

# 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	6.95
Steak and Vegetable Soup	5.95
USDA Angus Beef and hearty vegetables	
Soup of the Day	5.95

### SALADS

Loaded Wedge Salad	13.95
bacon, heirloom cherry tomatoes, bleu cheese crumbles, with bleu cheese dressing	
Ellwood Chopped Salad	16.95
all-natural, free-range chicken, avocado, tomatoes, crumbled bleu cheese, bacon, scallions, corn, and tortillas, tossed in citrus lime vinaigrette	
Herb Crusted Salmon Salad	18.95
canadian salmon, mixed greens, red onions, asparagus, cucumbers, and heirloom cherry tomatoes, tossed in balsamic vinaigrette	
Caesar Salad	13.95
romaine hearts, heirloom cherry tomatoes, croutons, and freshly grated parmigiano, tossed in creamy caesar dressing	
add chicken	16.95
add salmon	17.95
add shrimp	20.95
Steakhouse Salad	18.95
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	10.95
homemade, baked beef meatball in tomato sauce and topped with parmesan cheese	
Pork Belly	10.95
bourbon maple-glazed	
Baked Goat Cheese	10.95
served in marinara sauce	
Filet Skewers	10.95
two skewers served with peppercorn sauce	
Chicken Skewers	9.95
two skewers of mediterranean-seasoned, all-natural, free-range chicken, with olive oil mustard sauce and a side of tzatziki sauce	
Saganaki	10.95
flamed kefalograviera cheese	
Shrimp Cocktail	14.95
five poached shrimp served with cocktail sauce	
Spinach and Artichoke Dip	10.95
served with tortilla chips	
Calamari (Fried or Grilled)	14.95
fried tender and crispy calamari served with cocktail sauce or chargrilled calamari served with olive oil lemon sauce	
Shrimp Dejonghe	15.95
five jumbo shrimp topped with our in house made dejonghe sauce and baked to perfection	
Salmon Cakes	10.95
two made in house with fresh herbs and salmon, sautéed and served with remoulade sauce	

### SIGNATURE SMALL PLATES

Crab Meat Avocado	18.95
real lump crabmeat, topped with our in-house made creamy caper sauce	
Lump Crab Cakes	18.95
two, made in house with fresh crab meat, served over remoulade sauce	
Lamb Chops [Taverna Style]	23.95
four mediterranean-seasoned chops	
Seared Sea Scallops	25.95
three all-natural, east coast, jumbo dried scallops	
Shrimp Scampi	17.95
six jumbo shrimp sautéed with butter, fresh parsley, garlic, lemon juice, and dry vermouth	

### SIDE DISHES

Fresh Vegetables	4.95
Sautéed Spinach	6.95
Grilled Asparagus	6.95
Yukon Mashed Potatoes	4.95
Loaded Mashed Potatoes	5.95
French Fries	4.95
Idaho Baked Potato	4.95
Baked Sweet Potato	4.95
Steakhouse Onion Rings	7.95
Rice Pilaf	4.95
Oven Roasted Potatoes	4.95

### 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	39.95
12 oz. bone-in filet mignon - "The King of the Filet" - charbroiled to perfection	
9 oz. Filet Mignon	34.95
8 oz. filet center cut - the most tender steak	
14 oz. Rib Eye	32.95
14 oz. rib eye steak charbroiled to perfection	
14 oz. Cajun Rib Eye	32.95
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	30.95
14 oz. new york strip steak charbroiled to perfection	
Chef's Cut Filet Tips	24.95
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	37.95
20 oz. bone-in rib eye charbroiled to perfection	
Rib Eye Pork Chop	18.95
one 11 oz. rib eye bone-in pork chop	
two 11 oz. rib eye bone-in pork chops	25.95
Filet of Pork	23.95
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]	38.95
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	25.95
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	26.95
three charbroiled sirloin medallions topped with peppercorn sauce, two pan fried jumbo shrimp, and two salmon cakes	
Sirloin Filets and Shrimp	25.95
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	15.95
caramelized onions, sautéed mushrooms, swiss cheese, fresh greens, and special sauce	
Classic Hamburger	13.95
fresh greens, tomato, pickle, onion, and special sauce; add aged cheddar cheese for \$1.00	
Bacon Cheeseburger	16.95
aged cheddar cheese, applewood smoked bacon, fresh greens, tomato, pickle, onion, and special sauce	
Salmon Burger	18.95
in house made, served with arugula, roma tomatoes, on a toasted brioche bun	

Gehrke Farm Grassfed Beef	15.95
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	17.95
[flight of three] fresh greens, caramelized onions, roma tomatoes, and horseradish sauce	
Steakhouse Wrap	17.95
8 oz. angus steak, lettuce, tomatoes, onions, red peppers, bleu cheese dressing, wrapped in a tortilla	
Ellwood Chicken	15.95
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	26.95
fresh northern Atlantic filet baked to perfection, topped with olive oil lemon sauce	
Mediterranean Salmon	27.95
sautéed spinach, artichoke hearts, and cherry tomatoes in a white wine sauce	
Stuffed Sea Bass	24.95
baked tender filet of sea bass with our savory salmon meat stuffing laced with crab meat creamy sauce	
Parmesan Crusted Sea Bass	21.95
sautéed filet of sea bass topped with parmesan crust and baked to perfection	
Blackened Swordfish	26.95
pan-seared	
Seared Sea Scallops	37.95
five all-natural, east coast, jumbo dried scallops	
Golden Shrimp	20.95
six pan-fried shrimp, breaded in house	
ten pan-fried shrimp	26.95
Seared Shrimp	20.95
six seared shrimp in wine garlic sauce	
ten seared shrimp	26.95

### SIGNATURE COMBINATIONS

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

Seafood Trio	35.95
crab cake, salmon, and three grilled shrimp	
Caribbean Treasure	50.95
6 oz. lobster tail, two east coast dry scallops, and three jumbo shrimp	
Classic Surf and Turf	60.95
8 oz. filet mignon and 10 oz. lobster tail	
New York Strip and Shrimp	32.95
12 oz. new york strip and three golden fried shrimp	

### RIBS

Full Slab of Baby Back Ribs	27.95
cooked to perfection and glazed with our house-made barbecue sauce	
Half Slab of Baby Back Ribs	17.95
cooked to perfection and glazed with our house-made barbecue sauce	
add half barbecue chicken	25.95
Ribs and Shrimp	24.95
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	18.95
half chicken seasoned with olive oil, sea salt, pepper, and oregano, topped with olive oil lemon sauce	
Chicken Marsala	18.95
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	18.95
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	26.95
4 oz. lobster meat, chopped onions, garlic, tomatoes, and cream tossed with linguini, fresh arugula, basil, tarragon, and parmesan cheese	

Fettuccini Alfredo	17.95
fettuccini pasta tossed in our house made alfredo sauce	
Fresh Basil Pesto Pasta	17.95
linguine pasta tossed in our in house made basil pesto sauce	
Add 8 oz. Chicken Breast	6.00
additional to the above; no extra side	
Add Five Jumbo Shrimp	10.00
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.



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

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		
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 tannins with cherry and berry flavors		
Marietta Arme Cabernet (California)	45	
Dark stone fruit, black olive, herb, tobacco, and licorice		

PINOT NOIR

Shooting Star Pinot Noir (California)	9	34
Aromas of cranberry, cherry, and cinnamon, with an elegant cinnamon and white pepper finish		
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

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		

CHARDONNAY

Butter Chardonnay (California)	10	38
Oak aged with aromas of apple and a rich creaminess		
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

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		

PREMIUM SELECT

For five generations, this family has lived and worked their land in Lodi, California, always striving to leave the land in a better state for the next generation. Gen5 strive to craft sustainable wines of outstanding value.

Gen5 Chardonnay	7	26
Lush Chardonnay with juicy tropical flavors and a bright finish		
Gen5 Sauvignon Blanc	7	26
This crisp, light-bodied wine practically explodes with aromas of fresh herbs, citrus fruits and smoked meat		
Gen5 Cabernet Sauvignon	7	26
25 year old estate vines; friendly Cabernet with juicy red and black fruit flavors		
Gen5 Old Vine Zin	7	26
90 year old vineyard imports intensity while the 25 year old site give bright fruit		
Gen5 Merlot	7	26
Will make you love Merlot again; explosive red fruit flavors and balanced finish		
Gen5 Red Blend	7	26
Five generations; five varietals blended into this delicious, crowd-pleasing wine		

MISCELLANEOUS REDS

Adesso	10	38
100% Refosco red grapes with a medley of sweet, intense berry flavors and a lingering taste of candied violets		
Le Petit Toledan Rosé	7	26
Beautiful pale rosé; fresh floral bouquet gracefully blooms into rich vibrant berries		
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		

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	
Darioush 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	

MISCELLANEOUS WHITES

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