
DINNER AT ELLIOT'S

...to Begin

DAILY MUSSEL ... 18

white wine, garlic & herbs

SEAFOOD AND ROASTED CORN CHOWDER ... 14

house-made

EAST COAST CRAB CAKES ... 14

fresh blue crab, red and yellow pepper coulee

ELLIOT'S SEASONAL SALAD ... 11

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

SCALLOPS ... 15

pan-seared scallops, chorizo sausage, vanilla rutabaga puree

CAESAR SALAD ... 12

baby romaine, house-made dressing, grana padano, bacon, herb croutons

...Pasta

MUSHROOM LINGUINE ... 19

cream, crimini mushrooms, caramelized onion, smoked gorgonzola

CHICKEN PENNE ... 20

tomato pesto & roasted garlic cream, italian semi dried tomatoes, fire roasted garlic, meadowbrook ham, grana padano, (gluten-free pasta is available)

Entrées...

COQ AU VIN ... 29

chicken braised with red burgundy wine, served with potato of the day and seasonal vegetable

SLOW ROASTED PORK RIBS ... 25

overnight roasting, house-made barbeque sauce, seasonal vegetable and potato of the day

RED THAI "PANANG" CHICKEN CURRY ... 22

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

HERB SALMON ... 29

saffron, cauliflower puree, seasonal vegetables

BEEF TENDERLOIN ... 38

daily potatoes and seasonal vegetables

...Dinner for two

NEW YORK STRIP ... 52

salt and pepper fries, house salad, veal jus, seasonal vegetables

PENNE AND MEATBALLS ... 29

caesar salad and garlic bread

BRISKET ... 41

potato of the day, seasonal vegetables

tax and gratuity are not included