



Elliot's Dinner Menu

Mains

Squash Gnocchi \$26

House-made Gnocchi, Roasted Squash, Crispy Fried Sage, Toasted Almond Gremolata, and Butternut Squash Cream (V)

Roasted Vegetable Paella \$24

Saffron Risotto, Fire Roasted Peppers & Seasonal Vegetables, Spinach & Arugula Pesto (VG)

Jumbo Shrimp Risotto \$38

(5) Butter Poached Argentinian Shrimp, Lemon and Garlic Infused Arborio, Crispy Pancetta, Charred Heirloom Tomatoes and Shaved Grana Padano (GF) (DFO)

Marrakesh Salmon \$38

Fresh Organic Atlantic Salmon, Honey Moroccan Spiced, Crispy Potato Pave, Heirloom Carrots, and Charred Lemon (DFO)

Atlantic Halibut \$38

6oz Fresh Halibut, Lemon Olive Oil Poached, Wilted Rocket & Spinach, Buttered Snow Peas, Crispy Lemon Caper Crust, and Smoked Tomato Consommé Broth (GFO) (DFO)

Pan Seared Chicken \$36

Roasted Chicken Breast, Herb & Goat Cheese Potato Galette, Maritime Mushroom Sauté, Crispy Brussels Sprouts, and Marsala Veal Jus (GFO) (DFO)

Beef Short Rib (WP Signature Dish) \$45

Root Beer Braised Beef Short Rib, Caramelized Onion Mash Potato, Seasonal Vegetables, & Whiskey Veal Jus (GF)

Meal Plan Surcharge \$7

AAA Beef Tenderloin \$48

6oz Prime Atlantic Beef, Five Peppercorn Crusted, Double-Smoked Bacon Mash Potato, Seasonal Vegetables, and Cabernet Veal Jus (GF) (DFO)

Meal Plan Surcharge \$10

Executive Chef Athul Shylajan
and Your Host, Sara Mofford

WP Valued Vendors

Ashmeg Seafoods, Maritime Gourmet Mushrooms,
Monarch Brokers, Konrads Specialties, Atlantic Beef,
Fisherman's Market

