

APPETIZERS

Chicken Wings of the Week	<i>See Specials Board</i>
Honey Soy Wings with Sriracha Aioli	9
Buffalo Wings	9
Black River Blue Cheese Dressing and Celery	
Jumbo Lump Crab Cake	9
Panko-dusted Jumbo Lump Crab Cake served over Sautéed Spinach with Spicy Mustard Mayo	
Seared Filet Mignon	10
Black Peppercorn Crusted USDA Choice Filet seared rare over Mushroom-Leek Confit and Blue Cheese Cream	
Tuna Tataki	10
Sesame Seed Crusted Tuna seared rare and topped with Pickled Vegetables	
Ginger Calamari	8
Dusted with Semolina Flour served with Spicy Remoulade	
Grilled Bruschetta	8
Marinated Tomatoes over Grilled Crostinis topped with Parmesan, Basil Oil and Balsamic Reduction	
Blackened Shrimp	10
Cajun Spiced Gulf Shrimp in a Rice Wine-Honey Sauce	
Eli's Cheese Plate	8
Assorted Artisan Cheese Selection served with Accompaniments, Crackers and Bread	
Pork Tenderloin Medallions	9
All Natural Pork wrapped with Jalapeño Bacon over Caramelized Onions, with Guacamole and Cider Reduction	
Spinach & Artichoke Dip	8
Artichoke Hearts and Spinach baked with Creamy Jack Cheese served with House-made Tortilla Chips	
Schindler Nachos	8
House-made Tortilla Chips, Melted Cheese, Tomatoes, Green Onions, Black Beans and Salsa	
Quesadillas	8
Pan-fried Flour Tortillas, Cheese, Tomatoes and Green Chilies	
<i>Add any of the following to your Nachos or Quesadillas:</i>	
<i>Seasoned Ground Beef or Veggie "Beef"</i>	2
<i>Seasoned Chicken</i>	2
<i>Guacamole</i>	1

Soup of the Week

See Specials Board

Creamy Tomato Basil Soup *Cup 4 / Bowl 6*
Topped with Parmesan Cheese and Basil Oil

Salad of the Week

See Specials Board

House Salad *Half 4 / Full 7*
Choice of Mixed Greens or Romaine, Tomato, Cucumber with Parmesan and Croutons

Cobb Salad *Half 5 / Full 9*
Choice of Mixed Greens or Romaine, Bacon, Tomato, Red Onion, Avocado, Egg and Blue Cheese Crumbles

Basic Burger

10

California Burger *11*
With Lettuce, Tomato, Onion, Avocado and Mayo

Black & Blue *11*
Spiced with Smoked Paprika, Caramelized Onions and Blue Cheese

Truffle Burger *12*
Topped with Provolone, Mushroom-Leek Confit, and Truffle Salt

Bacon Cheddar Burger *11*

Mushroom Swiss Burger *11*

Eli's Patty Melt *11*
Caramelized Onion, Cheddar and Swiss on Caraway Rye

Pasta of the Week

See Specials Board

Eli's Penne & Cheese *Half 8 / Full 15*
Penne tossed in a Mozzarella, Asiago and American Cheese Sauce topped with Parmesan Bread Crumbs and Crispy Basil

SOUP

Half Sandwich & Cup of Soup 8
Choice of Grilled Cheese or BLT

One Dog & Cup of Soup 8
Choice of one Dog

SALAD

House-made Salad Dressings: French, Italian, Thousand Island, Ranch, Black River Blue Cheese, Balsamic Vinaigrette, and Lemon-Thyme Vinaigrette

Greek Salad *Half 5 / Full 9*
Romaine, Tomato, Cucumber, Feta, Kalamata Olives, Red Onion and Pita with Lemon-Thyme Vinaigrette

Caesar Salad *Half 5 / Full 9*
Romaine and Parmesan tossed with House-made Caesar Dressing and Croutons
Add Chicken, Balsamic Chicken or Shrimp 3 / 6
Add Steak, Crab Cake or Yellowfin Tuna Steak 7

BURGERS & DOGS

Choose from Veggie Burger, House-made Wild Acres Turkey Burger, or ½lb Angus Beef. Served with Chips or Coleslaw (sub fries for \$1). Burgers topped with Lettuce, Tomato and Mayo

Sloppy Al's Joe 8
Sloppy Joe with American cheese on a Kaiser Bun

Ambassador Hot Dogs or Veggie Dogs* 9

Truffle Dog: Provolone, Mushroom-Leek Confit, and Truffle Salt

The Hey Jude: Relish, Sport Peppers, Onions, Tomato and Celery Salt

Sloppy Dog: Sloppy Joe Topping with American Cheese

The Big Ben: Bacon and Melted Cheddar

Guau Guau: House-made Cajun Spices, Onion, Tomato and Avocado

**2 Dogs per order, on Poppy seed bun*

PASTA

Eli's Pasta *Half 8 / Full 15*
Angel Hair, Sautéed Vegetables, Garlic and Basil in a White Wine Broth with Parmesan

Add Chicken or Shrimp 3 / 6

ENTRÉES

Entrée of the Week

See Specials Board

Jumbo Lump Crab Cakes 20
Two Panko-dusted Jumbo Lump Crab Cakes with Spicy Mustard Mayo over Sautéed Spinach and Grilled Asparagus

Eli's Surf & Turf* 23
USDA Choice Filet Mignon with Gulf Shrimp served over Buttermilk Mashed Potatoes and Creamed Spinach

Spicy Burrito 11
Chipotles, Bell Peppers, Onions, Black Beans, Cilantro and Cheese served with House-made Tortilla Chips, Salsa and Guacamole
Add Ground Beef, Veggie "Beef," or Chicken 3
Add Shrimp 4

Served with Chips or Coleslaw (sub Fries for \$1)

Sandwich of the Week

See Specials Board

Egg Sandwich 9
Two Fried Eggs, Grilled Ham and Smoked Gouda with Lettuce, Tomato and Chipotle Aioli on Sourdough

Hot Italian Sub 9
Salami, Pepperoni, Ham and Provolone with Lettuce, Tomato, Red Onion and Pepperoncini with Italian Dressing and Mayo on a Hoagie

Tuna Steak Sandwich 12
Sesame-crusting Tuna seared rare topped with Pickled Vegetables on a Kaiser Bun with Wasabi Mayo

Grilled Turkey & Asparagus 9
Grilled Turkey and Asparagus topped with Swiss Cheese and served on Grilled Wheat Bread

Turkey Bacon Melt 9
Smoked Turkey and Bacon with Pepper Jack and Honey Mustard Mayo on Grilled Wheat Bread

Eli's Steak Sandwich 12
Sliced Steak with Sautéed Onions, Mushrooms and Blue Cheese on French Hoagie with Sriracha Aioli

Clubhouse 9
Sliced Turkey with Lettuce, Tomato, Bacon and Mayo on Toasted Sourdough

Portabella Sandwich 9
Balsamic Marinated Portabella topped with Spinach & Artichoke Dip on Focaccia with Mixed Greens

Shrimp Scampi 20
Gulf Shrimp sautéed with Garlic, House-preserved Lemons and White Wine with Buttermilk Mashed Potatoes and Grilled Asparagus

All-Natural Pork Tenderloin* 17
Pan Roasted Pork Tenderloin with Mushrooms, Onions, Truffle Oil and Balsamic Reduction served over Buttermilk Mashed Potatoes

Chicken Marsala* 15
Roasted Chicken Breast with Sautéed Onions, Peppers, and Mushrooms served over Buttermilk Mashed Potatoes with a Marsala Wine Sauce

**Please allow 20 minutes for Chicken Breast, Well-Done Beef or Pork Tenderloin.*

SANDWICHES

Eli's Beef Brisket 9
Open-faced Beef Brisket Sandwich served on Sourdough with Provolone Cheese

Eli's Pastrami 9
House-cured Pastrami with Swiss Cheese, Coleslaw and Special Sauce on Caraway Rye

Spring Chicken 9
Grilled Chicken Breast with Asparagus, Caramelized Onions and Swiss Cheese on Focaccia with Lettuce, Tomato, and Mayo

Balsamic Chicken 10
Balsamic Marinated Chicken Breast, Sautéed Mushrooms, Bacon, and Blue Cheese on Focaccia with Lettuce, Tomato and Mayo

Spicy Chicken Chipotle 9
Grilled Chicken Breast, Fresh Cilantro and Pepper Jack with Chipotle Mayo on Focaccia with Lettuce and Tomato

Tuna Melt 8
Albacore Tuna Salad, Tomatoes and American Cheese on Grilled Wheat Bread

Eli's Grilled Cheese 8
Smoked Gouda, Cheddar and American Cheese on Grilled Sourdough
Add Bacon & Tomato 1

BLT 8
Bacon, Lettuce, Tomato and Mayo on toasted Sourdough
Add Avocado 1

🌿 Eli's uses local ingredients whenever possible. 🌿

If you have any special dietary requirements, we are happy to make appropriate accommodations.