

ELLWOOD

STEAK AND FISH HOUSE

APPETIZERS

One Pound Meatball	8.95
homemade, baked beef meatball in tomato sauce and topped with parmesan cheese	
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	
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	
Saganaki	9.95
flamed kefalograviera cheese	
Shrimp Cocktail	12.95
five poached shrimp served with cocktail sauce	
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	
Salmon Cakes	9.95
two made in house with fresh herbs and salmon, sautéed and served with remoulade sauce	

LUNCH FAVORITES

Steakhouse Wrap	13.95
8 oz. angus steak, lettuce, tomatoes, pickled onions, red peppers, carrots, and blue cheese dressing, wrapped in a tortilla with choice of potato, vegetable or fruit cup	
Farmer's Market Cobb Salad	13.95
mixed greens, chicken breast, bacon, bleu cheese, cherry tomatoes, cheddar cheese, corn and a hard boiled egg tossed in buttermilk ranch	
Mediterranean Salad	13.95
fresh romaine lettuce topped with cucumbers, tomatoes, feta cheese, black olives, red onion, bell peppers and grilled chicken	
Spinach Pie	10.95
sautéed fresh spinach, leek, parsley and dill mixed with feta cheese, wrapped in puff pastry dough, and baked to perfection	
Tuna Salad Cups	13.95
chunks of tuna mixed with celery, parsley, chives and lemon zest in an olive oil mayo sauce on boston lettuce with avocado and egg, served with balsamic dressing	
Stuffed Cheese Ravioli	12.95
organic stuffed cheese ravioli sautéed with pesto sauce and topped with tomato bruschetta	
Steak and Shrimp Stacks	16.95
a stack of three sirloin filet medallions and a stack of three jumbo golden fried shrimp with bleu cheese crumbles on a platter with fries	
The Reuben	11.95
kosher corned beef, sauerkraut, thousand island dressing and swiss cheese on toasted marble rye bread with choice of potato, vegetable or fruit cup	
French Dip	12.95
thin sliced prime rib on a toasted french roll with melted mozzarella cheese and au jus, served with choice of potato, vegetable or fruit cup	
Lobster Roll	17.95
100% real lobster meat mixed in beurre blanc sauce with fresh celery, served on a toasted brioche bun with choice of potato, vegetable or fruit cup	
Salmon Tacos	10.95
tender pieces of salmon seasoned with southwest spices, topped with tartar sauce, pico de gallo and avocado on a tortilla	
Chicken Pot Pie	11.95
strips of chicken breast, carrots, celery, onions and peas simmered in a creamy sauce and baked in a clay pot	

STEAKS & CHOPS

served with choice of yukon mashed potatoes, french fries, oven roasted potatoes, vegetables, rice pilaf, or fresh broccoli with lemon vinaigrette	
Rib Eye Steak [10 oz.]	21.95
broiled to its fullest flavor	
New York Strip Steak [12 oz.]	24.95
broiled to its fullest flavor	
Chopped Steak	13.95
14 oz. ground beef with our own fresh spices, charbroiled to perfection and topped with caramelized onions	
Rib Eye Pork Chop	14.95
12 oz. french-cut pork chop	
for more selection of steaks, ask server for dinner menu	

FISH & SEAFOOD

served with choice of yukon mashed potatoes, french fries, oven roasted potatoes, vegetables, rice pilaf, or fresh broccoli with lemon vinaigrette	
all fish are seasoned with mediterranean sea salt, extra virgin olive oil, and topped with olive oil lemon sauce	
Canadian Salmon	24.95
wild caught, baked in our own seasonings	
Parmesan Crusted Seabass	18.95
sautéed filet of seabass, topped with parmesan crust and baked to perfection	
Blackened Swordfish	25.95
pan-seared with cajun spices	
Seared Sea Scallops	29.95
four all natural, east coast, jumbo dried scallops	
Golden Shrimp	18.95
six pan-fried shrimp, breaded in house, and served golden brown	
ten pan-fried shrimp	23.95
Seared Shrimp	18.95
six seared shrimp in wine garlic sauce	
ten seared shrimp	23.95

CHICKEN

served with choice of yukon mashed potatoes, french fries, oven roasted potatoes, vegetables, rice pilaf, or fresh broccoli with lemon vinaigrette	
Mediterranean Chicken	15.95
half chicken seasoned with olive oil, sea salt, pepper, and oregano, topped with olive oil lemon sauce	
Chicken Artichokes	15.95
sautéed chicken breast with artichokes and sun-dried tomatoes in a lemon cream sauce	

PASTA

Linguini Primavera	13.95
roasted vegetables mixed in a light cream sauce with linguini and parmesan cheese	
Fettuccini Alfredo	13.95
fettuccini pasta tossed in our house made alfredo sauce	
Penne Pasta a la Vodka	13.95
penne pasta tossed in our in house made sauce	
Add 8 oz. Chicken Breast	4.00
Add Five Jumbo Shrimp	7.00

SOUPS

Baked French Onion Soup	5.95
Steak and Vegetable Soup	4.95
Soup of the Day	4.95

SIDES

Fresh Broccoli with Lemon Vinaigrette	4.95
Fresh Vegetables	4.95
Sautéed Spinach	5.95
Grilled Asparagus	5.95
Yukon Mashed Potatoes	4.95
Oven Roasted Potatoes	4.95
French Fries	4.95
House, Caesar, or Wedge Salad	5.95
Steakhouse Onion Rings	6.95
Rice Pilaf	4.95

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 fries, yukon mashed potatoes, oven roasted potatoes, vegetables, fresh broccoli with lemon vinaigrette, or fruit cup	
1879 Burger	13.95
caramelized onions, sautéed mushrooms, swiss cheese, fresh greens, and special sauce	
Classic Burger	12.50
fresh greens, tomato, pickle, onion, and special sauce	
Classic Cheeseburger	12.95
aged cheddar cheese, fresh greens, tomato, pickle, onion, and special sauce	
Black and Bleu	13.95
sautéed portabella mushrooms, caramelized onions, house made bleu cheese sauce, and bleu cheese crumbles	
Bacon Cheeseburger	13.95
aged cheddar cheese, applewood smoked bacon, fresh greens, tomato, pickle, onion, and special sauce	
Avocado Burger	13.95
avocado, jalapeño jack cheese, fresh greens, tomato, pickle, onion, and special sauce	
Salmon Burger	14.95
in house made, served with arugula, roma tomatoes, on a toasted brioche bun	
Gehrke Farm Grassfed Beef	12.95
8 oz. DeKalb-grown patty on a brioche bun with fresh greens, tomato, and pickles	

SANDWICHES

served with choice of yukon mashed potatoes, french fries, oven roasted potatoes, vegetables, rice pilaf, fresh broccoli with lemon vinaigrette, or fruit cup	
Ellwood Filet Sliders	13.95
[flight of three] fresh greens, caramelized onions, roma tomatoes, and horseradish sauce	
Mini Cheeseburgers	10.95
[flight of three] gourmet burgers with aged cheddar cheese, fresh greens, roma tomatoes, and special sauce	
Steakhouse Philly Sandwich	13.95
pan-seared steak strips, caramelized onions, mushrooms, mozzarella cheese, served on a toasted french roll	
Ellwood Chicken	11.95
all natural, free-range chicken breast, aged cheddar cheese, barbecue sauce, and bacon, served on a toasted brioche bun	
Cajun Chicken	11.95
all natural, free-range chicken breast, fresh greens, tomatoes, mozzarella cheese, and special sauce, served on a toasted brioche bun	

SALADS

Loaded Wedge Salad	10.95
bacon, heirloom cherry tomatoes, bleu cheese crumbles, and bleu cheese dressing	
Ellwood Chopped Salad	13.95
all natural, free-range chicken, avocado, tomatoes, crumbled bleu cheese, bacon, scallions, corn, and tortillas, tossed in citrus lime vinaigrette	
Herb Crusted Salmon Salad	16.95
canadian salmon, mixed greens, red onions, asparagus, cucumbers, and heirloom cherry tomatoes, tossed in balsamic vinaigrette	
Steakhouse Salad	17.95
USDA angus tenderloin, mixed greens, pita chips, red pepper, heirloom cherry tomatoes, onions, crumbled bleu cheese, tossed in balsamic vinaigrette	
Waldorf Salad	13.95
all natural, free-range chicken, mixed greens, spinach, celery, apples, croutons, cranberries, pecans, tossed in apple ranch dressing	
Caesar Salad	10.95
romaine hearts, heirloom cherry tomatoes, croutons, freshly grated parmigiano, tossed in creamy caesar dressing	
add chicken	14.95
add salmon	15.95
add shrimp	17.95
Spinach Salad	13.95
baby spinach, bacon, caramelized mushrooms, goat cheese, red peppers, and eggs, tossed in honey mustard dressing	

Ellwood Steak and Fish House • 2219 Sycamore Road, DeKalb, Illinois • 815-901-0270 • ellwoodsteakandfishhouse.com
 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.



Premium Select Wines

Our House Selection

Oxford Landing Estates, with 650 acres under vine, was founded in 1958 in South Australia and is owned by the Hill-Smith Family. This collection of wines over-delivers in value, while maintaining true regional and varietal characteristics.
Sustainably produced and vegan-friendly

Oxford Landing

	glass	bottle
Chardonnay (Australia)	6.5	24
Cabernet (Australia)	6.5	24
Merlot (Australia)	6.5	24

RESERVE WINES

* Please inquire with your server for the current vintage

Opus One Napa Valley Red (California)	300
One wine of absolute quality. Subtle aromas of floral and garden herbs with red cherry and blackberry	
Caravan Napa Valley Cabernet (California)	65
Dark cherry and blueberry, chocolate and white truffle	
Robert Mondavi Napa Valley Cabernet (California)	60
Rich mocha and toasty vanilla with subtle traces of fresh bay and black pepper	
Stag's Leap Artemis Cabernet (California)	95
Flavors of mixed berry and plum. Medium bodied with round, satin-like tannins	
Silver Oak Napa Valley Cabernet (California)	150
Flavors of vanilla, coffee beans and raspberries. Firm acidity.	
Silver Oak Alexander Valley Cabernet (California)	110
Dried herb, cocoa and lavender flavors, dusty tannins, savory texture	
Caymus Special Select Cabernet (California)	160
Brown spice, cigar box, ripe dark fruits, fine-grained tannins	
Caymus Napa Valley Cabernet (California)	110
Cassis, cocoa, sweet tobacco, velvety meshed tannins	
Dariouh Signature Cabernet (California)	170
Blackberry, dried fig and anise, dried sage and coffee	
Duckhorn Cabernet (California)	90
Aromas of blackberry, fig, pipe tobacco, and sandalwood	
Frog's Leap Cabernet (California)	90
Aromas of dark fruits, blackberry, and cassis with lovely overtones of mocha and coffee beans	
Turley California Zinfandel Juvenile (California)	65
Black cherry, raspberry, and black currant with pepper and spice	
Continuum Napa Valley Proprietary Red (California)	200
Bordeaux Red Blends from Napa Valley with aromas of cacao, black currant, cardamom	
Duckhorn Napa Valley Merlot (California)	60
Tangy berry fruit, silky, complex and supple	
Marietta Gibson Block Syrah (California)	70
Deep color and intense deep fruit flavors	
Justin Cab (California)	60
Cherries on the palate with a hint of plum	
Decoy Sonoma (California)	50
Lush layers of fruit, balanced acidity, velvety and graceful	

WINE LIST

HALF & SPLIT BOTTLES

375ml Frogs Leap Cabernet	40
Aromas of dark fruits, blackberry, and cassis with lovely overtones of mocha and coffee beans	
375ml Alexander Valley Vineyards Cabernet	18
Aromas of black cherry, blackberry, oak, vanilla, plum, and slight eucalyptus	
375ml Duckhorn Napa Valley Merlot	30
Tangy berry fruit, silky, complex and supple	
187ml Bocelli Prosecco (Italy)	10
Peachy softness flecked with simple minerality	
187ml Mionetto Prosecco (Italy)	10
Well-balanced acidity with a clean dry finish	
187ml Mionetto Spumante Moscato (Italy)	10
Crisp with delicate flavors of peach and honey	
187ml Mionetto Gran Rose (Italy)	10
Notes of red raspberry and strawberry	
187ml M&R Asti Spumante (Italy)	9
Flavors of melon, peach, apple, and grapefruit	
187ml Freixonet Cordon Negro (Spain)	7
Exceptional fresh fruit aroma	

CABERNET SAUVIGNON

	GLASS	BOTTLE
Ramsay (California)	11	40
Black fruit and vanilla with hints of oak. Medium bodied		
Decoy Sonoma (California)	14	50
Notes of ripe blackberry and boysenberry, mouth coating tannins		
Estancia Cabernet (California)	8	30
Full bodied, dark cherry, currants and chocolates		
19 Crimes Cabernet (Australia)	10	38
Bold and spicy with flavors of black cherry, plum, baking spice, and sweet potato		
Smith & Hook (California)	45	
Building tannins with flavors of boysenberry and cassis		
J Lohr Cabernet (California)	40	
Rich plum and black cherry with a nice finish		
Hahn Cabernet (California)	35	
Chewy tanning with cherry and berry flavors		
Marietta Arme Cabernet (California)	45	
Dark stone fruit, black olive, herb, tobacco, and licorice		

PINOT NOIR

	GLASS	BOTTLE
Shooting Star Pinot Noir (California)	9	34
Aromas of cranberry, cherry, and cinnamon, with an elegant cinnamon and white pepper finish		
Elouan Pinot Noir (Oregon)	12	45
Ripe fruit, bright acidity, rich earthiness		
Meiomi Pinot Noir (California)	12	45
Pomegranate, clove, and vanilla aromas with a slightly sweet finish		
Three Otters Pinot Noir (Oregon)	10	38
Silky and smooth, full-bodied for easy drinking		
Simple Life (California)	30	
The bright flavors and French Oak aging makes this an easy pairing with a variety of food		
La Crema Pinot Noir (California)	40	
Red cherry aromas, sweet spice and coffee bean tones		

MERLOT

	GLASS	BOTTLE
Bogle Merlot (California)	7	25
Aromas of black cherry, pipe tobacco, and sweet anise		
Raymond Collection Merlot (California)	9	34
Smooth cherry, raspberry, and plum flavors; full-bodied		
Chateau Lestrille (France)	9	34
Full-bodied red palate with delicate herbal notes		

MISCELLANEOUS REDS

	GLASS	BOTTLE
Marietta Old Vine Zinfandel (California)	9	34
Loads of berry fruit balanced with tannin structure		
Bogle Petite Syrah (California)	7	25
Juniper, blackberries, blueberries, vanilla and nutmeg		
High Note Malbec (Argentina)	7	25
Soft, drinkable style, accompanied by light oak aging for additional complexity		
Bogle Old Vine Zin (California)	30	
Oaky, spicy clove, red cranberry and pink peppercorn		
Seghesio Sonoma Red Zinfandel (California)	45	
Spicy, lush black fruit, briary and raspberry flavors		
Catena Malbec (Argentina)	45	
Blueberries, blackberries, touch of sweet spice and leather		
Charles & Charles (Washington)	30	
Bold and richly textured with black plum and cherry flavors		
Nexo Rioja (Spain)	35	
Fresh and floral on the nose leading to balanced fruit and soft finish		
Marietta Christo Red (California)	40	
Note of fragrant violets over black cherries and raspberry preserves		

CHARDONNAY

	GLASS	BOTTLE
Butter Chardonnay (California)	10	38
Oak aged with aromas of apple and a rich creaminess		
Raymond Chardonnay (California)	8	30
Crisp and clean with hints of pineapple, mango, lemon and lime		
Hahn Chardonnay (California)	30	
Delicate acidity with notes of sweet butter		
Manciat-Poncet Macon Chardonnay (France)	12	45
Not muddled by oak that would overpower the delicate fruit, this wine shows crisp acidity and good mineral. A great chardonnay.		

SAUVIGNON BLANC

	GLASS	BOTTLE
Lobster Reef (New Zealand)	8	30
Classic Marlborough flavor and style with intense aromatics and generous palate		
Oyster Bay (New Zealand)	8	30
Zesty and aromatic with lots of lively fruit characters		
Kim Crawford (California)	11	40
A fresh, juicy wine with vibrant acidity, featuring tropical fruit flavors		
Ch Lestrille Entre (France)	9	34
A fantastic blend bringing intense aromas of citrus, lime and pear on the nose		

MISCELLANEOUS WHITES

	GLASS	BOTTLE
Zenato Pinot Grigio (Italy)	8	30
Aromas of citrus, white peach and green apple. Smooth, dry finish		
Hirschbach Kabinett Riesling (Germany)	7	25
Fruity with fresh apple tartness		
La Perlina Moscato (Italy)	8	30
Peach blossom and nectarine, delicately sweet with soft bubbles		
Alverdi Pinot Grigio (Italy)	7	25
Well balanced and crisp with lively fruit flavors and notes of acacia flowers		

SPARKLING

J ca cuvée 750ml (California)	45
Flavors of vanilla, roasted nuts and a hint of toast	
Veuve Clicquot 375ml (France)	60
Bright and beautiful fruit and cream flavor	

St. Pellegrino (16.9 oz.) Sparkling water	3.5
Evian Natural Spring (750ml) Still water	5

BEER LIST

DRAFT

Miller Lite	3.5
Anchor Steam	6
Blue Moon	6
Lagunitas IPA	6
Two Hearted Ale	6
Guinness	7

DOMESTIC

Budweiser	3.5
Bud Light	3.5
Miller Lite	3.5
Miller 64	3.5
Michelob Ultra	3.5
Coors Light	3.5

NON-ALCOHOLIC

Buckler	4
Heineken Double-O	5

IMPORT

Pilsner Urquell	5
Heineken	5
Corona	5
Corona Premier	5
Stella Artois	5
Amstel Light	5
Dos Equis	5
New Castle	5
Bass	5
Hacker-Pschorr (16.9 oz)	6

SPECIALTY

Angry Orchard Hard Cider	5
White Claw Hard Seltzer	4.5
black cherry, lime, or mango	

CRAFT/MICRO

Allagash White	6
Ballast Point Sculpin IPA	7
Bells Amber Ale	5
Bells Two Hearted Ale	6
Boulevard Tank 7	5
Deschutes Black Butte Porter	6
Deschutes Fresh Squeezed IPA	6
Dogfish Head 90 Minute Imperial IPA	7
Finch Taco Cat	5
Fox Rocker Red Ale	5
Maplewood IPA	7
Sam Adam's Boston Lager	5
Sierra Nevada Fantastic Haze IPA	6
Shiner Bock	5
Two Brothers Domaine Dupage	5
Two Brothers Prairie Path	5
Voodoo Ranger Juicy Haze IPA	5