

ELLWOOD

STEAK AND FISH HOUSE

APPETIZERS

Pork Belly bourbon maple-glazed	10.95
Saganaki flamed kefalograviera cheese	10.95
Shrimp Cocktail five poached shrimp served with cocktail sauce	13.95
Spinach and Artichoke Dip served with tortilla chips	10.95
Calamari (Fried or Grilled) fried tender and crispy calamari served with cocktail sauce or chargrilled calamari served with olive oil lemon sauce	12.95
Shrimp Dejonghe five jumbo shrimp topped with our in house made dejonghe sauce and baked to perfection	14.95

LUNCH FAVORITES

Steakhouse Wrap 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	14.95
Steak and Shrimp Stacks 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	17.95
Chicken B.L.T. pan-fried buttermilk battered chicken breast on toasted white bread with lettuce, tomato, bacon, pico de gallo, mozzarella and honey mustard	13.95
French Dip 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	13.95
Patty Melt 10 oz. handpacked burger made in house, topped with grilled onions and american cheese	14.95
Lobster Roll 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	18.95
Salmon Tacos tender pieces of salmon seasoned with southwest spices, topped with tartar sauce, pico de gallo and avocado on a tortilla	11.95
Crab Cake Sandwich 6 oz. cake made with real crab meat, served on a toasted brioche bun with lettuce, tomato, onion, avocado and remoulade sauce	18.95
Flat Bread flat bread topped with roasted artichokes, roasted tomatoes, chicken breast and shredded goat cheese	13.95
Stuffed Cheese Ravioli organic stuffed cheese ravioli sautéed with pesto sauce and topped with tomato bruschetta	13.95

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 [flight of three] fresh greens, caramelized onions, roma tomatoes, and horseradish sauce	14.95
Mini Cheeseburgers [flight of three] gourmet burgers with aged cheddar cheese, fresh greens, roma tomatoes, and special sauce	12.95
Steakhouse Philly Sandwich pan-seared steak strips, caramelized onions, mushrooms, mozzarella cheese, served on a toasted french roll	14.95
Ellwood Chicken all natural, free-range chicken breast, aged cheddar cheese, barbecue sauce, and bacon, served on a toasted brioche bun	14.95
Cajun Chicken all natural, free-range chicken breast, fresh greens, tomatoes, mozzarella cheese, and special sauce, served on a toasted brioche bun	14.95

STEAKS & CHOPS

served with choice of yukon mashed potatoes, french fries, oven roasted potatoes, vegetables, rice pilaf, or fresh broccoli with lemon vinaigrette

for additional steak selections, please request a dinner menu from your server

14 oz. New York Strip 14 oz. new york strip steak charbroiled to perfection	29.95
Sirloin Filets two 4 oz. black angus sirloin filets charbroiled to perfection	19.95
Rib Eye Pork Chop 12 oz. french-cut pork chop	16.95

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 wild caught, baked in our own seasonings	25.95
Parmesan Crusted Seabass sautéed filet of seabass, topped with parmesan crust and baked to perfection	20.95
Golden Shrimp six pan-fried shrimp, breaded in house, and served golden brown	19.95
ten pan-fried shrimp	24.95
Seared Shrimp six seared shrimp in wine garlic sauce	19.95
ten seared shrimp	24.95

PASTA

Fettuccini Alfredo fettuccini pasta tossed in our house made alfredo sauce	15.95
Add 8 oz. Chicken Breast	5.00
Add Five Jumbo Shrimp	8.00

SMALL PLATES

New York Strip 6 oz. New York strip steak with oven roasted potatoes	12
Sirloin Tips topped with bordelaise sauce, mushrooms, and bleu cheese	12
Peppercorn Sirloin Filet 4 oz. sirloin filet over mashed potatoes	12
Salmon Cake served with remoulade sauce	10
Meatballs 8 meatballs served with tangy barbecue sauce and garlic bread	10
Crispy Brussel Sprouts tossed with bacon and parmesan cheese	9
Salmon Tacos includes avocado, coleslaw, and hot sauce	10
Steak Quesadillas sliced steak with cheddar cheese, pico de gallo and coleslaw	11
One Pound Meatball homemade, baked beef meatball in tomato sauce and topped with parmesan cheese	11
1/2 Crab Avocado stuffed crab with fresh lemon and caper aioli	12
Filet Skewers two skewers served with pita bread and peppercorn sauce	11
Chicken Skewers two skewers of chicken breast with pita bread and tzatziki sauce	10
Chicken Wings 8 wings tossed in barbecue or Frank's Red Hot sauce, served with ranch or bleu cheese sauce	10
Bruschetta Toasted Italian bread topped with fresh mozzarella, onions and fresh basil, drizzled with balsamic glaze	9
Zucchini Chips served with tzatziki sauce	8

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 caramelized onions, sautéed mushrooms, swiss cheese, fresh greens, and special sauce	14.95
Classic Burger fresh greens, tomato, pickle, onion, and special sauce	13.50
Classic Cheeseburger aged cheddar cheese, fresh greens, tomato, pickle, onion, and special sauce	13.95
Black and Bleu sautéed portabella mushrooms, caramelized onions, house made bleu cheese sauce, and bleu cheese crumbles	14.95
Bacon Cheeseburger aged cheddar cheese, applewood smoked bacon, fresh greens, tomato, pickle, onion, and special sauce	14.95
Avocado Burger avocado, jalapeño jack cheese, fresh greens, tomato, pickle, onion, and special sauce	14.95

Gehrke Farm Grassfed Beef 8 oz. DeKalb-grown patty on a brioche bun with fresh greens, tomato, and pickles	14.95
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CHICKEN

served with choice of yukon mashed potatoes, french fries, oven roasted potatoes, vegetables, rice pilaf, or fresh broccoli with lemon vinaigrette

Mediterranean Chicken half chicken seasoned with olive oil, sea salt, pepper, and oregano, topped with olive oil lemon sauce	16.95
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SALADS

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
Farmer's Market Cobb Salad mixed greens, chicken breast, bacon, bleu cheese, cherry tomatoes, cheddar cheese, corn and a hard boiled egg tossed in buttermilk ranch	14.95
Mediterranean Salad fresh romaine lettuce topped with cucumbers, tomatoes, feta cheese, black olives, red onion, bell peppers and grilled chicken	14.95
Herb Crusted Salmon Salad canadian salmon, mixed greens, red onions, asparagus, cucumbers, and heirloom cherry tomatoes, tossed in balsamic vinaigrette	17.95
Steakhouse Salad USDA angus tenderloin, mixed greens, pita chips, red pepper, heirloom cherry tomatoes, onions, crumbled bleu cheese, tossed in balsamic vinaigrette	18.95
Caesar Salad romaine hearts, heirloom cherry tomatoes, croutons, freshly grated parmigiano, tossed in creamy caesar dressing	11.95
add chicken	15.95
add salmon	16.95
add shrimp	18.95

SOUPS

Baked French Onion Soup	6.95
Steak and Vegetable Soup	5.95
Soup of the Day	5.95

SIDES

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

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.



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		
Tassajara Pinot Noir (California)	9	34
Aromas of cherries, blackberries and plums with notes of vanilla, mocha and oak. Medium bodied, bright red fruit, soft yet structured tannins with a lingering sweet oak finish.		
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

Zolo Unoaked Chardonnay (Argentina)	8	30
A fruit-focused chardonnay with great tropical fruit and pear aromas with a clean, crisp balance		
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

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		
Zolo Malbec (Argentina)	8	30
A Malbec with a deep purple color, with a high intensity of black fruit, raspberries, and violets		
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	

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		
Carlo & Sylvia Moscato (Italy)	9	34
Gently sparkling and slightly sweet, this wine shows fragrant aromas of white blossom peaches and crispy citrus		
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
Stella Artois	6
Blue Moon	6
Anti-Hero	6
Seasonal	6
Guinness	7

SPECIALTY

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

NON-ALCOHOLIC

Buckler	4
Heineken Double-O	5

DOMESTIC

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

IMPORT

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

CRAFT/MICRO

805 Firestone Walker	5
Ballast Point Sculpin IPA	7
Boulevard Tank 7	5
Bubble Stash IPA	6
Deschutes Black Butte Porter	6
Deschutes Fresh Squeezed IPA	6
Dogfish Head 90 Minute Imperial IPA	7
Dogfish Head Hazy IPA	7
Finch Taco Cat	5
Fox Rucker Red Ale	5
Sam Adam's Boston Lager	5
Sierra Nevada Fantastic Haze IPA	6
Two Brothers Domaine Dupage	5
Two Brothers Prairie Path	5