

# 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.

### Fried Calamari 9

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

### Fritto Misto 12

Our house calamari tossed with sauteed cherry peppers and onions, shrimp and a lemon aioli.

### Shrimp Cocktail 13

Citrus 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

### Smoked Bacon Clams 13

Sauteed with fresh garlic, diced bacon, white wine, roasted corn, pablano pepper and parsley.

### 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.

### Bruschetta Crostini 7

Toasted crostini bread topped with fresh tomato bruschetta and a drizzle of balsamic reduction.

### Steak Crostini 10

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

## Salads

### Pear and Walnut 10

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

### Grilled Romaine 9

Heart of romaine lettuce slightly grilled, finished with bacon, fresh Parmesan and Caesar dressing

### Chopped Fall Salad 10

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

## Chicken and Veal

### Chicken and Veal Classics 19/25

~ Marsala ~ Parmesan ~ Picatta ~ Cacciatore ~

### 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 fettuccine 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.\*

# Elkview Country Club

## 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.

### Seared Tuna 19

Twin Ahi Tuna Loins Sesame Seared and served over teriyaki and a wasabi aioli. Also available Blackened.

### Angry Clam Dinner 20

Simmered in a tomato and lager broth with dill, garlic, and crushed red pepper, served over spaghetti.

### Pan Seared Scallops 28

Five Jumbo Scallops pan seared and served over a roasted red pepper coulis.

## 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.

## Pasta

Served with choice of House or Caesar Salad

### Shrimp Scampi 19

Over angel hair with broccoli and sun dried tomatoes.

### Tuscan Chicken 18

Strips of chicken sauteed with Kalamatta olives, sun dried tomatoes, garlic and basil in a light olive oil. Tossed with fettuccine pasta and Romano cheese.

### Pasta Bowl with Meatballs 15

Pastas: Penne, Spaghetti, Fettuccine, Angel Hair  
Sauces: Red, Vodka, Alfredo, or Oil and Garlic  
*Short Rib or 5 Cheese Ravioli Also Available \$16*

### Brown Butter Gnocchi 16

Potato gnocchi tossed in a light brown butter with green peas and blistered tomatoes.

### 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-

-Baked Potato (Available Friday, Saturday & Sunday)

### Vegetables

-Roasted Broccoli-

-Honey Glazed Baby Carrots-

-Garlic Sauteed Spinach-

-Bacon Creamed Corn-

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