

Elkview Country Club

Current Specials

Bacon Wrapped Scallops 11

Wrapped with maple smoked bacon and broiled with a bourbon glaze.

Tequila Lime Clams 18

Little Neck clams simmered in a tequila infused broth with crispy prosciutto, roasted corn, and blistered tomatoes.

Sausage Stuffed Chicken 18

Stuffed with Italian sausage and Romano cheese and served over horseradish cream.

Veal Cucina 26

Sautéed with asparagus, artichokes, tomatoes, garlic and white wine.

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 chifonade.

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.