

ELKHORN GRILL

STARTERS

THE CHEESY ROUND

GENOVA SOURDOUGH BREAD BOWL. SMOTHERED WITH A GARLIC CHEESE SPREAD. BALSAMIC REDUCTION
\$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

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

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

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, WONTON STRIPS, SLIVERED ALMONDS. SESAME RICE WINE VINAIGRETTE
\$14

MEDITERRANEAN SALMON SALAD

MIXED GREENS, GRILLED SALMON, KALAMATA & BLACK OLIVES, CUCUMBERS, FETA CHEESE, RED ONIONS. BALSAMIC VINAIGRETTE
\$15

CAESAR SALAD

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

ELKHORN FAVORITES

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

SUNDAY GRAY LASAGNA

SLOW COOKED BEEF SHORT RIBS, ITALIAN SAUSAGE, HOME MADE MEATBALLS. SPINACH, RICOTTA, MOZZARELLA AND PARMESAN. GARLIC BREAD
\$14

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

PRAWN SCAMPI

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

BABY BACK RIBS

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

CHICKEN PARMESAN

MARINATED CHICKEN BREAST, HAND BREADED. HOUSE MADE MARINARA. ANGEL HAIR PASTA
\$15

GRILLED SALMON

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

BRAISED BEEF SHORT RIBS

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