

Elkview Country Club

Current Specials

Four Course Special

For One: \$35 ... For Two: \$65

Choice of Starter: Steak Crostini or Fried Calamari

Choice of Salad: House Salad or Caesar Salad

Choice of Entree: Petite Tenderloin of Beef, Haddock Sambuca or Chicken Parmesan

Choice of Dessert: Triple Chocolate Cake or Strawberry Shortcake

Starters

Soup du Jour 3.50/5

Ask your server for today's house made soups of the day. Available as cup or bowl.

French Onion Soup 5

Topped with toasted bread and fresh sliced provolone

Lobster Bisque 6

Creamy bisque with chunks of Maine Lobster.

Escargot 8

Sautéed in butter, garlic, and white wine and served with toasted breadcrumbs.

Fried Calamari 7

Hand cut and breaded calamari, fried golden and complimented with our house made marinara sauce.

Pan Seared Seafood Cake 7

Pan seared seafood cake of Atlantic haddock, shrimp, and lump crab meat served over lemon beurre blanc.

Shrimp Cocktail 12

Citrus Poached shrimp served with tangy cocktail sauce in a martini glass.

Shrimp Savoy 10

Shrimp sauteed with mushrooms, garlic, basil, and a touch of sherry. Served over a light puff pastry.

Stuffed Mushrooms 7

Four broiled Silver dollar mushrooms stuffed with sweet sausage and Italian cheeses

Prosciutto Crostini 7

Toasted crostini topped with fresh mozzarella, sliced prosciutto, roasted peppers and basil chiffonade.

Caprese Stack 6

Ripe tomato slices layered with fresh mozzarella, basil and a touch of aged balsamic.

White Wine Clams 10

Ten clams sauteed with lemon, garlic, and white wine and served with toasted crostini.

Steak Crostini 8

Sliced tenderloin with a horseradish cream and fried onions on a toasted crostini.