

APPETIZERS

Appetizer of the Week see specials board

Chicken Wing of the Week see specials board

Honey Soy Wings 9
sriracha aioli

Cajun Dry Rub Chicken Wings 9
blue cheese dressing

BBQ Pulled Pork Taco 3
corn tortilla, Berkshire pork, black bean & corn salsa, tempura avocado

Eli's Jumbo Lump Crab Cake 9
sautéed spinach, spicy mustard mayo

Eli's Bruschetta 8
marinated tomatoes, crostini, Parmesan cheese, basil oil, balsamic reduction

Eli's Seared Filet Mignon 10
black-peppercorn crusted, mushroom-leek confit, blue cheese cream

Tempura Walleye 10
charred jalapeño tarter sauce

Pork Belly Sliders 8
pork belly confit, honey soy, pickled vegetables, sriracha aioli

Eli's Tuna Tataki 10
sesame seed crusted yellowfin tuna, honey soy, pickled vegetables

Cauliflower & Beans 8
roasted cauliflower, garbanzo beans, smoked paprika, San Marzano tomatoes, feta cheese

Cheese Plate 8

SOUP

Soup of the Week see specials board

Eli's Creamy Tomato Basil cup 4/bowl 6

Soup and ½ Salad 9
choice of soup and Caesar or house salad

Soup and ½ Sandwich 9
choice of soup and BLT or grilled cheese

SALAD

Housemade salad dressings: ranch, Black River blue cheese, french, italian, Caesar, green goddess, lemon-caper vinaigrette, balsamic vinaigrette, thousand island, oil & vinegar

Salad of the Week see specials board

Fork & Knife House Salad 4/7
romaine, tomato, cucumber, red onion, Parmesan cheese, garlic & herb croutons

Caesar Salad 5/9
romaine, Caesar dressing, Parmesan cheese, garlic & herb croutons

Smoked Salmon & Walnut Caesar 7/13
house-smoked salmon, toasted walnuts, romaine, Caesar dressing, Parmesan cheese

Chop Salad 5/9
chickpeas, housemade pastrami, tomato, Parmesan cheese, mixed greens, green goddess dressing, crispy onions

Marinated Tomato Salad 5/9
house-smoked mozzarella, grilled asparagus, marinated tomatoes, crispy prosciutto, mixed greens, balsamic vinaigrette

Quinoa Salad 5/9
red onion, peppers, kalamata olives, quinoa, cucumber, feta cheese, mixed greens, lemon-caper vinaigrette

Add chicken 3/6
Add steak, crab cake or yellowfin tuna steak 7

SANDWICHES

Served with choice of coleslaw, jicama slaw, fruit, or chips (sub french fries add \$1).

Sandwich of the Week see specials board

Turkey and Brie 9
Wild Acres smoked turkey breast, brie cheese, apple, mixed greens, smoked paprika aioli, grilled multigrain bread

Eli's Pastrami or Turkey Pastrami 9
housemade pastrami or turkey, Swiss cheese, coleslaw, special sauce, rye

Pulled Pork 9
all natural Heritage Berkshire pork, red wine BBQ sauce, cheddar cheese, crispy onion strings, bun

Steak Sandwich 12
grilled steak, caramelized onions, sauteed mushrooms, Black River blue cheese, sriracha, hoagie

GLBT 9
jalapeño bacon, lettuce, tomato, guacamole, sourdough

Egg Sandwich 9
fried eggs, applewood smoked bacon, lettuce, tomato, chipotle aioli, sourdough

Eli's Grilled Cheese 8
smoked gouda, cheddar, American cheese, sourdough
Add applewood smoked bacon 1

Bruschetta Stuffed Portabella 9
grilled portabella, provolone cheese, marinated tomatoes, mixed greens, focaccia

Chipotle Cheese Steak 9
marinated beef or chicken, onions, peppers, chipotle cheese sauce, hoagie

Tuna Steak Sandwich 12
sesame crusted tuna, pickled vegetables, sriracha aioli, bun

Walleye Po Boy 12
tempura crusted, jicama slaw, charred jalapeno tarter sauce, hoagie

Smoked Salmon 10
house-smoked, goat cheese, cucumber, red onion, capers, mixed greens, rye
Make it vegetarian 8

BURGERS

Choice between ½ lb Angus beef, grilled chicken breast, housemade Wild Acres turkey burger or veggie burger. Served on a bun with lettuce, tomato, mayo. Choice of coleslaw, jicama slaw, fruit, or chips (sub french fries add \$1).

Burger of the Week see specials board

Basic Burger 9

Bacon Cheddar Burger 10

Mushroom Swiss Burger 10

California Burger 10
avocado and red onion

Eli's Black & Blue 10
spiced with smoked paprika, caramelized onions and Black River blue cheese

Brie & Roasted Piquillo Pepper 10

Eli's Truffle Burger 12
mushroom-leek confit, truffle oil, provolone cheese

PASTA

Pasta of the Week see specials board

Eli's Penne & Cheese 8/15
penne pasta, four cheese sauce, Parmesan breadcrumbs

East Pasta 8/15
slivered garlic, shallots, basil, crushed red peppers, tagliatelle noodles, San Marzano tomatoes, Parmesan cheese
Add chicken 3/6

ENTRÉES

Entrée of the Week see specials board

Vegetarian of the Week see specials board

Kansas City Steak 28
USDA choice bone in strip loin, truffled Yukon Gold mashed potatoes, mushroom-leek confit, rosemary-red wine reduction

Manny's Steak & Eggs 14
USDA choice beef, egg, avocado salad, french fries, rice

Steak & Cake 24
USDA choice beef tenderloin, Eli's crab cake, sautéed spinach, Yukon Gold mashed potatoes, crispy bearnaise

All Natural Pork Tenderloin 16
potato pancake, caramelized brussels sprouts, mushroom cream sauce

Jerk Marinated Wild Acres Chicken 15
black beans & rice, jicama slaw

Cumin Roasted Cauliflower 12
chickpea fritter, romesco, preserved lemons

Yellowfin Tuna 14
sesame crusted, steamed rice, szechuan asparagus, pickled vegetables

Coq Au Vin 12
wine braised Wild Acres chicken, onions, mushrooms, applewood smoked bacon, Yukon Gold mashed potatoes

SIDES

Asparagus 4
French Fries 3
Caramelized Brussels Sprouts 4
Yukon Gold Mashed Potatoes 4

Sautéed Spinach 3
Potato Pancake 4
Creamed Spinach 4
Chickpea Fritter 4

🌱 Eli's uses local ingredients whenever possible.

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

🌱 Please allow 20 minutes for chicken, well-done beef or pork tenderloin.