

# THE ASHFORD HOUSE



DINNER MENU



# Appetizers

<b>Potato Skins</b> ..... 6.95 Bacon, Green Onions, Melted Cheese, and Sour Cream	<b>Irish Egg Rolls</b> ..... 6.45 Wonton filled with Winston's Corned Beef, Cabbage, and Cheddar Cheese
<b>Mozzarella Cheese Sticks</b> ..... 6.45 Deep-fried, served with Marinara Dipping Sauce	<b>Buffalo Wings</b> ..... 7.95 Served in our Tangy Buffalo Sauce, with Bleu Cheese or Ranch Dressing and Celery
<b>Fried Mushrooms</b> ..... 5.95 Deep-fried, served with a Garlic Dipping Sauce	<b>Broccoli Bites</b> ..... 6.95 Breaded Bits of Broccoli with Cheddar Cheese and deep fried, served with Honey Mustard
<b>Tomato Bread</b> ..... 5.95 Garlic Bread, topped with Tomatoes, herbs, and Mozzarella Cheese	<b>Bangers &amp; Mash</b> ..... 6.95 Winston's Own Irish Sausage, Mashed Potatoes, Onions, and Mushrooms Topped with a Thick Whiskey Sauce
<b>Cocktail Sausages</b> ..... 6.45 Bite Sized Winston's Irish Sausage deep-fried	<b>Southwest Eggrolls</b> ..... 6.45 Fried Wonton Filled with Seasoned Ground Beef, Black Beans, & Jalapeño Cheese served with Chipotle Dipping Sauce.
<b>Fried Onion Rings</b> ..... 6.45 Batter-fried, served with a Ranch Dipping Sauce	<b>Curry Fries</b> ..... 6.95 Large Plate of Fries smothered in Curry Sauce
<b>Fried Veggie Sampler Basket</b> ..... 7.45 Batter-fried, served with a Ranch Dipping Sauce	<b>Fried Shrimp</b> ..... 7.95 Served with Cocktail Sauce
<b>Egg Mayonnaise</b> ..... 5.95 Boiled Egg, Mayonnaise, Lettuce, Cucumber, Tomato, Potato Salad, and Coleslaw	
<b>Fried Zucchini</b> ..... 5.95 Batter-fried, served with a Ranch Dipping Sauce	

# Soups & Salads

Choice of Dressings—French, Thousand Island, Italian, Ranch, Creamy Garlic, Poppy Seed, (Chunky Bleu Cheese 50¢ Extra)

**Ashford House Beef & Vegetable Soup or Soup Du Jour**  
Cup 2.95      Bowl 3.95

<b>Baked French Onion Soup</b> ..... 5.45 Topped with Melted Cheese and Homemade Croutons	<b>Caesar Salad</b> ..... 7.45 Romaine Lettuce, Caesar Dressing, grated Parmesan Cheese and Homemade Croutons
<b>Spinach Salad</b> ..... 9.45 A Bed of Fresh Spinach, topped with Tomato, Mushroom & Hard Boiled Egg, with Bits of Bacon, served with our Classic Bacon Dressing on the side	<b>Chicken Caesar Salad</b> ..... 10.45 Romaine Lettuce, Char-Grilled Chicken Breast Strips, Caesar Dressing, grated Parmesan Cheese & Homemade Croutons
<b>Ashford House Salad</b> ..... 9.45 A bed of Crisp Lettuce topped with Tomato, Cucumber, Onion and Green pepper, garnished with Potato Salad, Cole Slaw & Pickled Beets	<b>Buffalo Chicken Salad</b> ..... 10.95 Spicy Grilled Chicken in a Buffalo Sauce served on a bed of Romaine Lettuce and Leaf Lettuce with Onions, Green Peppers, Tomatoes
<b>Blackened Chicken Salad</b> ..... 10.95 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	<b>Mixed Garden Salad</b> ..... 4.95 Lettuce, Tomato, Hard Boiled Egg and Cucumber served with Choice of Dressing

# Beverages

<b>Soft Drinks —Free Refills</b> ..... 2.59 Choice of Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Lemonade	<b>Iced Tea, Unsweetened or Raspberry</b> ..... 2.59
<b>Regular Coffee or Decaf</b> ..... 2.49	<b>Cup of American or Irish Tea</b> ..... 2.49
<b>White or Chocolate Milk</b> ..... 2.79	<b>Pot of American or Irish Tea</b> ..... 5.50



18% Gratuity will be added to parties of 8 or more.  
Any Shared Meal — Charge of 2.00  
Sorry we are unable to do separate checks



# Steaks

Served with your choice of Homemade Soup or a Mixed Tossed Salad,  
Our Homemade 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 — \$1.00 Extra

## Ashford Filet Mignon

**Queen Cut (10 oz.) 21.95      King Cut (14 oz.) 24.95**  
Succulent Filet of Beef topped with Maitre d'Butter

<b>Garlic and Peppercorn Encrusted Filet</b> ..... 21.95 Two 5 oz. Filets cooked to order, topped with French Fried Onion Straws	<b>New York Strip Steak</b> ..... 18.95 A 14 oz. USDA Choice Strip Steak cooked to order and served with Grilled Onions
<b>Porterhouse</b> ..... 16 oz. 20.95 ..... 20 oz. 23.95 USDA Choice Cut, served with Sautéed Onions and Mushrooms	<b>Prime Sirloin Steak</b> ..... 17.95 Prime Grilled Sirloin served with French Fried Onion Rings on the side
<b>Ashford T-Bone</b> ..... 20.95 USDA Choice 16 oz. T-Bone seasoned with Garlic and Pepper	<b>Chopped Steak</b> ..... 12.95 Extra lean USDA Ground Beef, Broiled and served smothered in Sautéed Onions and Aus Jus
<b>Ribeye</b> ..... 19.95 14 oz. USDA Choice Ribeye cooked to order, served with Mushrooms and Onions	<b>Prime Rib</b> ..... 21.95 (Served on Friday, Saturday, and Sunday Only) Fresh Cut Prime Rib slow roasted, seasoned to perfection

# Chops

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

<b>Lamb Chops</b> ..... 18.95 Three Loin Lamb Chops, grilled & served with Mint Jelly	<b>Breaded Pork Tenderloin</b> ..... 13.95 Breaded Tenderloin of Pork, Fried until Golden Brown, Served with Ashford Stuffing and Pan Gravy
<b>Pork Chops</b> ..... 14.95 Succulent Center Cut Chops, served with Ashford Stuffing and Pan Gravy	<b>Pork Marsala</b> ..... 13.95 Medallion of Pork sautéed in a Marsala Wine Sauce with Mushrooms and Onions
<b>Seasoned Butterfly Pork Chops</b> ..... 15.95 Grilled Boneless Center Cut Pork Chops with special seasonings, served with Ashford Stuffing & Pan Gravy	<b>Barbecue Back Ribs</b> ..... Half Slab 14.95 ..... Full Slab 19.95 Slow Cooked and Basted in our tangy Barbecue Sauce
<b>Pork Roast</b> ..... 13.95 Delicious Slow Cooked, Oven Roasted Pork, served with Ashford Stuffing and Pan Gravy	<b>Rib &amp; Steak Combo</b> ..... 19.95 One Half Slab of Barbecue Back Ribs and a 6 oz. Grilled Filet Mignon

# Seafood

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

## Catch of the Day

### Market Price

*Ask your server for Today's Selection*

<b>Grilled Salmon</b> ..... 18.95 Salmon grilled to order, served with Lemon	<b>Tilapia Ala Garlic</b> ..... 15.95 Tilapia sautéed in Garlic Sauce, served with Lemon and Tartar Sauce
<b>Lake Perch</b> ..... 18.95 Dipped in seasoned flour and pan fried, served with Tartar Sauce	<b>Fried Shrimp</b> ..... 14.95 Six Jumbo Shrimp, Deep-Fried and served with our Homemade Tangy Cocktail Sauce
<b>Grouper</b> ..... 14.95 Lightly seasoned, floured and Pan Fried, served with Tartar Sauce	



# Pasta

Served with your choice of Cup of Homemade Soup  
or a Mixed Tossed Salad, & Our Homemade Bread

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| <b>Lasagna</b> ..... 13.95<br>Hearty oven baked Layers of Noodles, Ricotta Cheese, Mushrooms, Green Peppers, Ground Beef & our own special Tomato Sauce, Topped with a blend of Italian Cheeses and Oven baked | <b>Baked Mostoccioli</b> ..... 12.95<br>Mostoccioli with Homemade Meat Sauce topped with Mozzarella Cheese  |
| <b>Spaghetti Bolognese</b> ..... 12.95<br>Spaghetti, cooked al dente, topped with a Tomato Sauce with Ground Beef, Mushroom, Onion and Green Pepper  | <b>Ashford Pasta</b> ..... 13.95<br>Strips of Grilled Chicken breast served on a bed of Linguini Noodles Topped with Parmesan Cheese and Garlic Olive Oil |
| <b>Fettucini Alfredo</b> ..... 10.95<br>Fettucini Noodles served in a Parmesan and Garlic Cream Sauce  | <b>Pasta Primavera</b> ..... 12.95<br>Linguini Pasta with Fresh Vegetables sautéed in Garlic and Olive Oil  |
| <b>Fettucini Alfredo with Chicken</b> ..... 13.95<br>Fettucini Noodles served in a Parmesan and Garlic Cream Sauce topped with Grilled Chicken Breast  | <b>Chicken Parmesan</b> ..... 14.95<br>Breaded Chicken Breast, served over Spaghetti and topped with Mozzarella Cheese and Marinara Sauce                 |

# Chicken

Served with your choice of Cup of Homemade Soup or a Mixed Tossed Salad,  
Potato, Fresh Vegetable of the Day, & Our Homemade Bread

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| <b>Chicken Vol-Au-Vent</b> ..... 14.95<br>Diced Chicken Breast sautéed with Onions, Red, Yellow, & Green Peppers, and Mushrooms in a Cream Sauce served over Puff Pastry Cups | <b>Chicken Chasseur</b> ..... 13.95<br>Chicken Breast sautéed with Shallots, Mushrooms and Tomatoes in a White Wine Demi-Glaze Sauce |
| <b>Chicken Marsala</b> ..... 13.95<br>Sautéed Chicken Breast with Onions and Mushrooms in a Marsala Wine Sauce  | <b>Fried Chicken</b> ..... 12.95<br>A Half Chicken, breaded and deep-fried (Please Allow additional 20 minutes cooking time)         |
| <b>Chicken Stir Fry</b> ..... 13.95<br>Chicken Breast Strips sautéed with vegetables in Teriyaki Sauce served over Rice   | <b>Emerald Chicken</b> ..... 13.95<br>Grilled Boneless Chicken Breast seasoned with Lemon & Oregano, served with Rice                |
| <b>Sweet and Sour Chicken</b> ..... 13.95<br>Tender Boneless Chicken Breast sautéed with Vegetables in our Sweet and Sour Sauce, Served over Rice                             | <b>Lemon Chicken</b> ..... 13.95<br>Chicken Breast seasoned with lemon pepper served in a Lemon Cream Sauce                          |



# Irish Specialties

Served with your choice of Cup of Homemade Soup  
or a Mixed Tossed Salad & Our Homemade Bread

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| <b>Corned Beef &amp; Cabbage</b> ..... 14.95<br>Winston's Own Corned Beef, served with Boiled Potatoes and Cabbage   | <b>Fish Sandwich</b> ..... 9.95<br>Breaded Cod, Lettuce, Tomato, Onion, and Tartar Sauce served on a Toasted French Roll                               |
| <b>Shepherd's Pie</b> ..... 11.95<br>A Hearty Casserole of seasoned Ground Beef and Fresh Vegetables, sautéed in special seasonings, topped with Creamy Mashed Potatoes and baked until golden brown | <b>Fish &amp; Chips</b> ..... 12.95<br>Fresh Beer Battered Cod and Crispy "Chips" (French Fries)   |
| <b>Cottage Pie</b> ..... 11.95<br>Hearty Casserole of Ground Beef, Carrots, Mushrooms, Peas, Onions, Parsnips and Turnips with Mashed Potatoes topped with Cheddar Cheese.                           | <b>Mulligan Stew</b> ..... 13.95<br>Traditional Beef Stew cooked with Fresh Vegetables served with Boiled Potatoes                                     |
| <b>Mixed Grill</b> ..... 13.95<br>A generous platter of Irish Bacon, Lamb Chop, Winston's Sausage, Black and White Pudding, two Eggs, served with Grilled Tomato and "Chips" (French Fries)          | <b>Bacon &amp; Cabbage</b> ..... 13.95<br>Winston's Own Boiling Bacon, served in the traditional Irish Style with Cabbage and Boiled Potatoes          |
| <b>Ashford Curry</b> ..... 13.95<br>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                 | <b>Spencil Hill Spare Ribs</b> ..... 13.95<br>Winston's Own Cured Ribs, Boiled, served in the traditional Irish style with Cabbage and Boiled Potatoes |
|  | <b>Winston's Homemade Smoked Butt</b> ..... 13.95<br>Tender cuts of Smoked Pork, Boiled and Served with Cabbage and Boiled Potato                      |



# Deluxe Sandwiches

Served with French Fries and your choice of Cup of Homemade Soup  
or a Mixed Tossed Salad & Our Homemade Bread

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| <b>Winston's Toasted Corned Beef</b> ..... 10.95<br>Winston's own Tender Corned Beef, grilled with Onions,<br>piled on Toasted Rye Bread, and topped with Melted<br>Cheddar Cheese, served with French Fries | <b>French Dip</b> ..... 10.95<br>Sliced Roast Beef piled high on a French Roll served with<br>au jus on the side   |
| <b>Reuben</b> ..... 10.95<br>Winston's Own Tender Corned Beef, and Sauerkraut,<br>topped with Melted Swiss Cheese on Grilled Rye Bread,<br>with 1000 Island Dressing   | <b>Steak Sandwich</b> ..... 13.95<br>8 oz. New York Strip Steak served on Garlic Bread   |
| <b>Celtic Charmer</b> ..... 10.45<br>Tender Slices of Winston's Homemade Smoked Butt with<br>sautéed Mushrooms, Onions, and Green Peppers topped<br>with Mozzarella Cheese, served on Grilled Rye Bread      | <b>Dubliner</b> ..... 10.95<br>Tender pieces of Seasoned Ribeye Steak with Melted<br>Cheddar Cheese on Dark Rye Bread  |
| <b>Corned Beef Sandwich</b> ..... 10.45<br>Winston's own Famous Cured Corned Beef, served on<br>Light or Dark Rye  | <b>Roscommon Chicken</b> ..... 9.95<br>Grilled Chicken Breast served on a toasted French Roll  |
| <b>Philly Steak</b> ..... 10.95<br>Tender Slices of Strip Steak, grilled with Onions,<br>Mushrooms & Green Peppers, served on a French Roll<br>and topped with melted Mozzarella Cheese                      | <b>Blackened Chicken</b> ..... 9.95<br>Spicy Grilled Chicken Breast on a toasted Hamburger<br>Bun, garnished with Lettuce and Tomato                                     |
|  | <b>Italian Chicken Sandwich</b> ..... 9.95<br>Italian Seasoned Chicken with Onion, Bell Pepper,<br>Provolone Cheese, served on Grilled Italian Bread                     |
|  | <b>Ashford Burger</b> ..... 9.95<br>One Half pound of Ground Beef, Grilled and topped<br>with your choice of Melted Cheese, garnished with<br>Lettuce, Tomato, and Onion |

## Desserts

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| <b>Ashford Sherry Trifle</b> ..... 5.45<br>Layers of Sherry Soaked Sponge Cake, Assorted Fruit,<br>and Creamy Custard, all Topped with Whipped Cream | <b>Death by Chocolate</b> ..... 4.75<br>Rich Chocolate Cake topped with a decadent layer of<br>Chocolate Mousse and Fudge! |
| <b>Fresh Baked Apple Slices or<br/>Cherry Slices</b> ..... 4.45<br>Served with Custard or a la Mode, add 1.50  | <b>Bailey's Irish Cheesecake</b> ..... 4.75  |
| <b>Rice Pudding</b> ..... 3.75<br>Our Sweet and Creamy homestyle recipe topped with<br>Cinnamon and Whipped Cream                                    | <b>Caramel Apple Granny</b> ..... 4.75   |
| <b>New York Style Cheesecake</b> ..... 4.75<br>Served with your choice of Blueberry, Cherry or<br>Strawberry topping for 75¢ additional              | <b>Ice Cream or Sherbet</b> ..... 3.00   |
| <b>Key Lime Pie</b> ..... 4.75   | <b>Ice Cream Sundaes</b> ..... 6.45<br>Served with your choice of Chocolate, Hot Fudge,<br>or Hot Caramel                  |
|  | <b>Brownie a la Mode</b> ..... 6.45<br>Brownie topped with Ice Cream, Caramel Sauce, Hot<br>Fudge and Whipped Cream        |

## After Dinner Drinks

### Bailey's & Coffee

Bailey's Irish Cream, Coffee, and a splash of  
Creme de Menthe, topped with Whipped Cream

### Bailey's Irish Coffee

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

### Irish Coffee

Jameson and Hot Coffee topped with Whipped Cream

### Molly Malone

Jameson Whiskey and Hot Tea garnished with a Lemon Slice

### Chocolate Martini

Belvedere Vodka, White Godiva, and Dark Godiva

## Also Available

Hennessey, Drambuie, Tia Maria, B & B, Courvoisier



# Draft Beer

Guinness • Harp • Smithwick's  
Stella Cidre • Black & Tan • Half & Half

# Domestic Beer

Miller Genuine Draft • Miller Lite • Miller High Life • Miller 64  
Blue Moon • Budweiser • Bud Light • Old Style • Goose Island 312  
Coors Light • Killian's Red • O'Doul's (non-alcoholic)

# Import Beer

Corona • Heineken • Amstel Light • Newcastle Brown Ale  
Boddington's • Hacker-Pschorr Weisse • Stella Artois  
Strongbow • Magner's • Bass • Tetley's • John Smith's Ale  
Grolsch • Kalibur (non-alcoholic)

# Wine List

## White Wine

	Glass	Bottle
<b>Chateau Ste. Michelle Chardonnay</b> .....	6.75	25.00
A full flavored wine with characteristics ranging from green apples to tropical fruit		
<b>Robert Mondavi Woodbridge Chardonnay</b> .....	6.00	21.00
Dry and crisp with outstanding fruitiness		
<b>Torresella Pinot Grigio</b> .....	6.50	23.00
A refreshingly spicy, dry white wine		
<b>Umberto Moscato D'Asti</b> .....	6.75	25.00
Pale straw in color, aromas of peaches and a light floral essence		
<b>Crossings Sauvignon Blanc</b> .....	6.50	25.00
A pale straw-colored wine loaded with citrus fruit flavors		
<b>J. Lohr Riesling</b> .....	6.50	23.00
Fresh honey-suckle flavor with hints of apricot and peach		

## Blush Wine

<b>Robert Mondavi Woodbridge White Zinfandel</b> .....	6.00	21.00
An attractive blush wine with a distinctive, crisp flavor		

## Red Wine

<b>Penfolds Koononga Hill Shiraz-Cabernet</b> .....	BOTTLE ONLY	26.00
Intense, rip spicy layers of fruit and velvety tannins		
<b>Estancia Cabernet Sauvignon</b> .....	7.50	28.00
Notes of ripe cherry, cassis and plum integrated with toast and vanilla components		
<b>Robert Mondavi Woodbridge Cabernet Sauvignon</b> .....	6.00	21.00
A medium bodied wine made from 100% Napa Valley Cabernet Sauvignon grapes		
<b>Robert Mondavi Coastal Private Selection Pinot Noir</b> .....	6.50	23.00
Vibrant Blackberry, cherry and spice aroma and flavors lead to a soft, silky finish		
<b>Red Diamond Merlot</b> .....	6.75	25.00
A soft, lush wine that combines lively fruit with depth and balance		
<b>Robert Mondavi Woodbridge Merlot</b> .....	6.00	21.00
This wine has a soft, rich mouth feel with ripe fruit flavors and a luscious, full finish		
<b>Trapiche Malbec</b> .....	6.50	23.00
A full bodied wine with ripe black cherry fruit and tart intensely rich flavor		