



THE ELM

est. 2020

SOUP & SALAD

Soup of the Day | 6

Ask your server for today's selection

Mixed Greens | 6

cherry tomatoes, cucumbers, balsamic vinaigrette

Caesar | sm 8 | lrg 16

cherry tomatoes, classic caesar dressing, parmesan, garlic croutons

Add- Shrimp | +9 Chicken | +6 7oz Salmon | +12

Pan Asian Chopped | 14

shaved cabbage, romaine, carrots, cucumbers, scallions, bell peppers, wontons, citrus sesame vinaigrette

Beet Salad | 14

spinach/arugula mix, crumbled goat cheese, candied pecans, apples, sherry vinaigrette

SMALL PLATES

Tomato Herb Focaccia | 6

parmesan basil butter

Spanish Octopus | 18

romesco sauce, artichoke olive salad, spanish chorizo chip, toast

Sesame Salmon Wontons | 17

sriracha aioli, pickled onions, hoisin ginger slaw, micro cilantro

Golden Fig Bruschetta | 10

toasted multigrain bread, fig marmalade, burrata cheese, crispy prosciutto

Spicy Beef Bao Buns | 18

Cilantro Lime cream, pickled red onions

Yellowfin Tuna Tacos | 18

chipotle aioli, cilantro lime slaw, corn tortilla, lime

Lobster Toast | 23

brioche toast, white wine butter sauce, chives, lemon zest

Whipped Feta Cheese | 14

roasted red peppers, cayenne, pickled red onions, scallions, everything style cracker, toasted multi grain bread

Baked Crab Cakes | 23

2 - 3oz cakes

lemon, scallions, creole remoulade sauce, roasted bell peppers, corn salad

Pear and Brie Flatbread | 14

rosemary balsamic reduction, arugula, sea salt, extra virgin olive oil

Tempura Shrimp | 15

4 breaded tail on shrimp, chili garlic sauce, hoisin ginger slaw

ENTRÉES

Roasted Cauliflower | 22

hummus, kalamata olive vinaigrette, golden raisins, toasted pine nuts, micro cilantro

Seared Yellowfin Tuna | 40

soy ginger basmati rice, crispy lotus root, bok choy, togarashi spice, avocado vinaigrette

Double Australian Lamb Chops* | 45

himalayan red rice, chickpeas, harissa vinaigrette, arugula

Faroe Island Salmon* | 32

beluga lentils, truffle beet vinaigrette, heirloom carrot salad

The Elm Cheddar Burger | 17

8oz shortrib/steak patty, sharp cheddar, lettuce, tomatoes, pickle, herb garlic mayonnaise, potato bun

Shrimp Pasta | 30

cavatappi pasta, spinach, shrimp, artichoke hearts, Sun-dried tomato cream sauce, parmesan, toasted pine nuts

7oz Center Cut Filet Mignon* | 48

mash potatoes, asparagus, guajillo chili demi glace

Mushroom Risotto | 22

mushrooms, asparagus, parmesan, pea shoots (5pc shrimp +\$9, chicken +\$6, 7oz salmon +\$12, or 3pc scallops +\$18)

Grilled 12oz Bone In Pork Chop* | 28

roasted autumn vegetables, maple butter, sage cream, crispy fennel

Kalbi Style Boneless Short Rib | 34

kimchi fried rice, korean bbq sauce, scallions

Grilled Chicken Sandwich | 17

chipotle mayonnaise, lettuce, tomatoes, crispy onions, pickle, pepper jack cheese, bacon, telera bread

Seared Scallops* | 38

butternut squash caponata, red wine reduction, micro greens

Cornmeal Crusted Texas Redfish* | 34

mash potatoes, cajun succotash

12oz Prime New York Strip* | 44

mash potatoes, asparagus, guajillo chili demi glace

SHARABLE SIDES

Roasted Autumn Vegetables | 12

maple butter, parsley

Smoked Mac and Cheese | 12

bacon bread crumbs

Parmesan French Fries | 10

truffle chive aioli

Red wine Mushrooms and Onions | 12

Sauteed Brussels | 12

spicy honey butter

Eddie Jobin JII, Executive Chef

23 WEST HARRIS AVENUE | LA GRANGE, ILLINOIS

*Consumer Warning - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.