

ELKHORN GRILL

APPETIZERS

FRESH PULLED MOZZARELLA

HAND PULLED AND PANKO CRUSTED. SERVED WITH HOUSE MADE MARINARA
\$8

CHICKEN WINGS

YOUR CHOICE, BUFFALO, THAI CHILI, BBQ OR ELKHORN'S FAMOUS DRY RUB
\$9

FRESH CALAMARI

LIGHTLY DUSTED AND FRIED TUBES & TENTACLES. SERVED WITH TARTER & COCKTAIL SAUCE
\$11

BACON WRAPPED CHORIZO DATES

DATES STUFFED WITH CHORIZO & WRAPPED IN BACON. SERVED WITH HONEY MUSTARD
\$8

CRISPY FRIED BRUSSELS SPROUTS

DEEP FRIED BRUSSELS SPROUTS, BACON, FARMER'S CHEESE. SERVED WITH CILANTRO CREAM
\$8

SHORT RIB TACOS

RED WINE AND HERB BRAISED BEEF. FLOUR TORTILLA, HOUSE SLAW
\$9

SOUPS & SALADS

SOUP OF THE DAY, HOUSE CHILI OR CLAM CHOWDER (FRIDAY ONLY)
CUP - \$4.00 BOWL - \$7.00

SIMPLE SALAD

MIXED GREENS, DICED TOMATO, MIXED BEANS. CHOICE OF DRESSING
\$7

CAESAR SALAD

ROMAINE TOSSED WITH CAESAR DRESSING. HOUSE MADE CROUTONS, PARMESAN CHEESE
\$8

ADD GRILLED CHICKEN \$4, GRILLED PRAWNS \$7, GRILLED SALMON \$10

ELKHORN CLASSICS

ELKHORN CHEESEBURGER

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

FISH & CHIPS

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

ENTREES

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

RIBEYE

16OZ PRIME GRADE RIBEYE. BABY POTATOES, FRESH MARKET VEGETABLES
\$29

CHICKEN TORTELLINI MARINARA

HOUSE MADE MARINARA, SAUTÉED CHICKEN, CHEESE STUFFED TORTELLINI. GARLIC BREAD
\$18

BABY BACK RIBS

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

BRAISED BEEF SHORT RIBS

RED WINE BRAISED. SERVED WITH GARLIC MASHED POTATOES AND HERBED CARROTS
\$21

PANKO CRUSTED ATLANTIC SALMON

ROASTED AND SERVED WITH ROASTED FENNEL AND BABY POTATOES
\$19

SHRIMP & GRITS

A BOURBON STREET FAVORITE: SHRIMP IN A CLASSIC CAJUN SAUCE SERVED WITH CHEESY GRITS
\$18