

# Elkview Country Club

## Current Specials

### Stuffed Shrimp 10

Jumbo shrimp stuffed with Monterey Jack cheese and lightly breaded and fried, served with a wasabi aioli.

### Black and Bleu Filet 34

8 Ounce filet mignon seasoned with our house cajun blend and grilled to your liking, finished with melted bleu cheese crumbles.

### Lobster Ravioli 20

Fresh pasta ravioli stuffed with Maine Lobster meat, served with a sun-dried tomato cream sauce.

### Chicken Milanese 18

Chicken cutlets fried golden brown and topped with fresh lemon, arugula and blistered tomatoes.

## 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.