

# ELLWOOD

## STEAK AND FISH HOUSE

We proudly serve USDA Midwest Certified Angus Premium Beef, aged a minimum of 35 days, cut fresh in house, and well-trimmed. We also proudly cook with 100% Extra Virgin Olive Oil from Bill's Farms in Greece.

### APPETIZERS

One Pound Meatball	8.95
homemade, baked beef meatball in tomato sauce and topped with parmesan cheese	
Crab Meat Avocado	16.95
real lump crabmeat, topped with our in-house made creamy caper sauce	
Pork Belly	9.95
bourbon maple-glazed	
Pork Skewers	8.95
two mediterranean-seasoned pork skewers, served with olive oil lemon sauce and a side of tzatziki sauce	
Lump Crab Cakes	16.95
two, made in house with fresh crab meat, served over remoulade sauce	
Filet Skewers	9.95
two skewers served with peppercorn sauce	
Chicken Skewers	8.95
two skewers of mediterranean-seasoned, all-natural, free-range chicken, with olive oil mustard sauce and a side of tzatziki sauce	
Lamb Chops [Taverna Style]	21.95
four mediterranean-seasoned chops	
Saganaki	9.95
flamed kefalograviera cheese	
Shrimp Cocktail	12.95
five poached shrimp served with cocktail sauce	
Seared Sea Scallops	23.95
three all-natural, east coast, jumbo dried scallops	
Spinach and Artichoke Dip	9.95
served with tortilla chips	
Calamari (Fried or Grilled)	11.95
fried tender and crispy calamari served with cocktail sauce or chargrilled calamari served with olive oil lemon sauce	
Shrimp Dejonghe	13.95
five jumbo shrimp topped with our in house made dejonghe sauce and baked to perfection	
Shrimp Scampi	15.95
six jumbo shrimp sauteed with butter, fresh parsley, garlic, lemon juice, and dry vermouth	

### SALADS

Loaded Wedge Salad	12.95
bacon, heirloom cherry tomatoes, bleu cheese crumbles, with bleu cheese dressing	
Ellwood Chopped Salad	15.95
all-natural, free-range chicken, avocado, tomatoes, crumbled bleu cheese, bacon, scallions, corn, and tortillas, tossed in citrus lime vinaigrette	
Herb Crusted Salmon Salad	17.95
canadian salmon, mixed greens, red onions, asparagus, cucumbers, and heirloom cherry tomatoes, tossed in balsamic vinaigrette	
Caesar Salad	12.95
romaine hearts, heirloom cherry tomatoes, croutons, and freshly grated parmigiano, tossed in creamy caesar dressing	
add chicken	15.95
add salmon	16.95
add shrimp	19.95
Steakhouse Salad	17.95
USDA angus tenderloin, mixed greens, pita chips, red pepper, heirloom cherry tomatoes, onions, and crumbled bleu cheese, tossed in balsamic vinaigrette	

### SIDE DISHES

Fresh Vegetables	3.95
Sautéed Spinach	5.95
Grilled Asparagus	5.95
Yukon Mashed Potatoes	3.95
Loaded Mashed Potatoes	4.95
French Fries	3.95
Idaho Baked Potato	3.95
Baked Sweet Potato	3.95
Loaded Baked Potato	4.95
Oven Roasted Potatoes	3.95
House, Caesar, or Wedge Salad	5.95
Steakhouse Onion Rings	6.95
Rice Pilaf	3.95

### ALL STEAKS 35-DAY AGED

served with choice of homemade soup or house, caesar, or wedge salad, and choice of potato, vegetables, or rice pilaf

### CERTIFIED BLACK ANGUS

All Steak Cut In House — "Enjoy!"

12 oz. Bone-In Filet Mignon	37.95
12 oz. bone-in filet mignon - "The King of the Filet" - charbroiled to perfection	
8 oz. Filet Mignon	31.95
8 oz. filet center cut - the most tender steak	
14 oz. Rib Eye	31.95
14 oz. rib eye steak charbroiled to perfection	
14 oz. Cajun Rib Eye	31.95
14 oz. rib eye seasoned with cajun spices and charbroiled to perfection	
24 oz. Porterhouse	39.95
24 oz. new york strip and filet mignon in a single cut	
14 oz. New York Strip	29.95
14 oz. new york strip steak charbroiled to perfection	
12 oz. New York Strip	26.95
12 oz. new york strip steak charbroiled to perfection	

### PROUD TO INTRODUCE

American Wagyu Beef  
and  
Grass-Fed Beef  
Subject to availability.  
Ask your server about cuts and pricing.

### LOCAL CHOPS

From Inboden's — your local butcher

Cowboy Chop	35.95
20 oz. bone-in rib eye charbroiled to perfection	
Rib Eye Pork Chop	16.95
one 11 oz. rib eye bone-in pork chop	
two 11 oz. rib eye bone-in pork chops	23.95
Lamb Chops [Taverna Style]	36.95
six mediterranean seasoned chops	

our signature sauces are available upon request at no additional charge: peppercorn, horseradish cream or bleu cheese

### RIBS

Full Slab of Baby Back Ribs	26.95
cooked to perfection and glazed with our house-made barbecue sauce	
Half Slab of Baby Back Ribs	16.95
cooked to perfection and glazed with our house-made barbecue sauce	
add half barbecue chicken	24.95
Ribs and Shrimp	23.95
half slab of barbecue ribs and three shrimp, breaded in house, and served golden brown	

### MIXED GRILLS

Ellwood Mixed Grill	33.95
two lamb chops, pork chop, and sirloin filet medallion	
Barbeque Mixed Grill	30.95
ribs, chicken breast, and pulled pork	

### PASTA

made to order and served with choice of homemade soup or house, caesar, or wedge salad	
Linguini Primavera	14.95
roasted vegetables mixed in a light cream sauce with linguini and parmesan cheese	
Fettuccini Alfredo	14.95
fettuccini pasta tossed in our house made alfredo sauce	
Penne Pasta a la Vodka	14.95
penne pasta tossed in our in house made sauce	
Add 8 oz. Chicken Breast	5.00
Add Five Jumbo Shrimp	9.00

### SOUPS

Baked French Onion Soup	5.95
Steak and Vegetable Soup	4.95
USDA Angus Beef and hearty vegetables	
Soup of the Day	4.95

### FISH & SEAFOOD

served with choice of homemade soup or house, caesar, or wedge salad, and choice of potato, vegetables, or rice pilaf

all fish are fresh, never frozen, seasoned with mediterranean sea salt, extra virgin olive oil and topped with olive oil lemon sauce

Orange Roughy	25.95
Canadian Salmon	25.95
Blackened Swordfish	25.95
pan-seared	
Seared Sea Scallops	36.95
five all-natural, east coast, jumbo dried scallops	
Golden Shrimp	19.95
six pan-fried shrimp, breaded in house, and served golden brown	
ten pan-fried shrimp	25.95
Seared Shrimp	19.95
six seared shrimp in wine garlic sauce	
ten seared shrimp	25.95

### SIGNATURE COMBINATIONS

served with choice of homemade soup or house, caesar, or wedge salad, and choice of potato, vegetables, or rice pilaf

Seafood Trio	34.95
crab cake, salmon, and three grilled shrimp	
Caribbean Treasure	49.95
10 oz. lobster tail, two east coast dry scallops, and two jumbo shrimp	
Classic Surf and Turf	49.95
8 oz. filet mignon and 10 oz. lobster tail	
New York Strip and Shrimp	31.95
12 oz. new york strip and three golden fried shrimp	

### CHICKEN

all-natural, free-range chicken, served with choice of homemade soup or house, caesar, or wedge salad, and choice of potato, vegetables, or rice pilaf

Mediterranean Chicken	16.95
half chicken seasoned with olive oil, sea salt, pepper, and oregano, topped with olive oil lemon sauce	
Chicken Marsala	16.95
chicken breast lightly dusted with spices and flour, sautéed with butter, mushrooms, and marsala wine, served over penne pasta (side choice not included)	
Chicken Artichokes	16.95
sautéed chicken breast with artichokes and sun-dried tomatoes in a lemon cream sauce	

### GOURMET BURGERS

our burgers are made from our signature angus beef — always fresh, never frozen

10 oz. hand-packed, served on a toasted brioche bun served with choice of yukon mashed potatoes, french fries, oven-roasted potatoes, vegetables, rice pilaf, or fruit cup	
1879 Burger	13.95
caramelized onions, sautéed mushrooms, swiss cheese, fresh greens, and special sauce	
Classic Cheeseburger	12.95
aged cheddar cheese, fresh greens, tomato, pickle, onion, and special sauce	
Bacon Cheeseburger	13.95
aged cheddar cheese, applewood smoked bacon, fresh greens, tomato, pickle, onion, and special sauce	
Salmon Burger	16.95
in house made, served with arugula, roma tomatoes, on a toasted brioche bun	
Chopped Steak	16.95
16 oz. ground beef, hand-packed, charbroiled to perfection, and topped with caramelized onions	

### SANDWICHES

served with choice of yukon mashed potatoes, french fries, oven-roasted potatoes, vegetables, rice pilaf, or fruit cup

Ellwood Filet Sliders	16.95
[flight of three] fresh greens, caramelized onions, roma tomatoes, and horseradish sauce	
Steakhouse Wrap	16.95
8 oz. angus steak, lettuce, tomatoes, onions, red peppers, bleu cheese dressing, wrapped in a tortilla	
Ellwood Chicken	14.95
all-natural, free-range chicken breast, aged cheddar cheese, barbecue sauce, and bacon, served on a toasted brioche bun	

### MONDAY

Meatloaf  
15.95

### TUESDAY

Calf Liver  
18.95

### WEDNESDAY

Pepper Steak  
20.95

### THURSDAY

Beef  
Stroganoff  
20.95

### FRIDAY

Pan-Fried Cod  
16.95

### SATURDAY

Prime Rib  
28.95

### SUNDAY

Roast Pork  
or Turkey  
16.95

We're so glad you're here. So sit back, relax and enjoy the atmosphere, great company, cuisine and cocktails. Leave the rest to us. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses. We will not be held responsible. We reserve the right to add an 18% gratuity to parties of eight or more.