

STARTERS

prince edward island mussels	14
shallots, roasted garlic, chili, vermouth, toasted baguette	
coconut shrimp bao bun	12
quick-pickled cucumber, cilantro, shaved red cabbage, korean chili mayo	
short rib empanadas	13
cotija cheese, tomatillo salsa	
imported italian burrata	14
marinated cherry tomatoes, field greens, toast points	
crispy calamari	14
tomato sauce	
sweet & spicy wings	13
sesame, scallion, soy-ginger-honey glaze	
tuna tartare	16
avocado, sweet chili sauce, scallions, wonton chips	
guacamole	13
tomato, onion, jalapeno, cilantro, lime, tortilla chips	
popcorn shrimp	14
crispy fried shrimp, cajun remoulade sauce	

ENTRÉES

smoke-roasted 1/2 chicken	20
smashed red bliss potatoes, creamed rainbow chard, marsala sauce	
classic meatloaf	19
garlic thyme mashed potatoes, sautéed spinach, demi glacé	
pan roasted honey-soy salmon	24
cauliflower "rice", sautéed market vegetables	
mahi mahi tacos (2)	19
char-grilled, sweet corn jalapeno slaw	
mediterranean chicken paillard	20
cherry tomatoes, cucumbers, red onion, parsley, honey sherry wine dressing	
grilled pork chop	24
challah bread pudding, panko onion ring, apple-butter walnut sauce	
slow braised chicken tacos (2)	18
salsa verde, cotija cheese, quick-pickled cabbage	
braised beef short-rib	26
sweet potato purée, roasted bacon brussels sprouts, candied pecans	
lasagna bolognese	19
grass-fed beef ragu, alfredo cream, parmesan, roasted tomato	
chicken fried chicken	20
string beans, roasted garlic thyme mashed potatoes, country gravy	
steak frites	27
ny strip steak, marchand de vin, truffle fries	

SIGNATURE COCKTAILS

blood orange cosmo	
citrus vodka, orange liqueur, fresh key lime, scarlet orange purée	
frozen margarita	
the classic with key lime juice and your choice of strawberry, pomegranate or açai	
black and blue mojito	
white rum, muddled mint and blackberry, lime, fresh blueberries	
red apricot sangria	
dry white wine, apricot brandy, apricot juice, chopped fall fruits, splash of red wine	
blue cheese olive martini	
muddled cucumber, vodka, splash of olive juice, hint of dry vermouth, blue cheese stuffed olive	
spicy pear margarita	
gold tequila, jalapeño syrup, key lime, anjou pear liqueur, pear purée, mezcal de maguey	
cranberry ginger mule	
citrus vodka, ginger beer, fresh ginger purée, splash of cranberry	
salted caramel old fashioned	
rye whiskey, salted caramel liqueur, aromatic bitters, marasca cherry	
chocolate boulevardier	
kentucky bourbon, sweet vermouth, bitter orange aperitif, chocolate bitters, orange peel	
spiced rum apple cider	
dark rum, apple purée, allspice liqueur, apple cider	
pomegranate sparkler	
sparkling wine, sir william pear purée, pomegranate syrup	

SOUPS & SALADS

tomato soup	10
grilled cheese croutons, sherry wine, chives	
classic hearty chicken noodle soup	9
parmesan, parsley	
elmo salad	11
baby arugula, green apple, toasted almond, honey-dijon vinaigrette	
roasted beet salad	12
red and golden beets, baby arugula, red onion, toasted pepitas, creamy goat cheese ranch dressing	
classic caesar	12
chopped romaine hearts, parmesan brioche croutons, caesar dressing	
tuscan kale salad	13
marinated artichokes, roasted red peppers, shaved red onion, pesto-ricotta, toasted pine nuts, sun-dried tomato dressing	
baby spinach and pear salad	13
bosc pear, crumbled gorgonzola cheese, pomegranate, toasted walnuts, poppy seed dressing	

BIG SALADS

autumn grain bowl	15
quinoa, farro, roasted sweet potato, kale, apple, dried cranberries, herb vinaigrette {add seasonal vegetables, chicken, \$5 each; salmon, shrimp, steak \$8 each}	
greek salad	15
tomato, cucumber, feta cheese, red onion, kalamata olives, parsley, oregano dressing	
grilled sirloin salad	19
field greens, hearts of palm, tomato, smoked red onion, blue cheese, vinaigrette	
cobb salad	19
grilled chicken, applewood smoked bacon, avocado, boiled egg, cherry tomatoes, blue cheese, red onion, sherry vinaigrette	
salmon nicoise salad	19
herb-crusted salmon, string beans, cherry tomato, potato, egg, red onion, olives, red wine vinaigrette	

FOR SHARING

truffle fries	15
parmesan cheese, truffle oil, herb roasted garlic mayo	
lobster mac & cheese	17
maine lobster, cheddar, mozzarella, béchamel, toasted herb bread crumbs	
classic mac & cheese	14
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

YOUR CHOICE OF FRENCH FRIES OR FIELD GREENS

elmo burger {sirloin, turkey, veggie}	15
caramelized onions, brioche {add cheddar, swiss, blue, feta, goat cheese, mushrooms, bacon \$2 each; avocado \$3}	
southern fried chicken sandwich	16
buttermilk fried chicken, pickles, corn jalapeno slaw	
tuna burger	18
yellowfin tuna, red onion, lettuce, tomato, chipotle mayo	
grilled atlantic salmon blt	17
thick-cut smoked bacon, lettuce, tomato, herb roasted garlic mayo	
grilled chicken club	16
lettuce, tomato, bacon, avocado, chipotle mayo, cheddar cheese	
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 }

tempura string beans	
crispy tempura, chipotle mayo	
baby carrots	
honey glaze, quinoa chives	
spiced crispy cauliflower	
saffron aioli	
beet carpaccio	
shaved red onion, feta, vinaigrette	

EXTRAS 7

cauliflower "rice"
roasted bacon brussels sprouts
sweet potato purée
garlic thyme mashed potatoes
string beans
sweet potato fries
cream rainbow chard
crispy fries

DESSERTS 9

pecan pie	
french vanilla ice cream	
duncan hines devils food cake	
fudge frosting, vanilla ice cream	
double layer sweet potato cheesecake	
cream cheese maple icing, whipped cream	
elmo's famous fudge brownie	
vanilla ice cream, chocolate sauce	
toasted coconut pie	
key lime mousse	

COFFEE & TEA

tea (iced or hot)	3 ⁵⁰
coffee	4 ⁰⁰
cappucino	5 ⁰⁰
latte	5 ⁰⁰
espresso	5 ⁰⁰

all substitutions 2.00 per item. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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20% suggested gratuity will be added to parties of 6 or more