

# Elkview Country Club

## Starters

### Soup Kettle : Cup \$4 / Bowl \$6.50

Freshly made Chicken Noodle Soup available everyday or specialty soup of the day.

### French Onion Soup \$6.50

Topped with toasted bread and fresh sliced provolone.

### Crab Bisque \$7.00

Creamy bisque with lump crab meat.

### Fried Calamari \$10.95

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

### Frito Misto \$14.00

Hand cut and breaded calamari, fried golden and tossed with diced shrimp, sauteed onions and cherry peppers and a lemon aioli.

### Shrimp Cocktail \$12.95

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

### Stuffed Mushrooms \$9.95

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

### Tequila Lime Clams \$13.00

Sauteed with chopped bacon, roasted corn, poblano peppers, tequila, and fresh lime. Also available as an entree \$19

### Italian Stack \$10.00

Roasted red peppers layered with fresh mozzarella, thin prosciutto, basil and a touch of aged balsamic.

### Escargot \$10.95

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

### Steak Crostini \$10.00

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

## Salads

### Pear and Walnut \$11.95

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

### Grilled Romaine \$9.95

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

### Wedge Salad \$10.50

Crisp iceberg wedge with crispy bacon, bleu cheese crumbles, hard boiled egg, and red onion with your choice of dressing.

## Pasta

The following Entrees are served with choice of House Salad, Caesar Salad or Cup of Soup

### Shrimp Scampi \$19.95

Over angel hair with broccoli and sun dried tomatoes

### Tuscan Chicken \$18.95

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 \$16.95

Substitute Shrimp \$4

Pasta Choices: Penne, Spaghetti, Fettuccine or Angel Hair

Sauces: Red, Vodka, Alfredo, or Oil and Garlic

### Pasta Primavera \$15.00

Broccoli, bell pepper, yellow onion, and blistered tomatoes sauteed in lemon, white wine, and garlic and tossed with penne pasta.

\*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 \$18.95

Prepared to your liking:  
New England Style with Ritz crackers  
Meyer Lemon and Herb Broiled

### Stuffed Haddock \$21.95

Stuffed with lump crab meat and topped with a  
lemon beurre blanc.

### Orange Soy Salmon \$21.95

Fresh salmon filet grilled and finished with an  
orange soy reduction.

### Pan Seared Crab Cakes \$20.95

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

### Seared Tuna \$19.95

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

### Angry Clams \$19.00

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

### Blackened Scallops \$26.95

Five Jumbo Scallops seared with our house cajun  
seasoning. Also available pan seared with a light  
lemon butter.

## Butcher Block

### New York Strip \$28.95

16 ounce hand cut New York Strip seasoned and  
grilled to your liking. Add sauteed mushrooms  
and onions \$2

### Filet Mignon \$35.00

Eight ounce USDA Choice Filet Mignon grilled  
to your liking. Served with a mushroom and  
shallot bordelaise.

### Red Wine Short Rib \$24.95

Slowly braised and served over mashed Yukon  
Gold potatoes.

## Chicken and Veal

### Chicken Classics \$18.95

~ Marsala ~~ Parmesan ~~ Picatta ~

### Veal Classics \$24.00

~ Marsala ~~ Parmesan ~~ Picatta ~

### Cacciatore \$19.00/\$25.00

Chicken or Veal sauteed with hot sausage, onions  
and peppers in a chunky tomato sauce

### Caprese \$19.00/\$24.00

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

### Giuseppe \$19.00/\$25.00

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

### Crab Stuffed Chicken \$21.00

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

## Accompaniments

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

## Starches

-Smashed Red Potatoes-

-Wild Rice Pilaf-

-Side of Pasta-

-Baked Potato (Available Friday, Saturday & Sunday)

## Vegetables

-Roasted Broccoli-

-Seasoned Green Beans-

-Garlic Sauteed Spinach-

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