

Elkview Country Club

Starters

Soup du Jour 4/6

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

French Onion Soup 6

Topped with toasted bread and fresh sliced provolone.

Lobster Bisque 6.50

Creamy bisque with sauteed chunks of lobster meat.

Stuffed Clams 11

Four middle neck clams stuffed with bacon and cheese and broiled golden brown.

Shrimp Cocktail 13

Poached shrimp served with tangy cocktail sauce in a martini glass

Stuffed Mushrooms 9

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

Caprese Stack 8

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

Escargot 10

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

Salads

Pear and Walnut 10

Fresh mixed greens, roasted pear, candied walnuts, cranberries and crumbled blue cheese tossed with light balsamic vinaigrette

Chopped Fall Salad 10

Chopped romaine lettuce with roasted pears and apples, candied walnuts, raisins, red onion and a creamy peppercorn dressing.

Chicken and Veal

Chicken and Veal Classics 19/25

~ Marsala ~ Parmesan ~ Picatta ~

Caprese 19/25

Chicken or Veal cutlets topped with ripe tomato slices, fresh mozzarella, basil and balsamic reduction

Giuseppe 19/25

Chicken or Veal sauteed with mixed mushrooms in a light tomato broth topped with prosciutto and melted mozzarella.

Crab Stuffed Chicken 21

Split chicken breast stuffed with lump crab meat and topped with a lemon beurre blanc.

Veal Weiner Schnitzel 25

Veal cutlets fried golden brown and served over spaghetti pasta with cracked peppercorn sauce.

Certain items may be cooked to your liking. Please note that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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Seafood

Atlantic Haddock 21

Available New England Style or Blackened

Cider Glazed Salmon 23

Atlantic Salmon grilled and basted with an apple cider glaze.

Pan Seared Crab Cakes 20

House made jumbo lump crab cakes pan seared and topped with a cajun remoulade.

Stuffed Haddock 24

Atlantic Haddock stuffed with lump crab meat and topped with a lemon beurre blanc.

Butcher Block

Filet Mignon 35

Eight ounce USDA Choice Filet Mignon grilled to your liking, topped with a Parmesan peppercorn butter.

Red Wine Braised Short Rib 28

Slowly braised with a mirepoix of carrots, celery and onion and served over mashed Yukon Gold potatoes.

Veal Porterhouse 33

12 Ounce Veal Porterhouse grilled to your liking and served with a rosemary demi glace.

New York Strip 29

12 Ounce Strip Steak seared to your liking and served with a horseradish cream.

Pork Tenderloin 19

Pork tenderloin slowly roasted and glazed with a honey mango reduction.

Pasta

Served with choice of House or Caesar Salad

Shrimp Scampi 19

Over angel hair with broccoli and sun dried tomatoes.

Pasta Bowl with Meatballs 15

Pastas: Penne, Spaghetti, Angel Hair
Sauces: Red, Vodka, Alfredo, or Oil and Garlic

Lobster and Crab Spaghetti 22

Lump crab and lobster sauteed with crushed red pepper, garlic, olive oil, and blistered tomatoes.
Tossed with spaghetti and romano cheese.

Accompaniments

Entrees served with choice of House or Caesar Salad and two sides unless noted.

Starches

- Mashed Yukon Golds-
- Wild Rice Pilaf-
- Side of Pasta-

Vegetables

- Roasted Broccoli-
- Honey Glazed Baby Carrots-
- Bacon Creamed Corn-

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