

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.

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

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	

APPETIZERS	
One Pound Meatball	9.95
homemade, baked beef meatball in tomato sauce and topped with parmesan cheese	
Pork Belly	9.95
bourbon maple-glazed	
Baked Goat Cheese	9.95
served in marinara 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	13.95
five poached shrimp served with cocktail sauce	
Spinach and Artichoke Dip	9.95
served with tortilla chips	
Calamari (Fried or Grilled)	13.95
fried tender and crispy calamari served with cocktail sauce or chargrilled calamari served with olive oil lemon sauce	
Shrimp Dejonghe	14.95
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	

SIGNATURE SMALL PLATES	
Crab Meat Avocado	17.95
real lump crabmeat, topped with our in-house made creamy caper sauce	
Lump Crab Cakes	17.95
two, made in house with fresh crab meat, served over remoulade sauce	
Lamb Chops [Taverna Style]	22.95
four mediterranean-seasoned chops	
Seared Sea Scallops	24.95
three all-natural, east coast, jumbo dried scallops	
Shrimp Scampi	16.95
six jumbo shrimp sautéed with butter, fresh parsley, garlic, lemon juice, and dry vermouth	

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
Oven Roasted Potatoes	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	38.95
12 oz. bone-in filet mignon - "The King of the Filet" - charbroiled to perfection	
8 oz. Filet Mignon	33.95
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	
Chef's Cut Filet Tips	21.95
three 4 oz. sirloin filets charbroiled to perfection and topped with sautéed mushrooms, bleu cheese and bordelaise sauce	

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	17.95
one 11 oz. rib eye bone-in pork chop	
two 11 oz. rib eye bone-in pork chops	24.95
Filet of Pork	22.95
12 oz. filet of pork wrapped in smoked bacon and grilled to perfection, topped with rosemary, olive oil and lemon sauce, served with asparagus and choice of potato	
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

ELLWOOD COMBOS	
The Ellwood Trio	24.95
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	
The Chef's Sampler	25.95
three charbroiled sirloin medallions topped with peppercorn sauce, two pan fried jumbo shrimp, and two salmon cakes	
Sirloin Filets and Shrimp	24.95
two 4 oz. black angus filets charbroiled to perfection and three pan fried jumbo shrimp	

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	14.95
caramelized onions, sautéed mushrooms, swiss cheese, fresh greens, and special sauce	
Classic Hamburger	12.95
fresh greens, tomato, pickle, onion, and special sauce; add aged cheddar cheese for \$1.00	
Bacon Cheeseburger	15.95
aged cheddar cheese, applewood smoked bacon, fresh greens, tomato, pickle, onion, and special sauce	
Salmon Burger	17.95
in house made, served with arugula, roma tomatoes, on a toasted brioche bun	

Gehrke Farm Grassfed Beef	14.95
10 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, 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	

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	

Canadian Salmon	25.95
fresh northern Atlantic filet baked to perfection, topped with olive oil lemon sauce	
Mediterranean Salmon	26.95
sautéed spinach, artichoke hearts, and cherry tomatoes in a white wine sauce	
Stuffed Sea Bass	23.95
baked tender filet of sea bass with our savory salmon meat stuffing laced with crab meat creamy sauce	
Parmesan Crusted Sea Bass	20.95
sautéed filet of sea bass topped with parmesan crust and baked to perfection	
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	
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
6 oz. lobster tail, two east coast dry scallops, and three jumbo shrimp	
Classic Surf and Turf	59.95
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	

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	

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	17.95
half chicken seasoned with olive oil, sea salt, pepper, and oregano, topped with olive oil lemon sauce	
Chicken Marsala	17.95
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	17.95
sautéed chicken breast with artichokes and sun-dried tomatoes in a lemon cream sauce	

PASTA	
made to order and served with choice of homemade soup or house, caesar, or wedge salad	
Loyster Linguini	25.95
4 oz. lobster meat, chopped onions, garlic, tomatoes, and cream tossed with linguini, fresh arugula, basil, tarragon, and parmesan cheese	

Fettuccini Alfredo	16.95
fettuccini pasta tossed in our house made alfredo sauce	
Fresh Basil Pesto Pasta	16.95
linguine pasta tossed in our in house made basil pesto sauce	
Add 8 oz. Chicken Breast	5.00
additional to the above; no extra side	
Add Five Jumbo Shrimp	9.00
additional to the above; no extra side	

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	
Oak, 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.)	3.5
Sparkling water	
Evian Natural Spring (750ml)	5
Still water	

BEER LIST

DRAFT

Miller Lite	3.5
Stella Artois	6
Blue Moon	6
Anti-Hero	6
Seasonal	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
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