

Elden's

Grill & Banquet

Credit Card or Member Charge Only Please

Appetizers

Bavarian Pretzel • 13

Traditional Bavarian Style Jumbo Pretzel
Served with Beer Cheese and Honey Mustard

Hummus Plate • 13

House-Made Roasted Garlic Hummus topped with
Aleppo Chili Oil and garnished with a Soft Poached Egg

Cured Meat & Cheese Platter • 18

Coppa, Spec, Salami, Truffled Pecorino, Fig Jam,
garnished with Arugula, Cashews, and Assorted Olives

Calamari • 18

Julienned Calamari Steak seasoned and flash fried, garnished with
Blistered Shoshito Peppers, Served with Sweet Chili Dipping Sauce

Stuffed Banana Peppers • 13

Peppers stuffed with Herb, Cheese, and Sausage Stuffing
Served with Marinara and a Crostini

Brussel Sprouts • 9

Fresh Brussel Sprouts fried crisp and tossed with a Citrus Glaze

Truffle Fries • 9

Fresh Cut Fries seasoned with Truffle Oil
Served with a Roasted Garlic Aioli

Chicken Quesadilla • 17

Grilled Chicken with Smoked Cheddar Cheese,
Fire Roasted Corn, and Pico di Gallo in a Flour Shell

Chicken Wings • 15/28

Crispy Fried Wings served Mild, Medium, Hot, or BBQ
Served with Celery and Bleu Cheese

Chicken Fingers • 16

Breaded Chicken Tenderloins served with Fresh Cut Fries
Served Mild, Medium, Hot, or BBQ

Soup & Salad

French Onion • 9

Caramelized Onions, Savory Broth, Croutons, and Provolone Cheese

Soup Du Jour • 6/9

Elden's House Salad • 6/9

Greens, Carrots, Cucumbers, Tomato, Garbanzo Beans, and Red Onion

Caesar Salad • 7/10

Crisp Romaine Lettuce tossed with Romano in a Creamy Caesar Emulsion
Served with a Crostini

Cobb Salad • 17

Assorted Greens, Grilled Chicken, Tomato, Avocado, Bacon, Bleu Cheese, and Egg

Wedge Salad • 14

Miniature Iceberg Wedges with Chopped Bacon, Egg, Tomato, and Bleu Cheese
Topped with Buttermilk Ranch Dressing

Beet Salad • 13

Beets, Arugula, Creamy Goat Cheese, Fresh Basil, and Pistachios
Served with a Pistachio Vinaigrette

Quinoa Bowl • 13

Baby Kale, Tri-Colored Quinoa, Cucumber, Roasted Sweet Potato, Grilled Corn,
and Tomato, Served with a Lemon-Tahini Dressing

Woodfired Flatbread Pizza

Margarita Pizza • 15

Marinara, Fresh Tomato, Mozzarella, and Basil

Pepperoni Pizza • 15

Marinara, Mozzarella, and Pepperoni

Stuffed Pepper Pizza • 15

Marinara, Homemade Stuffed Peppers, and Mozzarella

Dressings & Add-Ons

Balsamic, Ranch, Bleu Cheese, Sherry Shallot & Caesar

Add Chicken \$7, Salmon \$9, Shrimp \$3 Each, or Steak \$8

Chopped Steak Burger • 18

8 oz of Chuck, Brisket, and Short Rib Blend, Served on a Brioche Roll with Lettuce, Tomato, Onion, and Choice of Cheese

Sirloin Sandwich • 20

Tenderloin Seasoned and Charbroiled, Topped with Provolone Cheese, Arugula, and Caramelized Onions, Served on a Brioche Roll

Grouper Tacos • 18

Grilled Grouper served in a Flour Shell with Napa Cabbage, Strawberry-Jalapeno Salsa, Topped with a Lime Crema

Smash Burger • 17

Two 4 oz Angus Patties griddled with Onions and topped with American Cheese, Served on a Kaiser Roll with Lettuce and Tomato

Turkey Club • 15

Oven Roasted Turkey, Lettuce, Tomato, Bacon, and Cheddar Cheese with Honey Mustard, Served on a Ciabatta Roll

Southern Fried Chicken • 15

Buttermilk Marinated Chicken Breast Breaded and Fried, Topped with a Dill Pickle Slaw, and a Sriracha Aioli, Served on a Brioche Roll

Reuben • 16

Thinly Sliced Corned Beef piled high on Marbled Rye Bread with Swiss Cheese, 1000 Island Dressing, and Sauerkraut

Vegetarian Wrap • 13

Soft Flour Shell stuffed with Hummus, Roasted Red Peppers, Greens, Carrots, Cucumbers, Pickled Onions, and Avocado

Entrees

Available After 4PM Tuesday - Saturday

Chicken & Orzo • 24

Boneless Breast of Chicken sauteed with Fresh Corn, Blistered Tomato, Fresh Basil and Cream, Served with Orzo and garnished with Parmesan

Scallops • 36

Pan seared and served with a Sweet Pea and Lemon Risotto, Citrus beurre blanc

Salmon • 27

Grilled Faroe Island Salmon served over Sauteed Baby Kale and Quinoa, Garnished with a Tahini-Yogurt

Double Cut Pork Chop • 25

Frenched Double Cut Chop seasoned and charbroiled, Served over a French Bread Panzanella Salad, Topped with a Fresh Corn Relish

Salsiccia & Lemon • 20

Cresti di Gallo, White Wine, Italian Sausage, Compound Butter, Pecorino, and Lemon

Tornadoes • 25

Twin Prime Medallions of Sirloin wrapped in Bacon and Charbroiled, Served with Horseradish Whipped Potatoes and Crispy Brussels

Pasta & Vegetables • 17

Pasta tossed with Broccoli, Asparagus, Lemon, Blistered Tomatoes, Served in a Cream Cashew Pesto

Filet Mignon • 39

6 oz Center Cut Filet seasoned and charbroiled, Topped with a Red Wine-Shallot Butter, Served with Horseradish Whipped Potato and Crispy Brussels

Sides

- Asparagus • 6
- Brussel Sprouts • 5
- House Chips • 5
- Fresh Cut Fries • 6
- Onion Rings • 8
- Sweet Potato Fries • 8

Bread Basket • 6
 Warmed Rolls with Butter
 Served with Ellden's Dipping Sauce

Fish Fry Friday

Ellden's Fish Fry • 19

Choose How to Would Like Your Fish Prepared

Beer Battered, Panko Breaded, Broiled, Broiled Lemon Pepper, or Broiled Cajun

Choice of Side

Baked Potato, Baked Sweet Potato French Fries, or Onion Rings

All Dinners are Served with Coleslaw, Tartar Sauce, and a Lemon