

THE ELMS

EST. 1888
HOTEL & SPA

Appetizers

Summer Gazpacho \$9

Local Tomatoes, Cucumbers, Smoked Paprika, Garlic Crostini

Pistachio Crusted Sea Scallops \$16

Amaranth Pilaf, Truffle Beurre Blanc

Butcher Block \$15

Artisan Cheese, Local Charcuterie, House Pickled Vegetables, Crackers

Cheese and Truffle Fritters \$8

Cherry Tomato Arugula Salad, Dijon Mustard Cream

Salads

Caesar \$6

Romaine Heart, Shaved Parmesan, Focaccia Crouton

Garden \$6

Baby Lettuces, Summer Tomatoes, Grilled Artichokes, Shaved Radishes, Croutons, Balsamic Vinaigrette

Spinach \$6

Strawberries, Candied Pecans, warm Citrus Bacon Vinaigrette

Elms Cobb \$16

Grilled Ribeye on Romaine w/ Tomato, Egg, Prairie Breeze, Bacon and Avocado-Blue Cheese Dressing

Sandwiches

Elms Burger \$12

Barham Farms Ground Beef, Egg Bun, LTO, Cheddar, House Cut Fries

Reuben \$13

*Thin Sliced Corn Beef, Sauerkraut, Swiss, Thousand Island Dressing,
Marble Rye, House Cut Fries*

Entrees

Barham Farms Fried Chicken \$22

*Boneless Cutlet of Breast, Thigh, and Leg w/ Whipped Potatoes,
Braised Greens with Bacon and Gravy*

Smoked Pork Shoulder \$24

Prairie Breeze Grits, Swiss Chard and Sweet Onions in a Sweet and Smokey Braising Reduction

Grilled Ribeye \$32

Whipped Garlic Potatoes, Sautéed Asparagus, Cognac Demi-Glace

Surf and Turf \$38

*Grilled 7 oz. Filet Mignon, Pan Fried Lump Crab Cake, Summer Vegetables, Herbed Compound
Butter*

Mango Crusted Red Snapper \$30

Coconut Curry Basmati and Sautéed Summer Squash

Summer Pasta \$19

*Italian Sausage, Summer Squash, Eggplant,
Roasted Garlic and Olive Oil tossed with Rigatoni and Fresh Parmesan*

Parmesan and Pepper Polenta Cake \$18

Eggplant, Zucchini, Yellow Squash, Greens and Red Pepper Coulis