

# Dinner Menu

## Starters

<b>Seasonal Soup .....</b>	<b>cup 4 bowl 6</b>
<b>Chicken Tortilla Soup.....</b>	<b>cup 4 bowl 6</b>
House soup consisting of southwest chicken, peppers, onions, black beans, chilies, avocado and tortillas	
<b>French Onion au Gratin Soup.....</b>	<b>6</b>
Savory onion soup topped with imported cheese and browned gratin style	
<b>Fried Calamari.....</b>	<b>12</b>
Buttermilk calamari flash fried, served with hot peppers and a spicy balsamic sauce	
<b>Fried Macaroni and cheese.....</b>	<b>9</b>
Crispy macaroni and cheese served with stewed tomato and grated cheese	
<b>Tenderloin Bruschetta.....</b>	<b>13</b>
Grilled tenderloin of beef topped with blue cheese and tomato served with frissee and horseradish cream sauce	
<b>Shrimp &amp; Grits.....</b>	<b>14</b>
Southern favorite with 2 marinated and grilled shrimp served with creamy grits in a cast iron pan topped with andouille sausage gravy	
<b>Crab Cake.....</b>	<b>15</b>
Maryland style crab cake served with creamed corn and topped with sweet potato frites	
<b>Stuffed Peppers.....</b>	<b>11</b>
Banana stuffed peppers with Italian style cheese and sausage filling, served with sliced tomato and crostini	
<b>Chicken Quesadilla.....</b>	<b>14</b>
Grilled chicken with smoked cheddar, roasted corn, red onion and pico de gallo	
<b>Elden's Iceberg salad.....</b>	<b>8</b>
Iceberg lettuce garnished with egg, chopped bacon, tomatoes, kalamata olives and pickled red onion	
<b>Mixed Greens Salad.....</b>	<b>5</b>
Assorted chicories topped with carrot, cucumber, chic peas and red onion	
<b>Caesar Salad.....</b>	<b>small 6 large 9</b>
<b>Extra Salad Toppings</b>	
Grilled chicken \$3/ Grilled Shrimp \$3 each/ Grilled salmon \$5 Tenderloin \$6 Feta, blue cheese or goat cheese \$.75	

# Entrees

**Parmesan Crusted Chicken.....20**

Pan sautéed chicken cutlet served with assorted greens, tomato, chic peas,  
and a side of balsamic herbal dressing

**Seared Scallops.....27**

Fresh diver scallops pan seared with roasted garlic-parmesan risotto

**Grilled Salmon.....23**

Faroe island salmon seasoned and grilled. Served with a couscous red onion, asparagus, tomato, arugula  
and citrus beurre blanc

**Pasta and Clams.....20**

Littleneck clams tossed with semolina pasta in a white wine sauce with garlic, fresh herbs and olive oil

**Spring Bucatini Pasta.....18**

Fresh asparagus, peas, garlic, olive oil, lemon and herbs tossed with bucatini pasta

**Pasta Bolognese.....20**

Classic ragu meat sauce served with italian pasta and grated cheese

**Barbecue Beef Brisket.....21**

Spice rub brisket of beef slowly cooked, served with roasted corn, onion and a light tomato jus

**Milanese Style Pork Chop.....24**

12oz Berkshire frenched pork chop pounded and breaded with panko and fresh herbs.  
Then pan fried and topped with arugula and pickled red onion salad

**New York Angus Strip Steak.....31**

14 oz Center cut angus steak char broiled, served steak house style

**Filet Mignon.....33**

Center cut angus filet of beef char broiled, served with a red wine rosemary glaze