

STARTERS

- prince edward island mussels** 13
shallots, roasted garlic, chili, vermouth, toasted baguette
- imported italian burrata** 14
marinated tri-color cherry tomatoes, watercress, toast points
- short rib empanadas** 10
cotija cheese, tomatillo salsa
- crispy calamari** 12
tomato sauce
- sweet & spicy wings** 12
sesame, scallion, soy-ginger-honey glaze
- grandma millie's meatballs** 12
homemade pomodoro sauce, parmesan cheese, basil, toasted baguette
- tuna tartare** 14
avocado, sweet chili sauce, scallions, wonton chips
- guacamole** 12
tomato, onion, jalapeno, cilantro, lime, tortilla chips
- bang bang shrimp** 14
crispy fried shrimp, bang bang sauce

ENTRÉES

- hickory-smoked bbq ½ chicken** 19
elmo's award-winning bbq sauce, coleslaw, corn on the cob, baked beans
- miso glazed salmon** 23
fava beans, string beans, leeks, baby carrots, artichoke hearts, radishes
- classic meatloaf** 18
garlic thyme mashed potatoes, sautéed spinach, demi glacé
- maryland crab cake** 21
jumbo lump crab, watercress, potato salad, chipotle aioli
- chicken fried chicken** 19
leeks, string beans, roasted garlic thyme mashed potatoes, country gravy
- spaghetti & meatballs** 18
Pomodoro sauce, basil, parmesan cheese
- slow braised chicken tacos (2)** 18
salsa verde, cotija cheese, quick pickled cabbage
- steak frites** 25
ny strip steak, chimichurri, truffle fries
- mediterranean chicken paillard** 19
cherry tomatoes, cucumbers, red onion, parsley, honey sherry wine dressing
- mahi mahi tacos (2)** 18
grilled & fried, sweet corn jalapeno slaw
- prince edward island mussel frites** 19
shallots, roasted garlic, chili, herb, vermouth, toasted baguette, fries

SIGNATURE COCKTAILS

- watermelon martini**
vodka, fresh watermelon puree, watermelon schnapps
- frozen margarita**
the classic with key lime juice and your choice of, strawberry, raspberry, prickly pear, or açai
- blood orange cosmo**
citrus vodka, triple sec, lime, scarlet orange puree
- basil lemonade**
sweet tea vodka, basil, fresh lemonade
- black and blue mojito**
mint infused rum, muddled mint and blackberry, lime, fresh blueberries
- white peach sangria**
dry white wine, peach nectar, peach brandy, chopped summer fruits
- spicy mango margarita**
gold tequila, fresh mango puree, jalapeño syrup, key lime juice, chili salt rim
- pink grapefruit old fashioned**
rye whiskey, crème de pamplemousse rose, sugar syrup, orange bitters
- london lychee martini**
chilled sake, dry gin, lychee garnish
- apermosa**
sparkling wine, seltzer, bitter orange apéritif, splash of fresh orange juice
- one two punch**
white rum, tropical juices, grenadine, bermuda dark rum float
- midnight whiskey sour**
kentucky bourbon, fresh lemon juice, sugar syrup, bruise of port wine

SOUP & SALAD

- tomato soup** 8
grilled cheese croutons, sherry wine, chives
- soup of the day** 8
chef's seasonal selections
- elmo herb salad** 10
field greens, red onions, apples, cherry tomatoes, parmesan, croutons, herb dressing
- classic caesar** 12
chopped romaine hearts, parmesan brioche croutons, caesar dressing
- tuscan kale salad** 12
cotija cheese, brazil nuts, aji amarillo panca vinaigrette
- watermelon salad** 9
fresh mozzarella, pine nuts, fresh basil, balsamic

BIG SALADS

- spring salad** 15
watercress, baby carrots, asparagus, leeks, potato, fava beans, radishes, parsley, lemon dressing
- greek salad** 15
tomato, cucumber, feta cheese, red onion, kalamata olives, parsley, oregano dressing
- grilled sirloin salad** 18
field greens, asparagus, tomato, red onion, blue cheese, vinaigrette
- cobb salad** 18
roasted chicken, applewood smoked bacon, avocado, boiled egg, cherry tomatoes, blue cheese, red onion, sherry vinaigrette
- salmon nicoise salad** 19
herb salmon, string beans, cherry tomato, potato, egg, red onion, olives, lemon vinaigrette
- grain bowl** 14
quinoa, watercress, creamy lemon herb chickpeas, avocado, pickled red onions {add seasonal vegetables, chicken \$5 each, salmon, shrimp, steak, \$8 each}

FOR SHARING

- truffle fries** 13
parmesan cheese, truffle oil, herb roasted garlic mayo
- lobster mac & cheese** 17
maine lobster, cheddar, mozzarella, béchamel, toasted herb bread crumbs
- classic mac & cheese** 12
cheddar, mozzarella, béchamel, toasted herb bread crumbs {add bacon, mushrooms, \$2 each, truffle oil \$3}
- elmo bites** {choose 3} 20
guacamole and chips, sweet potato fries, monterey jack quesadilla, fried calamari, panko-breaded onion rings, sweet and spicy wings

BISTRO

- elmo burger {sirloin, turkey, veggie}** 15
caramelized onions, brioche {add cheddar, swiss, blue, feta, goat cheese, mushrooms, avocado, bacon \$2 each}
- southern fried chicken sandwich** 15
buttermilk fried chicken, pickles, corn jalapeno slaw
- tuna burger** 18
yellowfin tuna, red onion, lettuce, tomato, chipotle mayo
- kobe beef hotdog** 12
kimchi slaw, grain mustard, fries
- grilled atlantic salmon blt** 16
thick-cut smoked bacon, lettuce, tomato, herb roasted garlic mayo
- grilled chicken club** 15
lettuce, tomato, bacon, avocado, chipotle mayo
- ny strip steak sandwich** 18
gruyère cheese, onion currant jam, herb roasted garlic mayo
- texas bbq pulled pork sandwich** 15
elmo's bbq sauce, corn jalapeno slaw

MARKET FRESH 8

- { 3 FOR 18 }
- cucumber carpaccio**
english cucumbers, shaved radishes, lemon, sour cream chive
 - tempura string beans**
crispy tempura, chipotle mayo
 - broccolini**
lemon, pistachio gremolata, olive oil
 - mexican corn**
chorizo spiced, mayo, cotija, cilantro
 - baby carrots**
honey glaze, quinoa chives

EXTRAS 7

- coleslaw baked beans
- potato salad string beans
- corn on the cob fries

DESSERTS 8

- key lime pie**
graham cracker crust, whipped cream
- duncan hines devils food cake**
fudge frosting, vanilla ice cream
- cookies and milk**
crispy homemade chocolate chip cookies and dairy-fresh whole milk
- strawberry shortcake**
country biscuit, fresh strawberries, lemon zest, whipped cream
- elmo's famous fudge brownie**
vanilla ice cream, chocolate sauce
- elmo ice cream sandwich**
homemade chocolate chip cookies, vanilla ice cream