



Elliot's Dinner Menu

Starters

Bread & Dips (1) \$6 (2) \$12

WP House Made Bread, Black Olive Tapenade,
Sweet & Salty Whipped Butter, Extra Virgin Olive Oil & Balsamic Vinegar

French Onion Soup \$12

Caramelized Vidalia Onions, Red Wine Tarragon Veal Broth
and Gruyere Sourdough Toast (GFO) (DFO)

White Point Caesar \$9/\$17

Chopped Romaine Heart, Focaccia Crisp, Double-Smoked Bacon,
Parmesan Snow & Black Garlic Dressing. (GFO) (DFO)

Add: Chicken Breast \$9 Shrimp \$4 each

Lakeside Salad \$9/\$17

Heritage Blend Greens, Dried Cranberries, Herb Goat Cheese,
Maple Balsamic Vinaigrette & Toasted Almonds (GF) (DFO)

Add: Chicken Breast \$9 Shrimp \$4 each

Atlantic Mussels \$17

Your Choice of White Wine & Garlic, Charred Lemon Cream,
or Coconut Thai Curry Cream. Served with Garlic Focaccia Toast (GF) (DFO)

Smoked Ham and Aged Cheddar Croquette \$17

Panko-Breaded and Shallow Fried, Fresh Herbs & Heritage Salad, Pickled Red Onion

Jumbo Bacon Wrapped Shrimp \$18

(4) Double-Smoked Bacon Wrapped Prawns, Arugula and Citrus Beurre Blanc

Charcuterie Board \$24

San Danielle Prosciutto, Coppa, Hot Calabrese, House Crostini, Castelvetrano Olives,
Red Pepper Jam, Marcona Almonds, Pickled Red Onions, Pommery Mustard

Add: Cheese \$7 (1.5oz)

(GF) Gluten-Free

(DF) Dairy Free

(GFO) Gluten-Free Option

(DFO) Dairy Free Option

(V) Vegetarian (VG) Vegan

Please note: All fryers contain trace elements of gluten.

GFO is a gluten-free option, but not celiac friendly

**Taxes and gratuities are not included*

