

# ELLWOOD

## STEAK AND FISH HOUSE

### APPETIZERS

<b>One Pound Meatball</b>	9.95
homemade, baked beef meatball in tomato sauce and topped with parmesan cheese	
<b>Pork Belly</b>	10.95
bourbon maple-glazed	
<b>Pork Skewers</b>	9.95
two mediterranean-seasoned pork skewers, served with olive oil lemon sauce and a side of tzatziki sauce	
<b>Filet Skewers</b>	10.95
two skewers served with peppercorn sauce	
<b>Chicken Skewers</b>	9.95
two skewers of mediterranean-seasoned, all-natural, free-range chicken, with olive oil mustard sauce and a side of tzatziki sauce	
<b>Saganaki</b>	10.95
flamed kefalograviera cheese	
<b>Shrimp Cocktail</b>	13.95
five poached shrimp served with cocktail sauce	
<b>Spinach and Artichoke Dip</b>	10.95
served with tortilla chips	
<b>Calamari (Fried or Grilled)</b>	12.95
fried tender and crispy calamari served with cocktail sauce or chargrilled calamari served with olive oil lemon sauce	
<b>Shrimp Dejonghe</b>	14.95
five jumbo shrimp topped with our in house made dejonghe sauce and baked to perfection	
<b>Salmon Cakes</b>	10.95
two made in house with fresh herbs and salmon, sautéed and served with remoulade sauce	

### LUNCH FAVORITES

<b>Steakhouse Wrap</b>	14.95
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	
<b>Farmer's Market Cobb Salad</b>	14.95
mixed greens, chicken breast, bacon, bleu cheese, cherry tomatoes, cheddar cheese, corn and a hard boiled egg tossed in buttermilk ranch	
<b>Mediterranean Salad</b>	14.95
fresh romaine lettuce topped with cucumbers, tomatoes, feta cheese, black olives, red onion, bell peppers and grilled chicken	
<b>Harvest Salad</b>	14.95
mixed greens, apples, pears, cranberries, grapes, walnuts, tomatoes, cucumbers and crumbled bleu cheese topped with grilled chicken breast	
<b>Steak and Shrimp Stacks</b>	17.95
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	
<b>Chicken B.L.T.</b>	13.95
pan-fried buttermilk battered chicken breast on toasted white bread with lettuce, tomato, bacon, pico de gallo, mozzarella and honey mustard	
<b>The Reuben</b>	13.95
kosher corned beef, sauerkraut, thousand island dressing and swiss cheese on toasted marble rye bread with choice of potato, vegetable or fruit cup	
<b>French Dip</b>	13.95
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	
<b>Patty Melt</b>	14.95
10 oz. handpacked burger made in house, topped with grilled onions and american cheese	
<b>Lobster Roll</b>	18.95
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	
<b>Salmon Tacos</b>	11.95
tender pieces of salmon seasoned with southwest spices, topped with tartar sauce, pico de gallo and avocado on a tortilla	
<b>Ellwood's Southwest Style Steak Chili</b>	6.95
chunks of steak, beans, peppers and onions with southwest seasonings	
	7.95
loaded with onions and cheddar cheese	

### STEAKS & CHOPS

served with choice of yukon mashed potatoes, french fries, oven roasted potatoes, vegetables, rice pilaf, or fresh broccoli with lemon vinaigrette	
<b>Rib Eye Steak [10 oz.]</b>	23.95
broiled to its fullest flavor	
<b>New York Strip Steak [12 oz.]</b>	26.95
broiled to its fullest flavor	
<b>Chopped Steak</b>	14.95
14 oz. ground beef with our own fresh spices, charbroiled to perfection and topped with caramelized onions	
<b>Rib Eye Pork Chop</b>	16.95
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	
<b>Canadian Salmon</b>	25.95
wild caught, baked in our own seasonings	
<b>Parmesan Crusted Seabass</b>	20.95
sautéed filet of seabass, topped with parmesan crust and baked to perfection	
<b>Blackened Swordfish</b>	26.95
pan-seared with cajun spices	
<b>Seared Sea Scallops</b>	32.95
four all natural, east coast, jumbo dried scallops	
<b>Golden Shrimp</b>	19.95
six pan-fried shrimp, breaded in house, and served golden brown	
	24.95
ten pan-fried shrimp	
<b>Seared Shrimp</b>	19.95
six seared shrimp in wine garlic sauce	
	24.95
ten seared shrimp	

### CHICKEN

served with choice of yukon mashed potatoes, french fries, oven roasted potatoes, vegetables, rice pilaf, or fresh broccoli with lemon vinaigrette	
<b>Mediterranean Chicken</b>	16.95
half chicken seasoned with olive oil, sea salt, pepper, and oregano, topped with olive oil lemon sauce	
<b>Chicken Artichokes</b>	16.95
sautéed chicken breast with artichokes and sun-dried tomatoes in a lemon cream sauce	

### PASTA

<b>Linguini Primavera</b>	14.95
roasted vegetables mixed in a light cream sauce with linguini and parmesan cheese	
<b>Fettuccini Alfredo</b>	14.95
fettuccini pasta tossed in our house made alfredo sauce	
<b>Penne Pasta a la Vodka</b>	14.95
penne pasta tossed in our in house made sauce	
<b>Add 8 oz. Chicken Breast</b>	5.00
<b>Add Five Jumbo Shrimp</b>	8.00

### SOUPS

<b>Baked French Onion Soup</b>	6.95
<b>Steak and Vegetable Soup</b>	5.95
<b>Soup of the Day</b>	5.95

### SIDES

<b>Fresh Broccoli with Lemon Vinaigrette</b>	5.95
<b>Fresh Vegetables</b>	5.95
<b>Sautéed Spinach</b>	6.95
<b>Grilled Asparagus</b>	6.95
<b>Yukon Mashed Potatoes</b>	5.95
<b>Oven Roasted Potatoes</b>	5.95
<b>French Fries</b>	5.95
<b>House, Caesar, or Wedge Salad</b>	6.95
<b>Steakhouse Onion Rings</b>	7.95
<b>Rice Pilaf</b>	5.95

### 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	
<b>1879 Burger</b>	14.95
caramelized onions, sautéed mushrooms, swiss cheese, fresh greens, and special sauce	
<b>Classic Burger</b>	13.50
fresh greens, tomato, pickle, onion, and special sauce	
<b>Classic Cheeseburger</b>	13.95
aged cheddar cheese, fresh greens, tomato, pickle, onion, and special sauce	
<b>Black and Bleu</b>	14.95
sautéed portabella mushrooms, caramelized onions, house made bleu cheese sauce, and bleu cheese crumbles	
<b>Bacon Cheeseburger</b>	14.95
aged cheddar cheese, applewood smoked bacon, fresh greens, tomato, pickle, onion, and special sauce	
<b>Avocado Burger</b>	14.95
avocado, jalapeño jack cheese, fresh greens, tomato, pickle, onion, and special sauce	
<b>Salmon Burger</b>	15.95
in house made, served with arugula, roma tomatoes, on a toasted brioche bun	
<b>Gehrke Farm Grassfed Beef</b>	13.95
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	
<b>Ellwood Filet Sliders</b>	14.95
[flight of three] fresh greens, caramelized onions, roma tomatoes, and horseradish sauce	
<b>Mini Cheeseburgers</b>	11.95
[flight of three] gourmet burgers with aged cheddar cheese, fresh greens, roma tomatoes, and special sauce	
<b>Steakhouse Philly Sandwich</b>	14.95
pan-seared steak strips, caramelized onions, mushrooms, mozzarella cheese, served on a toasted french roll	
<b>Ellwood Chicken</b>	12.95
all natural, free-range chicken breast, aged cheddar cheese, barbecue sauce, and bacon, served on a toasted brioche bun	
<b>Cajun Chicken</b>	12.95
all natural, free-range chicken breast, fresh greens, tomatoes, mozzarella cheese, and special sauce, served on a toasted brioche bun	

### SALADS

<b>Loaded Wedge Salad</b>	11.95
bacon, heirloom cherry tomatoes, bleu cheese crumbles, and bleu cheese dressing	
<b>Ellwood Chopped Salad</b>	14.95
all natural, free-range chicken, avocado, tomatoes, crumbled bleu cheese, bacon, scallions, corn, and tortillas, tossed in citrus lime vinaigrette	
<b>Herb Crusted Salmon Salad</b>	17.95
canadian salmon, mixed greens, red onions, asparagus, cucumbers, and heirloom cherry tomatoes, tossed in balsamic vinaigrette	
<b>Steakhouse Salad</b>	18.95
USDA angus tenderloin, mixed greens, pita chips, red pepper, heirloom cherry tomatoes, onions, crumbled bleu cheese, tossed in balsamic vinaigrette	
<b>Waldorf Salad</b>	14.95
all natural, free-range chicken, mixed greens, spinach, celery, apples, croutons, cranberries, pecans, tossed in apple ranch dressing	
<b>Caesar Salad</b>	11.95
romaine hearts, heirloom cherry tomatoes, croutons, freshly grated parmigiano, tossed in creamy caesar dressing	
	15.95
add chicken	
	16.95
add salmon	
	18.95
add shrimp	
<b>Spinach Salad</b>	14.95
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.



# LOUNGE

## 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	
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		

### 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