

Starters

Lobster Bisque	7.95
with fresh seafood	
Baked Onion Soup	5.95
swiss cheese crusted, garlic crouton	
Spinach Artichoke Fondue	7.95
with garlic crostini	
Maryland Style Crab Cake	12.95
dijon cream sauce	
Coconut Crusted Shrimp	12.95
served with mango chutney	
Garlic Crusted Gulf Shrimp	12.95
sauteed with wine and topped with garlic crust	
Crispy Fried Calamari	10.95
lightly breaded and tender; served with lemon & marinara	
Grilled Calamari	10.95
grilled with roasted red peppers and Italian seasonings	
Chilled Jumbo Shrimp Cocktail	12.95
succulent gulf shrimp served with lemon & cocktail sauce	
Bruschetta	6.95
grilled Italian bread topped with diced tomatoes, and mozzarella dressed with olive oil, garlic and fresh basil	
Half Slab Rib Appetizer	10.95
our famous baby back ribs	
Alaskan King Crab Legs	Market Price
already split for you, just squeeze the lemon and dunk in butter	

Salads

Elliott's House Dressing 16oz	6.95
Tossed Caesar Salad, Classic Favorite	9.95
with grilled chicken..... 12.95	
with grilled shrimp..... 15.95	
with crispy calamari..... 12.95	
Garbage Salad	10.95
lettuce, green peppers, tomatoes, artichokes, hearts of palm, cucumbers and onion slices tossed together with creamy parmesan dressing	
Tomato & Onion Salad	5.95
with balsamic vinaigrette & crumbled bleu cheese	
Tossed Cobb Salad	12.95
grilled chicken, lettuce, avocado, tomato, green onion, bacon, chopped egg and bleu cheese	
with shrimp..... 16.95	
House Salad	5.95
(Blue Cheese add \$1.00)	

Side Dishes

Whipped Potatoes - roasted garlic and fresh herbs whipped to perfection.....	2.95
Parmesan Potatoes - baked in cream sauce topped with parmesan cheese.....	4.95
Baked Potato - served with butter, sour cream and chives.....	2.95
Steak Fries - golden brown thick cut fries.....	3.95
Sautéed Mushrooms - sautéed in butter and sherry wine.....	2.95
Sautéed Onions - caramelized sweet onions.....	2.95
Fresh Asparagus - with hollandaise sauce.....	4.95
Fresh Broccoli	3.95
Fresh Sautéed Spinach	2.95

Bar Food

SANDWICHES SERVED WITH STEAK FRIES AND COLESLAW

Sirloin Steak Burger—"Build Your Own"	11.95
american, swiss, mozzarella, cheddar cheese; lettuce, tomato, pickles, raw onion, grilled onion, bacon, mushrooms green pepper, black olives, green olives	
Filet Mignon Steak Sandwich	15.95
served on garlic bread smothered with grilled onion and mushrooms	
Grilled Chicken Sandwich	9.95
grilled chicken breast, bacon, cheese, tomato, lettuce with herb mayonnaise	
Cajun Chicken Sandwich	9.95
blackened then topped with sautéed green pepper and cheddar cheese	

Steaks & Chops

OUR STEAKS ARE AGED A MINIMUM OF 21 DAYS FOR OPTIMUM TENDERNESS
AND HAND SELECTED ENTREES SERVED WITH HOUSE SALAD

Filet Mignon —most tender cut of all steaks.....	8 oz 30.95.....12 oz 38.95
New York Strip—14 oz. cut popular choice among beef eaters.....	32.95
T-Bone Steak—22 oz. the best of both worlds in one steak.....	35.95
Chopped Sirloin Steak —served with mushroom marsala wine sauce.....	16.95
Prime Rib Chop—22 oz. bone in rib-eye, served au jus.....	38.95
Filet Vesuvio — roasted potatoes, peas, garlic, olive oil white wine & herbs.....	34.95
Pork Chops —two center cut chops served with applesauce.....	18.95
Italian Pork Chops —olive oil ,garlic, roasted red peppers & vesuvio potatoes.....	24.95
Rack of Lamb Oreganato —garlic, oregano, salt, pepper, lemon w/roasted potatoes.....	36.95
Filet Marsala —in a flavorful mushroom and marsala wine sauce.....	34.95
Surf & Turf —cold water lobster tail and filet mignon.....	Market Price

May we suggest topping your steak with one of our special crusts—\$2.00
Horseradish • Garlic • Peppercorn • Blue Cheese

STEAK ORDERING GUIDE

BLUE - Cold, Red Center • RARE - Very Red, Cool Center
MEDIUM RARE- Red Warm Center • MEDIUM - Pink, Hot Center
*MEDIUM WELL - Dull Pink Center • *WELL - Grilled Throughout

*We recommend that medium well and well done Filet Mignon be butterflied.

Fresh Seafood Selections

ENTREES SERVED WITH HOUSE SALAD

Stuffed Atlantic Salmon	21.95
stuffed with roasted red peppers, Portobello mushrooms, romano and ricotta, then baked with white wine	
Sautéed Mahi-Mahi —served with an artichoke lemon sauce.....	19.95
Grilled Tilapia —roasted red bell pepper, garlic, oregano, capers and white wine.....	17.95
Parmesan Crusted Roughy —Elliott family secret recipe.....	19.95
Garlic Crusted Gulf Shrimp	21.95
sautéed with white wine and topped with a garlic crust	
Broiled Grouper	24.95
on a bed of fresh sautéed spinach with a lemon butter caper sauce	
Jumbo Butterfly Gulf Shrimp	21.95
coconut crusted w/mango chutney or French fried golden crust	
Chilean Sea Bass —grilled with fresh diced tomato, basil and white wine.....	32.95
Alaskan King Crab Legs —already split for you, with lemon & butter.....	Market Price
Cold Water Lobster Tail —served with lemon and drawn butter.....	Market Price

Veal, Chicken & Ribs

ENTREES SERVED WITH HOUSE SALAD

Veal Marsala	24.95
tender veal medallions smothered in a flavorful mushroom and marsala wine sauce	
Veal Limone	24.95
sautéed veal w/lemon artichoke sauce served on a bed of spinach	
Chicken Breast Vesuvio	18.95
roasted in olive oil, garlic white wine and herbs with roasted potatoes & peas	
Chicken Marsala	16.95
boneless skinless breast sautéed with mushrooms and marsala wine	
Our Famous B.B.Q. Baby Back Ribs	Half \$16.95.....Full \$22.95
the meatiest and tastiest ribs in the midwest	

Pasta

SERVED WITH HOUSE SALAD

Fettuccine di Pollo	18.95
grilled chicken and fresh spinach tossed in an alfredo sauce	
Penne Di Lucca	18.95
sausage, spinach, sweet roasted red peppers and fresh tomato	
Farfalle	16.95
bowtie pasta tossed with roasted pine nuts and pesto sauce	
Penne Antica	16.95
grilled asparagus, plum tomatoes and arugula in a light tomato cream sauce with ricotta cheese	
Linguine Aglia Olio	15.95
chopped broccoli & seasonings tossed w/fresh garlic & olive oil	
Shrimp Diavolo	21.95
gulf shrimp sautéed in a spicy marinara sauce over linguine	
Tortellini Rosa	18.95
cheese filled tortellini in a tomato cream sauce with mushrooms and fresh spinach	

Red Wines

Bin #

- 300 Le Bocce Chianti Classico**
Italy.....9.95.....38.00
Beautiful aromas of berries, plums & hints of cappuccino. Medium-bodied with a long finish.
- 301 Ruffino Chianti Riserva Ducale Tan**
Tuscany, Italy.....48.00
Ducale has a brilliant, ruby red color, and sweet violet & iris aroma.
- 302 J. Lohr Seven Oaks Cabernet Sauvignon**
Paso Robles, CA.....9.50.....37.00
Distinguished by a delicate bouquet, a rich velvety texture, and an elegant, long-lasting finish.
- 303 Hess Cabernet Sauvignon**
Napa Valley, CA.....9.95.....38.00
Aromas of ripe black cherries, cassis, plum & cedar dominate the nose, along with a hint of clove. Full-bodied, cherry & currant fruit on the palate.
- 304 Geyser Peak Cabernet Sauvignon**
Alexander Valley, CA.....9.50.....36.00
A firm, fruity & generous wine, robust in style with focused cassis & cherry flavors, solid tannins & a full body.
- 305 Silverado Cabernet Sauvignon**
Alexander Valley, CA.....75.00
Concentrated flavors of berries & herbs accented by tarry, roasted oak.
- 306 Greg Norman Estates Cabernet Sauvignon Merlot**
Limestone Coast, Australia.....9.50.....36.00
Rich dark berry fruit and plum aromas, complexed by smoky, spicy oak. Wonderful and elegant cabernet fruit characters coupled with the softness of merlot.
- 307 Chateau St. Michelle Indian Wells Merlot**
Washington.....9.95.....38.00
A complex merlot with aromas of plum, black cherry & blueberry. Firm & lush on the finish.
- 308 Napa Cellars Merlot**
Napa Valley, CA.....9.95.....38.00
Aromas of blackberry & cassis fill the glass with nuances of vanilla & cedar. On the palate this wine is deeply flavored with a hefty core of fruit.
- 309 Twisted Oak**
Calaveras, CA.....9.00.... 34.00
This juicy blend of Mourvedre, Grenache, and Syrah is a party on your palate
- 310 2 Cockey Sisters (Meritage)**
Paso Robles, CA.....8.75.....33.00
Rhône and Bordeaux varietals. Soft and subtle start soft tannins on the finish.
- 311 Dona Paula, Malbec**
Mendoza, Argentina.....8.75.....33.00
Intense nose of blackberry and cherry aromas with a soft finish.
- 312 Ferrari Carano Siena (Sangiovese, Malbec)**
Sonoma, CA.....9.95.....38.00
Black pepper & fresh raspberry compliment the richness of plum flavor with smoky-spicy overtones.
- 313 Prieuré De Ceñac (Malbec, Merlot Blend)**
France.....8.75.....33.00
Lavender and rose petals on the nose with blackberry and plum flavors with a soft finish
- 314 Paraiso Pinot Noir**
Monterey, CA.....9.95.....38.00
Great cherry & raspberry fruit with notes of clove & toasty oak undertones.
- 315 Hob Nob Pinot Noir**
France.....8.75.....33.00
Lingers long on the palate & lightly oaked with flavors of cherry, clove, raspberry & nutmeg.
- 316 Alexander Valley Vineyards Sin Zin**
Alexander Valley, CA.....40.00
Wild strawberry and black pepper dominates the bouquet, followed by undertones of apricot & plums. This is so decadent, you may have to go to confession after it.
- 317 Yalumba "Y" Shiraz**
South Australia.....8.50.....32.00
Sweet berry fruit, aniseed & clove supported by smoky vanilla oak on the nose. Rich plumb berry & licorice on the palate, wonderful power on the finish.

House Wines

- Chardonnay.....6.00.....22.00**
- White Zinfandel.....6.00.....22.00**
- Merlot.....6.00.....22.00**
- Cabernet Sauvignon.....6.00.....22.00**

White Wines

Bin #

- 200 Santa Margherita Pinot Grigio**
Italy.....48.00
Clean, crisp & elegant with an inviting perfume.
- 201 Cavit Pinot Grigio**
Italy.....7.95.....30.00
Fresh floral aromas, citrus & pear flavors, with a crisp clean finish.
- 202 Alexander Valley Vineyards Chardonnay**
Alexander Valley, CA.....9.00.....34.00
Wonderful elements of oak on the nose with elegant fruit & balanced texture on the palate.
- 203 Simi Chardonnay**
Sonoma, CA.....9.75.....37.00
A lush, well-rounded wine revealing vibrant tropical flavors folded over hints of vanilla & pear.
- 204 Markham Sauvignon Blanc**
Napa Valley, CA.....7.95.....30.00
Dry medium-bodied with aromas & flavors of fresh lime, melon & pear with a crisp, clean finish.
- 205 Hirschbach & Sohne Riesling Kabinett**
Germany.....7.95.....30.00
This classic off-dry wine is light & delicate with crisp granny smith apple notes.

Champagne and Sparkling Wines

Bin #

- 100 Chandon Brut (187 ml)**
California.....16.00
Excellent before, during & after dinner. Its excellence is in its dryness showing an incredible finesse.
- 101 Roederer Estate Brut**
Anderson Valley, CA.....42.00
- 102 Domaine Ste. Michelle Brut**
Columbia Valley, WA.....28.00
Elegantly delicate & balanced with a clean crisp methode champenoise character.
- 103 Dom Perignon**
France.....185.00
Fine lively delicate, complex champagne.

Martini List

- Lemon Drop Martini** - Citron Vodka, Lemonade, Sugar
- Dirty Cosmopolitan** - Citron Vodka, Cointreau, Cherry Juice, Lime Juice
- Chocolate Martini** - Vodka, Godiva Dark, Godiva White
- Blue Hawaiian** - Malibu, Pineapple Juice, Blue Curaco, Chambord
- French Martini** - Vodka, Chambord, Pineapple Juice
- Key Lime** - Citron Vodka, Licor 43, Cream, Lime Juice
- Apple Martini** - Vodka, Apple Pucker
- Mango Martini** - Orange Vodka, Chambord, Peach Schnapps, Orange Juice
- Pomegranate Martini** - Pomegranate Infused Vodka

Beers

- Amstel Light, Bass, Becks, Bud Light, Budweiser, Coors Light, Corona, Guinness, Hacker Pshorr Weiss, Harp, Heineken, High Life, MGD, Mich Ultra, Miller Lite, New Castle, Rollin Rock, Sam Adams**
Non Alcoholic Beer Available