

# ELI'S

## APPETIZERS

### Ahi Tuna Tower 18

Purple sticky rice, ahi tuna, crab, cucumber, sriracha aioli, avocado, microgreens & wasabi

### Ultimate Nachos 15

House made white queso, cheddar cheese, pico de gallo, jalapeños, scallions, sour cream & guacamole  
Add chicken 5 | Add pork 3

### Ahi Tuna Nachos 18

Seasoned ahi tuna, pico de gallo, mango, sriracha & wasabi aioli

### Traditional Wings 15

Buffalo | Asian | Chipotle BBQ | Garlic Parmesan

### House-made Boneless Wings 15

Bite sized all white meat chicken, marinated in buttermilk & a mild seasoning tossed in your choice of Buffalo | Asian | Chipotle BBQ | Garlic Parmesan

### Margherita Flatbread 15

Fresh mozzarella, roma tomatoes, basil, balsamic glaze

### Hot Honey Flatbread 15

Red sauce, mozzarella, fresh ricotta, pepperoni, cherry peppers & Mike's hot honey

### Bavarian Jumbo Pretzel 14

With house made white queso & honey mustard

### Quesadilla 15

Barbecued pulled pork, cheddar cheese & scallions, served with sour cream, pico de gallo, and guacamole  
Substitute Chicken 2

### Baja Fish Tacos 15

Three flour tortillas with crispy whitefish, spicy lime slaw, Baja sauce & cilantro

### Potstickers 13

Savory pork & vegetable dumplings pan seared and served on a bed of shredded cabbage & scallions with soy dipping sauce

### Lobster & Shrimp Dip 16

Maine lobster, shrimp, sun dried tomato & green onions, mixed in a six cheese blend, served with tortilla chips

### Spinach & Artichoke Dip 14

Roasted artichokes, spinach, garlic, mozzarella cheese, panko-parmesan topping & diced tomatoes, served with tortilla chips

### Crispy Brussels & Taters 14

Crispy Brussels, heirloom sweet, rose, purple & gold potatoes, balsamic glaze & shaved asiago

### Rhode Island Style Calamari 16

Flash fried with cherry peppers, served with marinara

### Loaded Potato Croquettes 10

Small potato balls stuffed with cheddar cheese & bacon, dredged in breadcrumbs, deep fried & topped with a seasoned sour cream sauce

### Eggroll Sampler 15

Eli's famous Philly eggroll, avocado eggroll & buffalo eggroll

### Philly Eggrolls 15

Steak, onion & American cheese-filled egg rolls, served with chipotle aioli

### Buffalo Eggrolls 14.5

Filled with diced chicken, tossed in Eli's buffalo sauce & bleu cheese

### Avocado Eggrolls 14.5

Sundried tomato, red onion & honey lime cilantro dipping sauce

### Winter Bruschetta 16

Honey whipped ricotta cheese & roasted butternut squash on our artisanal sourdough

### Fried Provolone 14

Coated in Italian breading with a creamy vodka sauce

## ENTRÉES

### Honey Garlic Harvest Salmon 26

Seared in honey garlic sauce with seasonal root vegetables & an ancient grain blend

### Panko Herb Crusted Salmon 25

Sautéed with lemon, white wine & a touch of marinara sauce, served with vegetables & garlic mashed potatoes

### New Orleans Gumbo 19

Chicken, shrimp, andouille sausage, peppers & onions, slowly simmered & served over white rice

### Pork Osso Bucco 21

Braised twin petite pork shanks, with garlic mashed potatoes, spinach & a rich demi-glaze

### Cavatelli 21

With sausage, garlic, broccoli & parmesan cheese

### Chicken Pot Pie 19

Creamy sauce with a hearty mix of chicken, carrots, celery, onions, & peas, baked with a flaky crust

### Chicken Penne a la Vodka 21

Slow cooked tomato cream sauce simmered with garlic, caramelized onions & vodka, finished with parmesan & basil  
Sub Shrimp 8

### Eli's Chicken Parmesan 21

Eli's twist on a classic. Crispy chicken breast smothered with our famous vodka cream sauce & topped with mozzarella cheese, served over penne

### Cajun Chicken Alfredo 19

Cajun spiced chicken simmered in a parmesan cream sauce, tossed with penne pasta

### Chicken Florentine 21

Sautéed chicken laced with a white wine lemon sauce, served with spinach & garlic mashed potatoes

### Eggplant alla Parmigiana 20

Crispy fried eggplant layered with marinara, basil, fresh mozzarella, parmesan cheese & basil oil, served with penne

### Bacon Mac 18

Smoked gouda, asiago, white cheddar, parmesan & bacon, topped with panko and baked to a golden-brown perfection  
Mac n' Jack +3 | Buffalo Chicken 4 | Cajun Shrimp 6 | Truffle 2

### Fish 'n Chips 20

Elicit beer battered white fish served with fries, coleslaw & tartar

### Petite Sirloin 6 oz. 19

Served with your choice of 2 traditional sides

### NY Strip 12 oz. 27

Served with your choice of 2 traditional sides

## TRADITIONAL SIDES

Broccoli 6 | Garlic Mashed 5 | Seasonal Vegetables 5  
Side Caesar or Garden Salad 6 | French Fries 7

## PREMIUM SIDES

Side Signature salad 7 | Truffle-Parmesan Fries 8  
Sweet Potato Fries 8 | Onion Rings 8  
Loaded Mashed Potatoes 7 | Crispy Brussels & Spuds 7  
Classic Mac 8 | Truffle Mac 9

## BURGERS

*Can be substituted with Impossible® Burger*

### Bacon-Cheddar Angus Burger\* 17.5

Aged cheddar cheese, applewood smoked bacon, lettuce, tomato & pickles

### Smokehouse Angus Burger\* 17.5

Smoked gouda, fried onions, smoked bacon, BBQ sauce, ranch, lettuce & tomato

### Turkey Burger\* 17

House ground & seasoned white meat topped with Swiss cheese, red onions, lettuce, tomato, bacon, avocado & pesto mayo

### The Benedict Burger\* 18

American cheese, Canadian bacon, sunnyside egg, & hollandaise sauce, on an English muffin

## HAND HELDS

### Cali Chicken BLT 17

Crispy hormone & antibiotic free chicken breast, leaf lettuce, tomato, applewood bacon with avocado & sweet chili aioli on a toasted brioche roll

### Buffalo Chicken Wrap 16.5

Hand battered chicken tossed in Buffalo sauce with ranch dressing, romaine & pico de gallo

### Philly Steak 17.5

Finely shaved steak, grilled onions, peppers & American cheese on a genuine Amoroso's roll

### Bistro Chicken Sandwich 16.5

Herb marinated hormone & antibiotic free chicken breast, bacon, chipotle aioli, shaved red onion, lettuce, tomato & American cheese on a toasted brioche roll

### Cali Steak Burrito 18.5

Pressed tortilla stuffed with grilled steak, french fries, cheddar cheese, pico de gallo & guacamole served with tortilla chips & salsa verde

## SALADS

### Eli's Signature Salad 13

Baby field greens with candied walnuts, cranberries, apples & gorgonzola cheese in a balsamic vinaigrette  
Add grilled chicken 7

### Roasted Beet Salad 15

Mesclun mix, goat cheese, apples, dried cranberries, toasted almond, red onion & mandarin oranges, with sweet onion vinaigrette

### Crispy Cali Cobb Salad 19

Romaine layered with crispy fried chicken breast, gorgonzola cheese, avocado, tomatoes, red onions, hard boiled eggs, & crispy bacon, served with ranch dressing | Add grilled chicken 7

### Caesar Salad 12

Romaine hearts, shaved asiago cheese, croutons & Caesar dressing

### Avocado Salad 15

Avocado, red onion, grape tomatoes, chopped romaine hearts, shaved asiago cheese & fresh squeezed lemon

### Savanna Salad 14

Chopped romaine tossed with our chipotle-lime dressing, cheddar cheese, chopped tomatoes, corn, black bean relish & tortilla crisps

## PROTEIN ADDITIONS

*Add to any salad or entrée*

Grilled Chicken 7 | Crispy Chicken 7  
Turkey Burger 7 | 8 oz. Angus Burger\* 8  
Grilled Steak\* 11  
Shrimp 11 | Salmon 13

## SOUPS

### Clam Chowder 10

### French Onion Soup 10

## BEER

Exclusively featuring Craft Beers by Elicit Brewing Company

### Marriage Counseling

8.5% abv IPA – Imperial / Double

Helicopter Dad 6.7% abv IPA – American

“Featured Rotating Variety”



Featuring Over 24 Local Craft Brews On Tap  
Ask Your Server For Our Brew List

## CLASSIC COCKTAILS

### Espresso Martini 12

Absolut Vanilla, Coffee Liqueur, Espresso

### Giggletini 11

Tito's, Strawberry Puree, Prosecco

### Perfect Margarita 13

Cazadores Blanco Tequila, Cointreau, Ripe Margarita

### Lonestar Lemonade 9

Tito's, Strawberry Puree, House Made Lemonade, Mint

### Brown Sugar Old Fashioned 14

Maker's Mark, Angostura Bitters, Brown Sugar Syrup

### Perfect Cosmo 14

Absolut Citron, Cointreau, Cranberry, Lime

### French 75 13

Tanqueray Gin, Lemon, Prosecco, Simple Syrup

### Negroni 13

Beefeater Gin, Sweet Vermouth, Campari

### Mojito 13

Bacardi, Ripe Mojito, Lime, Mint

### “The Dude” AKA White Russian 13

Grey Goose, Coffee Liqueur, Cream

### Toasted Almond 14

Absolut Vanilla, Amaretto, Cream

## MOCKTAILS

### Tropical Sparkler 5

Pineapple Juice, Guava Puree, Fresh Lime Juice, Ginger Beer

### Mango Fizz 5

Orange Juice, Grapefruit Juice, Mango Puree, Seltzer, Cherries

### Blueberry Limeade 5

Ripe Margarita, Blueberry Puree, Mint, Lime

### Raspberry Virgin Mojito 5

Raspberry, Mint, Lime, Seltzer

### Berry Blaster 5

Muddled Raspberries, Strawberry Puree, Blueberry Puree, Lemon juice & Seltzer

### Caitlin's Coconut Cooler 5

Coconut, pineapple and strawberry with a touch of club soda

### Kiwi Splash 5

Kiwi, margarita mix, mint & a splash of soda

## HAND CRAFTED ITALIAN SODAS

Peach Rosemary

Strawberry Vanilla

Blueberry Lavender

Mango Jalapeño

## COME JOIN US FOR HAPPY HOUR

Monday - Friday 3:00-6:00 & every day 10:00-Close

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## WINES

### RED

Domaine Bousquet Malbec

6/9/21

Copper Ridge Merlot

6.5/9.75

Mark West Pinot Noir

8/12/28

Charles & Charles Red Blend

9/13.5/30

Z Alexander Brown Red Blend

9/13/33

Josh Cellars Cabernet Sauvignon

9/13/32

### WHITE

Chateau St. Michelle Riesling

8/12/28

Kendall Jackson Chardonnay

11/16/32

Dark Horse Chardonnay

6/9/20

Z Alexander Brown Chardonnay

8/12/31

Starborough Sauvignon Blanc

9.5/14/40

Copper Ridge Pinot Grigio

6.5/9.75

Gooseneck Pinot Grigio

8/12/28

### BUBBLES & ROSÉ

Gooseneck Prosecco

8.5

Naughty French Rose

9/13.5/30

See Your Server For Additional  
Wine Offerings At Your Location