

ELKHORN GRILL

APPETIZERS

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

PRAWN COCKTAIL

POACHED PRAWNS, COCKTAIL SAUCE
\$12

BACON WRAPPED CHORIZO DATES

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

CRAB CAKES

DUNGENESS CRAB, LEMON AIOLI
\$12

CHEESY GARLIC BREAD

CHEESE, GARLIC, MARINARA DIPPING SAUCE
\$6

SOUPS & SALADS

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

WEDGE SALAD

ICEBERG WEDGE, TOMATOES, GREEN ONIONS,
BACON, BLEU CHEESE CRUMBLES, BLEU CHEESE
DRESSING
\$8 (HALF WEDGE \$5)

CAESAR SALAD

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

HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, MIXED
BEANS, CHOICE OF DRESSING
\$7

ADD GRILLED CHICKEN - \$4

ADD GRILLED PRAWNS - \$7

ADD 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

BOLOGNESE & BREAD

SPAGHETTI, BEEF MARINARA, GARLIC BREAD. SERVED WITH A SIDE SALAD OR CUP OF SOUP
\$12

ENTREES

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

RIBEYE

16OZ PRIME GRADE RIBEYE. MASHED POTATOES,
\$29

FRESH ATLANTIC SALMON

PAN SEARED, SEASONAL RISOTTO
\$20

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST, MUSHROOMS, SUN
DRIED TOMATOES, MARSALA, ANGEL HAIR PASTA
\$18

BRAISED BEEF SHORT RIBS

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

PRAWN SCAMPI

ANGEL HAIR, SAUTÉED CARROTS, ONIONS, CELERY.
BEURRE BLANC, GARLIC BREAD
\$22

CHICKEN PICCATA

PAN SEARED CHICKEN BREAST, WHITE WINE,
LEMON, CAPERS. MASHED POTATOES
\$18