

# THE ELMS

EST. 1888

HOTEL & SPA

## APPS

### **ROASTED RED PEPPER HUMMUS \$9**

Smoked paprika, olive oil and pita

### **CITRUS SHRIMP COCKTAIL \$12**

shrimp poached in fresh citrus juice with spicy cocktail sauce

### **BUTCHER'S BLOCK \$19**

Chef's pick of local charcuterie and artisan cheeses with fresh made jam, pickled vegetables and lavosh

### **SHRIMP BOUDIN \$14**

Shrimp and rice sausage with a sweet and spicy dipping sauce

## SOUP & SALAD

### **STEAK SOUP \$10**

Beef Tenderloin and Ribeye simmered in red wine with potatoes and vegetables

### **CAESAR SALAD \$8**

Chopped romaine hearts, Grana Padano parmesan, focaccia croutons

### **WEDGE SALAD \$9**

Ice berg wedge, cucumber, marinated cherry tomatoes, chopped bacon and green goddess dressing

### **CAPRESE SALAD \$9**

Sliced roma tomatoes, fresh mozzarella and basil, toasted pine nuts and balsamic reduction

## MAINS

### **CHICKEN MARSALA \$26**

Two lightly breaded chicken breast medallions tossed in a rich Marsala wine sauce with cremini mushrooms, prosciutto and onions over linguini pasta

### **MESQUITE SMOKED PORK SHOULDER \$24**

Blueberry BBQ Sauce, apple rosemary mashed potatoes and grilled broccoli

### **12 oz. USDA PRIME GRILLED RIBEYE \$32**

Oven roasted Yukon gold and grilled asparagus

### **SURF AND TURF \$38**

Pan seared Beef Tenderloin Filet with Port wine demi and cajun grilled shrimp, roasted red pepper risotto and honey glazed baby carrots

### **FAROE ISLAND SALMON \$30**

Pan seared with citrus beurre blanc, coconut almond basmati and sautéed squash medley

### **POLENTA WITH GRILLED VEGETABLES \$ 22**

Balsamic marinated zucchini, squash, red peppers and asparagus grilled and served over roasted garlic and parmesan polenta with roasted red pepper coulis