
DINNER AT ELLIOT'S

...to Begin

DAILY MUSSEL CREATION ... 18

Please ask your server

MARYLAND CRAB CAKE ... 13

*traditional style, fresh blue crab, Old Bay seasoning,
curried-mango mayo, pineapple-mango pico de gallo, lime*

PORK BELLY ... 11

over night roasted, five spice rub, teriyaki glaze, caramelized pears, lime

🍴 ELLIOT'S FALL SALAD ... 9

*artisan greens, goat cheese, toasted pumpkin seeds and walnuts, golden beets, sherry, thyme and
maple vinaigrette*

SCALLOPS ... 15

Pan Seared Scallops, Chorizo Sausage, Vanilla Rutabaga Puree

CAESAR SALAD ... 9

baby romaine, house made roasted garlic dressing, Grana Padano, bacon and herbed croutons

🍴 BROWN SUGAR ROASTED PEARS ... 10

ricotta, rosemary, reduced balsamic and buttered toast

MEATBALLS ... 11

simmered in rosemary-tomato demi glaze, bocconcini mozzarella, roasted polenta

CORN AND LOBSTER CHOWDER ... 13

Italian bacon, corn, Nova Scotian lobster

...Flatbreads

🍴 FOUR TOMATO FLATBREAD ... 15.25

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

MEADOWBROOK HAM AND PEAR FLATBREAD ... 16.25

garlic aioli, white cheddar, onion jam, baby spinach, 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 LINGUINE ... 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)

"LOBSTER FEATURE"

LOBSTER LINGUINE ... 28

Atlantic lobster, Cherry Tomatoes, Scallions, Peppers in a Olive Oil base

Entrées...

BROME LAKE DUCK CONFIT

falling off the bone duck legs with Marechal Foch and sour cherry glaze

half order 20. full order 27.

PAN SEARED HALIBUT ... 28

Saffron, Cauliflower Puree, Seasonal Vegetables

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

RED THAI "PANANG" CHICKEN CURRY ... 21

medium curry, coconut milk, peanut, basil, roasted sweet potato, steamed basmati rice, warm naan

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

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

BEEF TENDERLOIN ... 38

Roasted Garlic Mash Potato's and Seasonal Vegetables



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