pepper</i>	
<b>FETTUCCHINI ALFREDO</b> .....	<b>8.95</b>
<i>Fettuccini Noodles served in a Parmesan and Garlic Cream Sauce</i>	
<b>FETTUCCHINI ALFREDO WITH CHICKEN</b> .....	<b>10.95</b>
<i>Fettuccini Noodles served in a Parmesan and Garlic Cream Sauce Topped with Grilled Chicken Breast</i>	
<b>BAKED MOSTACCIOLI</b> .....	<b>10.95</b>
<i>Mostaccioli with Homemade Meat Sauce topped with Mozzarella Cheese</i>	
<b>ASHFORD PASTA</b> .....	<b>10.95</b>
<i>Strips of Grilled Chicken Breast served on a bed of Linguini Noodles Topped with Parmesan Cheese &amp; Garlic Olive Oil</i>	
<b>PASTA PRIMAVERA</b> .....	<b>9.95</b>
<i>Linguini Pasta with Fresh Vegetables in Garlic and Olive Oil</i>	
<b>SEAFOOD PASTA</b> .....	<b>13.95</b>
<i>Baby Shrimp, Scallops, Salmon, Topped with a Creamy White Wine Sauce Served over Fettuccini Noodles</i>	

# Chicken

*Served With Your Choice of A cup of Homemade Soup or A Mixed Tossed Salad,  
Potato, Fresh Vegetable of the Day, & Our Homemade Hot Bread*

<b>ASHFORD CHICKEN &amp; SHRIMP</b> .....	<b>13.95</b>
<i>Sautéed Chicken Breast with Baby Shrimp in a Creamy Cheese Sauce</i>	
<b>CHICKEN VOL-AU-VENT</b> .....	<b>11.95</b>
<i>Diced Breast of Chicken Sautéed with Onions, Red, Yellow, Green Peppers and Mushrooms in a Cream Sauce served over Puff Pasty Cups</i>	
<b>CHICKEN MARSALA</b> .....	<b>11.95</b>
<i>Sautéed Chicken Breast with Onions and Mushrooms in a Marsala Wine Sauce.</i>	
<b>CHICKEN STIR FRY</b> .....	<b>10.95</b>
<i>Chicken Breast Strips sautéed with Vegetables in Teriyaki Sauce served over Rice.</i>	
<b>CHICKEN ALA KING</b> .....	<b>10.95</b>
<i>Diced Breast of Chicken with Onions, mushrooms and Peppers in a Cream Sauce Served over a Bed of Rice</i>	
<b>CHICKEN CHASSEUR</b> .....	<b>11.95</b>
<i>Chicken Breast sautéed with Shallots, Mushrooms and Tomatoes in a White Wine, Demi-Glaze Sauce</i>	
<b>FRIED CHICKEN</b> .....	<b>9.95</b>
<i>4-Pieces of Chicken, Breaded and Deep-fried (Please Allow Additional 20 minutes Cooking Time)</i>	
<b>EMERALD CHICKEN</b> .....	<b>11.95</b>
<i>Boneless Chicken Breast seasoned with Lemon &amp; Oregano, served with Rice</i>	

# Seafood

*Served With Your Choice of A cup of Homemade Soup or A Mixed Tossed Salad,  
Potato, Fresh Vegetable of the Day, & Our Homemade Hot Bread*

<b>CATCH OF THE DAY</b> .....	<b>Market price</b>
<i>Ask Your Server for Today's Selection</i>	
<b>ORANGE ROUGHY</b> .....	<b>12.95</b>
<i>Broiled to Order and served with Lemon Butter</i>	
<b>LAKE PERCH</b> .....	<b>15.95</b>
<i>Dipped in seasoned flour &amp; pan fried, served with Tartar Sauce</i>	
<b>SHRIMP PROVINCAL</b> .....	<b>14.95</b>
<i>Jumbo Shrimp, sautéed in a sauce of Tomato, Garlic, White Wine &amp; Olive Oil</i>	
<b>FRIED SHRIMP</b> .....	<b>12.95</b>
<i>Six Jumbo Shrimp, Deep-Fried &amp; served with our home made Tangy Cocktail Sauce</i>	
<b>GROUPER</b> .....	<b>11.95</b>
<i>Lightly seasoned flour &amp; pan fried, served with Tartar Sauce</i>	

# Irish Specialties

*Served with your Choice of a cup of Homemade Soup or a Mixed Tossed Salad  
& Our Homemade Hot Bread*

<b>SHEPHERD'S PIE</b> .....	<b>8.95</b>
<i>A Hearty Casserole of seasoned Ground Beef and Fresh Vegetables, sautéed in special seasonings, topped with Creamy Mashed Potatoes and Baked until toasty brown</i>	
<b>MIXED GRILL</b> .....	<b>9.95</b>
<i>A generous platter of Irish Bacon, Lamb Chop, Winston's Sausage, Black &amp; White Pudding, two Eggs, served with Grilled Tomato and Chips (French Fries)</i>	
<b>CORNED BEEF &amp; CABBAGE</b> .....	<b>10.95</b>
<i>Winston's own Corned Beef, served with Boiled Potatoes &amp; Cabbage</i>	
<b>FISH &amp; CHIPS</b> .....	<b>9.95</b>
<i>Fresh, Beer-battered Cod and Crispy "Chips" (French Fries)</i>	
<b>ASHFORD CURRY</b> .....	<b>9.95</b>
<i>Choice of Chicken, Beef or Pork sautéed with Onions in your choice of Mild or Hot Curry Sauce. Served with either "Chips" (French Fries) or Rice</i>	
<b>LAMB STEW</b> .....	<b>9.95</b>
<i>Traditional Irish Lamb Stew, with Boiled Potatoes</i>	
<b>BACON &amp; CABBAGE</b> .....	<b>10.95</b>
<i>Winston's own Boiling Bacon, served in the traditional Irish Style with Cabbage &amp; Boiled Potatoes</i>	
<b>SPANCILHILL SPARE RIBS</b> .....	<b>11.95</b>
<i>Winston's Own Cured Ribs Boiled, served in the traditional Irish Style with Cabbage &amp; Boiled Potatoes</i>	
<b>WINSTON'S HOMEMADE SMOKED BUTT</b> .....	<b>10.95</b>
<i>Tender cuts of Smoked Pork, Boiled and served with Cabbage &amp; Boiled Potato</i>	

# Deluxe Sandwiches

*Served with French Fries and your Choice of a cup of Homemade Soup  
or a Mixed Tossed Salad & Our Homemade Hot Bread*

<b>PHILLY STEAK SANDWICH</b> .....	<b>8.95</b>
<i>Tender Slices of Strip Steak, Grilled with Onions, Mushrooms &amp; Green Peppers, served on a French Roll and topped with Melted Mozzarella Cheese</i>	
<b>FRENCH DIP</b> .....	<b>7.95</b>
<i>Sliced Roast Beef piled high on a French Roll served with beefy au jus on the side</i>	
<b>ROSCOMMON CHICKEN</b> .....	<b>7.95</b>
<i>Grilled Chicken Breast served on a Toasted French Roll</i>	
<b>BLACKENED CHICKEN</b> .....	<b>7.95</b>
<i>Spicy Grilled Chicken Breast on a toasted Sesame Seed Bun, garnished with Lettuce &amp; Tomato</i>	
<b>ASHFORD BURGER</b> .....	<b>7.95</b>
<i>One half pound of Ground Beef, Grilled &amp; Topped with your Choice of Melted Cheese, garnished with Lettuce, Tomato &amp; Onion</i>	
<b>WINSTON'S TOASTED CORNED BEEF</b> .....	<b>7.95</b>
<i>Winston's own tender Corned Beef, Grilled with Onions, piled on Toasted Rye Bread, and topped with Melted Cheddar Cheese, served with French Fries</i>	
<b>RUEBEN</b> .....	<b>7.95</b>
<i>Winston's own tender Corn Beef, Sauerkraut, topped with Melted Swiss Cheese on Grilled Rye Bread, with 1000 Island dressing</i>	
<b>STEAK SANDWICH</b> .....	<b>10.95</b>
<i>Thin sliced New York Strip Steak on Garlic Bread</i>	

# Beverages

<b>SOFT DRINKS</b> .....	<b>1.95</b>	
<i>Choice of Pepsi, Diet Pepsi, Lemon Lime Slice, Root Beer, Orange Slice</i>		
<b>ICE TEA or LEMONADE</b> .....	<b>1.95</b>	<b>MILK SHAKES</b> .....
		<i>Made with real ice cream</i>
<b>REGULAR COFFEE or DECAF</b> ....	<b>1.75</b>	<b>CUP OF AMERICAN or IRISH TEA</b>
<b>WHITE or CHOCOLATE MILK</b> ...	<b>2.00</b>	<b>POT OF AMERICAN or IRISH TEA</b>
		<b>3.95</b>

# Drink Specials

## Draft Beer

- Guinness
- Harp
- Smithwick's
- Woodpecker
- Black & Tan
- Half & Half
- Snake Bite

## Domestic Beer

- Miller Genuine Draft
- Miller Lite
- Miller High Life
- Budweiser
- Bud Light
- Old Style
- Rolling Rock
- Coors Light
- Killian's Red
- O'Douls (non-alcoholic)

## Import Beer

- Corona
- Heineken
- Amstel Light
- New Castle Brown Ale
- Boddington's
- Beamish
- Hacker-Pschorr Weisse
- Strongbow
- Magner's
- Bass
- Warsteiner
- Grolsch
- Murphy's Red
- Kalibur (non-alcoholic)

## After Dinner Drinks

### BAILEY'S & COFFEE

*Bailey's Irish Creme and Hot Coffee and a Splash of Creme de Menthe, Topped with Whipped Cream*

### BAILEY'S IRISH COFFEE

*Bailey's Irish Creme and Jameson, Hot Coffee and a Splash of Creme de Menthe and Whipped Cream*

### IRISH COFFEE

*Jameson Irish Whiskey and Coffee Topped with Whipped Cream*

### MOLLY MALONE

*Jameson Whiskey and Hot Tea Garnished with a Lemon Slice and Cloves*

### CHCOLATE MARTINI

*Belvedere Vodka, White Godiva and Dark Godiva*

## Also Available

**HENNESSEY, DRAMBUIE, TIA MARIA,  
GRAND MARNIER, B & B, COURVOISIER**

# Desserts

## **FRESH BAKED APPLE OR CHERRY SLICES**

*Served with Your Choice of Custard or Whipped Cream.*

**3.00**

**a la Mode Add 1.00**

## **ASHFORD SHERRY TRIFLE**

*Layers of Sherried Sponge Cake, Assorted Fresh Fruits,  
Jello, and Custard.*

**3.95**

## **RICE PUDDING**

*Our Sweet and Creamy Homestyle Recipe.*

**2.50**

## **NEW YORK STYLE CHEESECAKE**

*Served with Your Choice of Blueberry, Cherry or  
Strawberry Toppings - 75¢ additional*

**3.50**

## **BAILEY'S IRISH CHEESECAKE**

**3.50**

## **TOFFEE CRUNCH PIE**

**3.50**

## **CARAMEL APPLE GRANNY**

**3.50**

## **ICE CREAM OR SHERBET**

**1.95**

## **ICE CREAM SUNDAES**

*Served with Your Choice of Chocolate, Hot Fudge,  
or Hot Carmel.*

**4.95**

## **CHOCOLATE CAKE**

**3.50**

## **BROWNIE A LA MODE**

*Brownie topped with Ice Cream, Carmel Sauce, Hot Fudge  
and Whipped Cream*

**4.95**