

SALADS

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, medjooled 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

SANDWICHES

all sandwiches served with french fries, sweet potato fries or artisan potato chips Gluten free bun \mid ± 1

Blackened Mahi Sandwich | 22

calabrian pesto aioli, lettuce, tomatoes, green apple slaw, pickle, telera bread

Turkey Wrap | 16

smoked turkey, garlic herb aioli, romaine, tomatoes, applewood smoked bacon, sun-dried tomato tortilla

Beer Battered Fish Tacos | 20

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

The Elm Cheddar Burger* | 18

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

Grilled Chicken Sandwich | 17

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

Crispy Buffalo Chicken Wrap | 18

buffalo ranch, gorgonzola, tomatoes, lettuce, sun-dried tomato tortilla

ENTRÉES

6oz Bistro Filet Steak* | 24 (GF) 6 oz filet, oven roasted potato wedges, ancho herb butter

Faroe Island Salmon* | 34

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

Shrimp Pasta | 30 (GF)

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

Seasonal Risotto | 22

ask your server for this season's risotto

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.