88
AT THE ELMS

For the Table

Butcher's Block | 20
Chef's selection of local/house made charcuterie, artisan cheeses, grain mustard, seasonal jam, pickled vegetables, crackers

Shrimp Cocktail | 13
Argentine red shrimp, house made cocktail sauce, citrus salad

Smoked Seafood Dip | 14
House smoked salmon, shrimp and crab, blended with cream and white cheddar cheeses, baguette toasts

Elms Antipasto | 14
Roasted/ grilled seasonal vegetables, house made farmers cheese, soft cooked egg, herb salad, seed crackers

Soups

Pumpkin Bisque — **Cup | 5** — **Bowl | 9**
Roasted pumpkin seeds, crème fraiche, fresh herbs

Soup du jour — **Cup | 5** — **Bowl | 9**
Ask your server for today's soup selection

Salads

Fall Caesar Salad | 10
Romaine hearts, radicchio, Grana Padano, focaccia croutons

Fattoush Salad | 12
Mixed greens, tomato, cucumber, red onion, artichoke hearts, crunchy pita, sweet lemon vinaigrette

Beet Salad | 14
Roasted mixed beets, seared haloumi cheese, quinoa, arugula, crunchy hominy, Dijon vinaigrette

Add grilled chicken | 6 **Add pan seared salmon | 8**

Please advise your server of any food allergies or dietary restrictions prior to ordering

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illness

21% gratuity will be added to parties of six or more

Executive Chef Nash DeJesus

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Chophouse

300z Bone-in USDA Prime Ribeye | 75

Double Bone Duroc Pork Chop | 26

140z USDA Prime Ribeye | 30

120z USDA Prime KC Strip | 26

80z USDA Prime Filet | 32

Signature Sides

Baked potato | 6

Loaded baked potato | 8

Orzo with bacon and tomato | 6

Creamed greens with bacon | 6

Grilled asparagus | 6

Creamy polenta | 6

Grilled portabella mushrooms with balsamic glaze | 6

Roasted sweet potato with whipped garlic | 6

Entrees

Mushroom Carbonara | 17
Fusilli pasta, bacon, sweet peas, creamy porcini mushroom sauce, Grana Padano

Lasagna | 26
Ricotta, Italian sausage, marinara and garlic toast all made in house with a side salad

Smoked Pork Shoulder | 28
Ancho barbeque baked beans, roasted fall vegetables, fresh corn bread, and herb salad

Faroe Island Salmon | 30
Pearl couscous, garlic toum, charred cucumber salad

Pan Seared Grouper | 32
Orzo pasta, bacon, cherry tomatoes, jalapeno, pickled red onion, grilled tomato jam

Stuffed Chicken Thigh | 28
Two chicken thighs stuffed with herbed goat cheese, ricotta, roman spinach, lemon whipped potatoes

Grilled Cauliflower Steak | 26
Creamy polenta, roasted red pepper, shaved Parmesan, chimichurri, herb salad

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