



THE ELM

est. 2020

DINNER MENU 2024

SALADS

Shrimp (5 pcs) | +12 Chicken | +8 5oz Salmon | +13 Steak 6oz | +14

Soup of the day | 8

Ask your server for today's selection

Caesar Salad | 14

house-made caesar dressing,
shaved parmesan, garlic croutons

Beet Salad | 16

baby spinach, arugula, crumbled goat cheese,
candied pecans, apples, roasted beets, sherry vinaigrette

Pan Asian Chopped | 16

shaved cabbage, romaine, carrots,
cucumbers, scallions, bell peppers, wontons,
citrus sesame vinaigrette

Kale & Brussels Sprout Salad | 16

roasted tandoori, cauliflower, ricotta
salata, farro, cashew, lemon honey vinaigrette

SMALL PLATES

Oysters On The Half Shell (GF)

half dozen | 20 dozen | 36

Whipped Goat Cheese Ricotta | 16

apricot marmalade, rosemary balsamic,
sea salt ciabatta, basil

Tempura Shrimp | 15

4 breaded tail on shrimp, chili garlic sauce,
hoisin ginger slaw

Bacon Wrapped Dates | 16

candied bacon, medjool dates,
mascarpone cheese, puttanesca sauce

Fried Calamari | 16

lightly breaded, pepperoncini,
red and yellow bell peppers, sweet chili sauce

Pear and Brie Flatbread | 14

rosemary balsamic reduction, arugula, sea salt,
extra virgin olive oil

Ancho Braised Pork Belly Tacos | 18 (GF)

chipotle aioli, cilantro lime slaw, radish, corn tortilla, lime

Baked Crab Cakes | 23

2 - 3oz cakes
lemon, calabrian pesto aioli, guajillo oil,
butternut corn esquite

ENTRÉES

Chicken Milanese Cacciatore | 24

pomodoro, roasted red peppers, fingerling
potatoes, arugula pesto

Faroe Island Salmon* | 34

shaved kale & asparagus moochin,
spicy soy gochugaru vinaigrette, farro pilaf

The Elm Cheddar Burger* | 18

2-4 oz patties, bacon schmear, sharp cheddar, lettuce,
tomatoes, herb garlic aioli, potato bun

Shrimp Pasta | 30

oishii shrimp, asparagus, sun-dried
tomato cream sauce, parmesan, toasted pine nuts

Seasonal Risotto | 22

ask your server for this season's risotto

Grilled 12oz Bone In Pork Chop* | 29

succotash, sweet potatoes, Himalayan pilaf,
poblano corn cream, fennel pollen

Seared Scallops* | 38

roasted parsnip puree, seasonal roasted vegetables,
farro pilaf, crispy sweet potato, sorrel

Grilled Chicken Sandwich | 17

chipotle aioli, lettuce, tomatoes, crispy onions,
pepper jack cheese, bacon, telera bread

Steak & Frites* | 45

12oz Prime New York, parmesan truffle sweet potato fries,
ancho herb butter

Kalbi Style Boneless Short Rib | 34

kimchi fried rice, Korean bbq sauce, cucumber kimchi, scallions

SHAREABLE SIDES

Roasted Parsnip & Butternut Squash | 12 (GF)

maitake mushrooms, sun-dried tomatoes

Smoked Gouda Mac and Cheese | 12

bread crumbs, add bacon | +1

Parmesan French Fries | 10

truffle chive aioli

Roasted Butternut Corn Esquite | 11 (GF)

parmesan, calabrian pepper, cilantro, ancho butter

Crispy Brussels Sprouts | 12 (V)

hot honey, maldon salt

20% Gratuity will be applied to parties of eight or more

All checks will include a 3% Service Charge. If you would like this removed, please let us know.

23 WEST HARRIS AVENUE | LA GRANGE, ILLINOIS

*Consumer Warning - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness