



## Appetizers

### **Garlic Rosemary Shrimp 12**

Six marinated grilled shrimp, garlic butter

### **Elkhorn Soup or Chowder 10**

Served with rolls...changes daily

### **Hot Crab Dip 12**

Back fin crab, Old Bay, cream cheese, melted cheese, fresh tomatoes, scallions served with toasted pita

### **Calamari Diablo 10**

Lightly dusted fried rings, chili spiced aioli, Asian slaw

### **Garlic & Ginger Wings 10**

Crispy wings tossed in a fresh ginger-garlic hot sauce, cucumber slices, blue cheese vinaigrette

### **Spinach & Artichoke Dip 10**

Served warm with toasted pita

### **Elkhorn Nachos 10**

Corn tortilla chips, chili beef, black beans, tomatoes, sour cream, jalapenos, green onions

## Sandwiches & Salads

(all sandwiches served with choice of fries or salad)

### **Classic Club 10**

House roasted turkey, ham, bacon, Swiss, lettuce, tomato, Dijon mayo

### **Reuben 10**

House sweet & sour kraut, Swiss, corned beef, Russian dressing

### **Elkhorn French Dip 12**

Thin sliced beef, horseradish cream, au jus

### **Tuna Melt 10**

Albacore tuna, garden tomatoes, provolone served open faced

### **½ Sandwich & Soup 12**

Any ½ sandwich with cup of daily chowder or soup

### **Salmon or Chicken Caesar 12**

Seasoned grilled salmon filet or chicken on chopped romaine, shaved parmesan, creamy Caesar dressing, croutons

### **Chef Salad 12**

Romaine and spinach tossed with creamy herb dressing, olives, tomatoes, cucumbers, eggs, red onion, ham, turkey, Swiss, cheddar

### **Spinach and Goat Cheese Salad 12**

Baby spinach tossed with balsamic and olive oil, strawberries, wine poached garlic, candied pecans, goat cheese croquette

### **Elkhorn Burger 12**

Ground sirloin, bacon, lettuce, tomato, choice of Swiss, cheddar or gorgonzola

## Entrees

### **Flat Iron Steak 23**

Pan seared and sliced, mushroom masala, roasted fingerlings, chefs choice of fresh veggie

### **Chicken Cordon Bleu 17**

Spanish ham, spinach, fontina, herb velouté, artichoke ratatouille

### **Cedar Plank Salmon 23**

Atlantic wild caught salmon grilled on a cedar plank finished with a honey grain mustard glaze, served with gnocchi, kale, cremini mushrooms

### **Wild Mushroom Penne 17**

Cremini and portobello mushrooms, summer peas, baby spinach, tear drop tomatoes

## Desserts

### **Chocolate Chambord Mousse Five Layer Cake 8**

### **Carrot Five Layer Cake 8**

### **Homemade Ice Cream or Gelato (flavor changes monthly) 6**

# Wine

<u>White</u>	<u>Glass</u>	<u>Bottle</u>
Joel Gott Sauvignon Blanc	8	32
Riff Pinot Grigio	8	32
BV Coastal Chardonnay	8	32

  

<u>Red</u>	<u>Glass</u>	<u>Bottle</u>
Woop Woop Shiraz	8	32
Fourteen Hands Merlot	8	32
BV Coastal Cabernet	8	32
Irony Pinot Noir	8	32

# Cocktails

<b>Fresh Mint Margarita</b>	<b>7</b>	<b>Perfect Margarita</b>	<b>9</b>
<b>Mint Pomegranate Martini</b>	<b>8</b>	<b>Makers Mark Old Fashioned</b>	<b>8</b>
<b>Mojito</b>	<b>9</b>	<b>Sangria</b>	<b>6</b>
		(Ruby Red, White Grape or Flora)	
<b>Sparkling Wine Spritzer</b>	<b>6</b>	<b>Knob Creek Manhattan</b>	<b>8</b>
(Huckleberry, Pomegranate or Classic Mint)			
<b>Mimosa</b>	<b>7</b>	<b>Singapore Sling</b>	<b>6</b>

# Specialty drinks

## **Chip Shot (Moscow Mule) 9**

Vodka, Lime Juice, Simple Syrup, Bitters, Ginger Beer, Lime Wedge Served in a Copper Mug

## **Sand Trap (Dark & Stormy) 9**

Goslings Black Seal Bermuda Rum, Ginger Beer, Lime Wedge

## **Match Play 9**

Johnny Appleseed Hard Apple Cider (Gluten Free)

## **Sweet Spot 9**

Bitters, Gin, Dry & Sweet Vermouth, Lime Twist

## **Penalty Stroke 9**

Cherry Liqueur, Lemon Juice, Scotch, Sweet Vermouth

## **Putter (Tequila-Greeno) 9**

**Patron, Orange** Pellegrino, Lime

## **Perfect Margarita 9**

## **Mojito 9**

## **Mimosa 7**