LUNCH MENU $\mathbf{L} \mathbf{O} 24$

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

Soup of the day | 8<br>Ask your server for today's selection<br>Caesar Salad | 14<br>house-made caesar dressing, shaved parmesan, garlic croutons<br>Beet Salad | 16<br>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

## SMALLPLATES

## Oysters On The Half Shell (GF)

half dozen | 20 dozen $\mid 36$
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 | +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

$60 z$ 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

