

ELKHORN GRILL

STARTERS

FRIED BRIE

PANKO BREADED, DOUBLE CREAM BRIE. APRICOT HORSERADISH COMPOTE, CANDIED NUTS, CROSTINI
\$7

CHICKEN WINGS

YOUR CHOICE, BUFFALO, GARLIC-PARMESAN OR ELKHORN'S FAMOUS DRY RUB
\$9

CALAMARI STRIPS

HAND BREADED STRIPS OF CALAMARI. AVOCADO RANCH & COCKTAIL SAUCES
\$11

SOUP OF THE DAY
HOUSE CHILI
CLAM CHOWDER

FRIDAY ONLY

CUP
\$3.15
\$3.50
\$4.50

BOWL
\$4.75
\$5.25
\$7.00

BREAD BOWL
\$8.75
\$9.25
\$11.00

CANDIED BACON

SWEET, SALTY CRISPY BACON CANDY COATED WITH PECANS, BROWN SUGAR & MAPLE
\$8

BEER BASKET

BEER BATTERED AND FRIED. ONION RINGS, ZUCCHINI & MUSHROOMS. CHIPOTLE AIOLI, RANCH
\$8

SHORT RIB TACOS

BRAISED BEEF SHORT RIBS, CORN TORTILLA. LETTUCE, TOMATOES, CHEESE, AU JUS
\$8

SALADS

PRAWN WEDGE LOUIE

ICEBERG WEDGE, PRAWNS, HARD BOILED EGG, TOMATOES, CARROTS, LOUIE DRESSING
\$14

ORIENTAL CHICKEN SALAD

ICEBERG, RED & GREEN CABBAGE, SHREDDED CARROTS, GREEN ONIONS, MANDARIN ORANGES, WON-TON STRIPS, SLIVERED ALMONDS. SESAME RICE WINE VINAIGRETTE
\$14

SANTE FE CHICKEN SALAD

MIXED BABY LETTUCE, SHREDDED CHEESE, TORTILLA STRIPS, BLACK OLIVES, AVOCADO, SWEET WHITE CORN. CILANTRO LIME VINAIGRETTE
\$14

CAESAR SALAD

ROMAINE TOSSED WITH CAESAR DRESSING. HOUSE MADE CROUTONS, PARMESAN CHEESE
\$8
ADD GRILLED CHICKEN - \$4.50

PIZZAS

12" PERSONAL PIES

MARQUITA \$10

Traditional Margherita Pizza. Fresh Basil, Mozzarella, Parmesan, Tomatoes & Balsamic Drizzle

CHOPPED PEPPERONI & SAUSAGE \$11

Pepperoni & Sausage, house made marinara, Fresh Mozzarella & Parmesan

PIZZA OF THE WEEK \$12

Ask your server for this week's selection

ELKHORN FAVORITES

ADD A CUP OF SOUP OR DINNER SALAD FOR \$3

ELKHORN CHEESEBURGER

1/2 POUND FRESH GROUND CHUCK. LETTUCE, TOMATOES, ONIONS, PICKLE, MAYONNAISE, CHOICE OF CHEESE. SERVED WITH FRIES
\$12

FISH & CHIPS

FRESH BEER BATTERED COD, COLESLAW, FRENCH FRIES. HOUSE MADE TARTAR SAUCE
\$12

ENTREES

ALL ENTREES INCLUDE SEASONAL VEGETABLES AND CHOICE OF DINNER SALAD OR CUP OF SOUP

RIBEYE

16OZ PRIME GRADE RIBEYE. GRILLED TO YOUR LIKING. ROASTED GARLIC RED POTATO MASH
\$27

BABY BACK RIBS

SLOW COOKED, HOUSE MADE BBQ SAUCE, BAKED POTATO. HALF-RACK
\$17

GRILLED SALMON

FRESH ATLANTIC SALMON TOPPED WITH PESTO BUTTER. ANGEL HAIR PASTA
\$18

PRAWN SCAMPI

1/2 POUND OF PRAWNS ON ANGEL HAIR PASTA. GARLIC BEURRE BLANC & GARLIC BREAD
\$20

BRAISED BEEF SHORT RIBS

MARINATED AND SLOW COOKED. ROOT BEER & ROSEMARY DEMI. ROASTED GARLIC RED POTATO MASH
\$21

CHICKEN MARSALA

BRINED AIRLINE CHICKEN BREAST. MUSHROOMS, MARSALA, GARLIC, SCALLIONS. ROASTED GARLIC RED POTATO MASH
\$16