



ELLIOTTS
ON LINDEN

STARTERS

Shrimp and Grits
Shrimp sautéed, presented over ale and cheddar grits,
tangy mustard relish

Pot Stickers
Pork pot stickers, Citrus glaze, kuzupon sauce

Trio of Crab Cakes
Pea carbonara, curry mango, wasabi, yuzu salsa

Sautéed Scallops
Pea puree and truffle buerre blanc

Flash Fried Calamari
Spicy pickled cucumber, mizuna, charred-lemon ginger sauce

Gnocchi and Lobster
Tomatoes and Prosciutto, petite watercress, sage-lemon vinaigrette

Chicken Livers
Bacon, shallots brandy bacon demi. On sour dough toast

Vietnamese skewered beef
Lime & chili vinaigrette, mizuna, mango and chayote

SALADS

Three Bean & Goat Cheese Salad
30 year aged-sherry and shallot vinaigrette and petite watercress

Caprese Salad
Buffalo mozzarella, fresh tomatoes, extra-virgin olive oil,
aged balsamic, basil

Fried Oyster Salad
Honey lavender vinaigrette, apples and arugula

Pear and Stilton Salad
Walnuts and port wine vinaigrette

Our menu is about exploring...and to that end we find our menu evolves from season to season; year to year...so don't be afraid to ask for an old favorite... here at Elliotts, everything is possible...

ENTREES

Chicken Artichoke Linguine
With fire-roasted peppers & tomatoes, cream sauce

Grilled Elk Rack
Green Chile Country Style Mashed Potatoes, Lemon Sage Marmalade, Pomegranate Ajus

Niman Ranch Roast Pork Chop
Goat Cheese Polenta, Rosemary Orange Fennel

New York Strip
Wilted spinach, wasabi-scallion mashed potatoes.
Miso-demi and stir fried unusual vegetables

Short Rib
Chianti and Herb Braised, Calavo Nero, Gnocchi

Onion and Goat Cheese Tart
Arugula, pine nuts tomatoes, olives, shaved parmesan cheese,
sun-dried tomato pesto

Chicken Tandoori
Sweet potato & orzo, banana curry sauce, nut and fruit salad

Bison Filet
Topped with mushroom and goats cheese gratin,
Pea flan, porcini sauce

Maple-chipotle-Bourbon Glazed Salmon
Leek, potatoes and spinach hash, onion chutney mustard crème fraiche.

Grilled Filet
7oz or 10oz
Madera sauce, stilton butter & a choice of two sides

Sides
Truffle infused Macaroni and cheese
Roast garlic mashed potato
Wasabi scallion mashed potato
Garlic mushrooms
Daily vegetable

RESERVATIONS SUGGESTED
910.215.0775