

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 homemade, baked beef meatball in tomato sauce and topped with parmesan cheese	8.95
Pork Belly bourbon maple-glazed	9.95
Pork Skewers two mediterranean-seasoned pork skewers, served with olive oil lemon sauce and a side of tzatziki sauce	8.95
Filet Skewers two skewers served with peppercorn sauce	9.95
Chicken Skewers two skewers of mediterranean-seasoned, all-natural, free-range chicken, with olive oil mustard sauce and a side of tzatziki sauce	8.95
Saganaki flamed kefalograviera cheese	9.95
Shrimp Cocktail five poached shrimp served with cocktail sauce	12.95
Spinach and Artichoke Dip served with tortilla chips	9.95
Calamari (Fried or Grilled) fried tender and crispy calamari served with cocktail sauce or chargrilled calamari served with olive oil lemon sauce	11.95
Shrimp Dejonghe five jumbo shrimp topped with our in house made dejonghe sauce and baked to perfection	13.95
Salmon Cakes two made in house with fresh herbs and salmon, sautéed and served with remoulade sauce	9.95

SIGNATURE SMALL PLATES

Crab Meat Avocado real lump crabmeat, topped with our in-house made creamy caper sauce	16.95
Lump Crab Cakes two, made in house with fresh crab meat, served over remoulade sauce	16.95
Lamb Chops [Taverna Style] four mediterranean-seasoned chops	21.95
Seared Sea Scallops three all-natural, east coast, jumbo dried scallops	23.95
Shrimp Scampi six jumbo shrimp sautéed with butter, fresh parsley, garlic, lemon juice, and dry vermouth	15.95

SALADS

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

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
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 12 oz. bone-in filet mignon - "The King of the Filet" - charbroiled to perfection	37.95
8 oz. Filet Mignon 8 oz. filet center cut - the most tender steak	32.95
14 oz. Rib Eye 14 oz. rib eye steak charbroiled to perfection	31.95
14 oz. Cajun Rib Eye 14 oz. rib eye seasoned with cajun spices and charbroiled to perfection	31.95
24 oz. Porterhouse 24 oz. new york strip and filet mignon in a single cut	39.95
14 oz. New York Strip 14 oz. new york strip steak charbroiled to perfection	29.95
12 oz. New York Strip 12 oz. new york strip steak charbroiled to perfection	26.95
Chopped Steak 16 oz. ground beef, hand-packed, charbroiled to perfection, and topped with caramelized onions	16.95

LOCAL CHOPS

From Inboden's — your local butcher

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

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

RIBS

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

ELLWOOD COMBOS

The Ellwood Trio one 4 oz. parmesan crusted sirloin filet wrapped in bacon, two fried butterflied jumbo shrimp and two 4 oz. tender chicken breasts topped with olive oil, lemon, oregano, and garlic sauce	24.95
The Chef's Sampler three charbroiled sirloin medallions topped with peppercorn sauce, two pan fried jumbo shrimps, and two salmon cakes	25.95

PASTA

	made to order and served with choice of homemade soup or house, caesar, or wedge salad
Linguini Primavera roasted vegetables mixed in a light cream sauce with linguini and parmesan cheese	14.95
Fettuccini Alfredo fettuccini pasta tossed in our house made alfredo sauce	14.95
Penne Pasta a la Vodka penne pasta tossed in our in house made sauce	14.95
Add 8 oz. Chicken Breast additional to the above; no extra side	5.00
Add Five Jumbo Shrimp additional to the above; no extra side	9.00

SOUPS

Baked French Onion Soup	5.95
Steak and Vegetable Soup USDA Angus Beef and hearty vegetables	4.95
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
Mediterranean Salmon sautéed spinach, artichoke hearts, and cherry tomatoes in a white wine sauce	26.95
Blackened Swordfish pan-seared	25.95
Seared Sea Scallops five all-natural, east coast, jumbo dried scallops	36.95
Golden Shrimp six pan-fried shrimp, breaded in house	19.95
	25.95
Seared Shrimp six seared shrimp in wine garlic sauce	19.95
	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 crab cake, salmon, and three grilled shrimp	34.95
Caribbean Treasure 10 oz. lobster tail, two east coast dry scallops, and two jumbo shrimp	49.95
Classic Surf and Turf 8 oz. filet mignon and 10 oz. lobster tail	49.95
New York Strip and Shrimp 12 oz. new york strip and three golden fried shrimp	31.95

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

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 caramelized onions, sautéed mushrooms, swiss cheese, fresh greens, and special sauce	13.95
Classic Cheeseburger aged cheddar cheese, fresh greens, tomato, pickle, onion, and special sauce	12.95
Bacon Cheeseburger aged cheddar cheese, applewood smoked bacon, fresh greens, tomato, pickle, onion, and special sauce	13.95
Salmon Burger in house made, served with arugula, roma tomatoes, on a toasted brioche bun	16.95

Gehrke Farm Grassfed Beef 8 oz. DeKalb-grown patty on a brioche bun with fresh greens, tomato, and pickles	12.95
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SANDWICHES

	served with choice of yukon mashed potatoes, french fries, oven-roasted potatoes, vegetables, rice pilaf, or fruit cup
Ellwood Filet Sliders [flight of three] fresh greens, caramelized onions, roma tomatoes, and horseradish sauce	16.95
Steakhouse Wrap 8 oz. angus steak, lettuce, tomatoes, onions, red peppers, bleu cheese dressing, wrapped in a tortilla	16.95
Ellwood Chicken all-natural, free-range chicken breast, aged cheddar cheese, barbecue sauce, and bacon, served on a toasted brioche bun	14.95

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.