
DINNER AT ELLIOT'S

...to Begin

MARYLAND CRAB CAKE ... 13

traditional style, fresh blue crab, Old Bay seasoning, mango mayo, pico de gallo, lime

PORK BELLY ... 10

five spice rub, poke (poh-kay) glaze, caramelized pears, lime, pea tenders

☞ ELLIOT'S SALAD ... 9

*artisan greens, feta, toasted pumpkin seeds, dried cranberries,
toasted almonds, balsamic-maple vinaigrette*

CORN AND LOBSTER CHOWDER ... 13

pancetta, sour cream

CAESAR SALAD ... 9

*baby romaine, house-made roasted garlic dressing,
Grana Padano, local bacon*

☞ BROWN SUGAR ROASTED PEARS ... 9

ricotta, rosemary, reduced balsamic and buttered toast

HOME GROWN MUSSELS ... 12

full pound, gochujang chili paste, coconut milk, green onion

BBQ SHRIMP ... 11

*tiger shrimp, cream, "Low Country" reduction, charred lemon,
Italian semi dried cherry tomatoes*

"YEAR OF THE LOBSTER"

LOBSTER CROQUETTES ... 12

Atlantic lobster, mashed yukon golds, brie, caramelized onion, bernaise aioli

...Flatbreads

MEADOWBROOK HAM AND PEAR FLATBREAD ... 16.25

garlic aioli, white cheddar, onion jam, baby spinach, side seasonal or caesar

☞ FOUR TOMATO FLATBREAD ... 15.25

crushed, fresh, oven dried, Italian semi dried, feta, mozza, side seasonal or caesar



☞ ITEMS ARE VEGETARIAN OR CAN BE PREPARED AS SUCH
TAX AND GRATUITY ARE NOT INCLUDED

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... Pasta

🍴 MUSHROOM RAVIOLI ... 19

cream, crimini mushrooms, caramelized onion, port, smoked gorgonzola

SMOKED CHICKEN PENNE ... 18

pesto, cream, Italian semi dried tomatoes, fire roasted garlic, Meadowbrook ham, Grana Padano, snow peas (gluten free pasta is available)

Entrées...

PANKO CRUSTED DIGBY SCALLOPS ... 26

flash fried, green onion fried rice, house pickles, cucumber wasabi cream

BROME LAKE DUCK CONFIT

*falling off the bone duck legs with Marechal Foch and sour cherry glaze
half order 20. full order 27.*

CHICKEN TIKKA MASALA ... 21

medium curry, tomato, cream, fragrant spices, robust NS maple syrup, basmati rice, mango chutney, naan bread

PORK BACK RIBS ... 25

flash fried, tossed with sweet and spicy glaze, sesame seeds, green onion

🍴 ROASTED CAULIFLOWER KORMA ... 18

mild vegetarian curry with cardamom, coconut milk and toasted almonds, basmati rice, warm naan and mango chutney

BACON WRAPPED COUNTRY MEATLOAF ... 21

Nova Scotian pork and beef, house-made country ketchup, southern style mushroom gravy

CAPE D'OR SALMON ... 27

sustainable in-shore farmed salmon, pan seared, served center warm, bacon- brandy lobster cream

CIDER BRINED "LONG BONE" PORK CHOP ... 25

12 oz thick cut Nova Scotian pork, apple and apricot compote, smoky black maple glaze

STEAK FRITE ... 28

9 oz center cut AAA striploin, salt and black pepper frites, caesar salad, green peppercorn sauce



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