

ELKS 222 SUMMMER MENU

APPETIZERS

Potato Skins	11	Buffalo Chicken Dip	12	Mozzarella Balls	11
<i>Russet Potatoes gutted & stuffed w/Cheddar Jack, Bacon Bits. Drizzled w/ Sour Cream & Chives</i>		<i>House Buffalo Dip sprinkled w/Cheddar Jack and baked. Served w/Warm Corn Chips</i>		<i>Hand Breaded, Fresh Mozzarella fried golden brown, served w/House Marinara</i>	
Pretzel Bites	11	Popcorn Shrimp	12	Spinach Artichoke Dip	12
<i>Pretzel pieces tossed in butter & salt. Served w/ House Beer Cheese</i>		<i>Shrimp lightly dusted in seasoned flour & flash fried. Served w/House Cocktail Sauce</i>		<i>House Spinach Dip sprinkled w/3 Cheese Italian Blend & Parmesan & Baked w/Warm Corn Chips</i>	
Boneless Wings	12	Fried Shrooms	10	Mussels	12
<i>Marinated Chicken Tender Bites, Lightly Battered & Fried to Golden Brown</i>		<i>Fresh Mushrooms Beer Battered & Fried. Served w/House Ranch</i>		<i>1 lb Fresh Mussels steamed in a White Wine Garlic Butter. Served w/Focaccia</i>	

HANDHELDS

Served w/House Chips & Pickle

Upgrade to French Fries, Sweet Fries, Steak fries or Onion Rings +2

Steak Panini	15	Meatball Sub	14	Chicken Panini	13
<i>Prime Rib shaved thin & piled high w/Caramelized Onion, Sauteed Mushrooms, Pepper Jack Cheese & House Zesty</i>		<i>Hand rolled Meatballs w/ House Marinara Stuffed in a baguette & topped w/our 3 Cheese Italian Blend & baked</i>		<i>Grilled Chicken Tenders with Caramelized Onions, Sauteed Mushrooms, Swiss Cheese & House Roasted Garlic Aioli</i>	
Fish Sandwich	14	Sliders	14	Shrimp Po Boy	14
<i>Battered Cod with House Tarter, Lettuce, Tomato & Onion on Brioche</i>		<i>3 Beef Sliders topped w/Caramelized Onion, Sauteed Mushrooms, Cheddar Cheese on Brioche Bun w/House Zesty Sauce</i>		<i>Lightly dusted Shrimp flash fried with Lettuce, Tomato & a Dash of Tabasco. Stuffed in a Toasted Baguette</i>	

ELKS CLASSICS

Club Sandwich	14	Steak Tips	15	Fish & Chips	
Elks Burger	14	Quesadilla	14	3 piece	13
Battered Shrimp	16	Chicken Tenders	15	4 piece	15

SIDE SELECTIONS

Mashed Potato	Steak Fries
Roasted Potato	Basmati Rice
Baked Potato	Rice Pilaf
Home Fries	Stir Fry
French Fries	Seasonal Vegetables
Sweet Fries	

DRESSINGS/SAUCES

Ranch	Creamy Caesar	Chipotle Aioli
French	Creamy Italian	Sweet Onion Spread
Blue Cheese	Tarter	Maple or Sweet Chili
Russian	Cocktail	Whole Grain Honey Mustard
Balsamic Vinaigrette	Zesty	Root Beer BBQ
Berry Vinaigrette	Roasted Garlic Aioli	Buffalo

BURGERS

Available in 6 oz. & Black Bean Patties

Served with House Chips and Lettuce, Tomato, Onion and Pickle

Upgrade to French Fries, Sweet Fries, Steak fries or Onion Rings +2

Black & Blue 12/15	Hole In One 13/16	Dante Burger 12/15
<i>Custom Beef Blend Cajun Crusted & Blackened on Cast Iron. Topped w/Caramelized Onion, Bacon, Blue Cheese & House Roasted Garlic Aioli</i>	<i>Custom Beef Blend grilled to order. Topped w/Bacon, Ham, Egg, American Cheese & House Maple Bacon Syrup</i>	<i>Custom Beef Blend grilled to order. Topped w/Jalapeno, Fried Avocado, Pepperjack Cheese & House Chipotle Aioli</i>

SALADS

Add Chicken +5; Add Salmon +7; Add Steak Tips +9

All Salads available as wraps with Chicken +2

Greenskeeper 13	Greens & Berries 13	Caesar 11
<i>Romaine, Tomato, Onion, Avocado, Egg, Cheddar Jack, Bacon Bits & Croutons. Served with House Ranch</i>	<i>Mixed Greens, Fresh Berries, Tomato, Cucumber, Onion, Candied Walnuts, Danish Blue Cheese. Served w/House Berry Vinaigrette</i>	<i>Romaine, Tomato, Croutons, Parmesan & Parmesan Crisp tossed w/Creamy Caesar Dressing</i>

ENTREES

Served with your Choice of Side Salad, Cole Slaw or Cottage Cheese & Bread

Baked Meatballs 17	Shrimp Bliss 19	Fried Whitefish 20
<i>Hand Rolled Meatballs simmered in House Marinara w/Penne & 3 Cheese Italian Blend</i>	<i>Sauteed Cajun Shrimp, Spinach & Mushrooms tossed in a Shellfish Cream Sauce atop a Sliced Baked Potato</i>	<i>Whitefish lightly dusted in Seasoned Flour & Fried to Golden Brown. Choice 1 Side</i>
Steak Tip Pasta 19	Smothered Chicken 17	Grilled Salmon 20
<i>Grilled Steak Tips tossed in Linguine & House Cognac Cream Sauce topped with Tobacco Onions</i>	<i>Mesquite rubbed & Grilled Tenders topped w/Sauteed Mushrooms, Onions, Peppers & Cheddar Jack. Choice 1 Side</i>	<i>Hand cut Atlantic Salmon topped w/Lemon Dill Compound Butter. Choice 1 Side</i>
Chicken Marsala 17	Mesquite Ribs 15/20	New York Strip 24/28
<i>Sauteed Mushroom Blend, Caramelized Onion & Linguine tossed in Homemade Marsala Sauce. Topped w/Pan Fried Chicken Tenders & Parmesan</i>	<i>1/2 or Full Slab of Slow Cooked & Dry rubbed with House Mesquite over a bed of French Fries</i>	<i>12 or 14 oz. Hand Cut New York Strip Loin grilled to order. Topped w/Garlic & Herb Compound Butter. Choice 1 Side</i>