

ELKHORN GRILL

APPETIZERS

CHICKEN WINGS

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

VODKA PRAWN COCKTAIL

POACHED PRAWNS, VODKA COCKTAIL SAUCE
\$12

SALMON STICKS

BEER BATTERED & FRIED. SRIRACHA-LIME AIOLI
\$8

CHEESY GARLIC BREAD

CHEESE, GARLIC, MARINARA DIPPING SAUCE
\$6

CRISPY CHICKEN SKINS

FRIED CHICKEN SKINS WITH CHIPOTLE RANCH
\$7

PORK BELLY SLIDERS

BRAISED PORK BELLY, COLESLAW, BBQ SAUCE
\$11

CALAMARI STICKS

BREADED & FRIED STRIPS. TARTAR SAUCE
\$11

CARPESE FLAT BREAD

MARINARA, MOZZARELLA, GRAPE TOMATOES,
BASIL, BALSAMIC DRIZZLE
\$8

COMBINATION FLAT BREAD

MARINARA, MOZZARELLA, SAUSAGE, HAM & BACON.
\$10

SOUPS & SALADS

SOUP OF THE DAY, OR CLAM CHOWDER (FRIDAY ONLY)

CUP - \$4.00 BOWL - \$7.00

HOUSE SALAD

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

MEDITERRANEAN WATERMELON SALAD

CUBED WATERMELON, FETA CHEESE, ARUGULA,
KALAMATA OLIVES, RED ONIONS. LEMON OIL
\$9

CAESAR SALAD

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

SOUTHWEST CHICKEN SALAD

MIXED GREENS, CRISPY CHICKEN, AVOCADO, BLACK
BEAN & CORN SALSA, TORTILLA STRIPS, CHIPOTLE
RANCH
\$13

COBB SALAD

CHOPPED ROMAINE, TURKEY, HAM, BACON, JACK &
CHEDDAR CHEESE, HARD BOILED EGG, ONIONS,
TOMATOES, CUCUMBERS, CROUTONS.
CHOICE OF DRESSING
\$12

WEDGE SALAD

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

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 & ITALIAN SAUSAGE 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. MAITRE'D BUTTER,
GARLIC MASHED POTATOES
\$29

FRESH ATLANTIC SALMON

PAN SEARED, MUSHROOM & CORN RISOTTO
\$20

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST, MUSHROOMS,
MARSALA, PASTA
\$18

BRAISED PORK BELLIES

RED WINE BRAISED. RED WINE & DEMI PAN SAUCE
SERVED WITH GARLIC MASHED POTATOES
\$20

PAN SEARED DIVER SCALLOPS

WHITE WINE, GARLIC & BUTTER. MUSHROOM
RISOTTO
\$26

VEAL PICCATA

PAN SEARED VEAL, WHITE WINE, LEMON, CAPERS.
PASTA
\$26