

# ELI'S

## ON WHITNEY

### DINNER MENU

#### TO START

##### SLIDERS

Three mini burgers with bacon, American cheese & peppercorn aioli on potato rolls – 10

##### MINI PASTRAMI REUBENS

Thinly shaved pastrami, Swiss cheese, sauerkraut & 1000 Island dressing on mini rye bread with a horseradish dipping sauce – 11

##### BROCCOLI RABE & SAUSAGE

“Andy Boy” broccoli rabe sautéed in olive oil with garlic, crushed red pepper, parmesan cheese & toast points – 10

##### STEAMED CLAMS\*

Fresh clams steamed in white wine, garlic, hot cherry peppers and fresh herbs, finished with a splash of marinara & a pinch of parmesan cheese – 11.5

##### PANECOTTO

Escarole, white beans, garlic and Italian bread sautéed with olive oil, topped with parmesan cheese & baked until golden brown – 8.5

##### QUESADILLA

Barbecued pulled pork, cheddar jack cheese & scallions served with pico de gallo & sour cream – 9

##### FRIED CALAMARI

Served with marinara sauce or cocktail sauce – 11  
“New York style” tossed with hot cherry peppers & roasted tomato sauce – 11.5  
“Asian style” with a sweet chili glaze & scallions – 11.5

##### PANKO CRUSTED CRAB CAKES

Garnished with a black bean & corn salsa and served with our own remoulade – 10.5

##### FRIED MOZZARELLA

Served with marinara sauce – 8

##### WINGS

Buffalo, Cajun or Chipotle BBQ  
6 pc. – 7 / 12 pc. – 13 / 18 pc. – 17  
Side of Evil Juice add 1.5

##### LAZY MAN'S WINGS

Buffalo style tenders with bleu cheese & celery sticks – 8

##### MINI MEATBALLS

House made, served with marinara sauce, a dollop of ricotta cheese & toast points – 8

##### CHICKEN TENDERS

Served with honey mustard or BBQ sauce for dipping – 7.5

##### STUFFED POTATO SKINS

Filled with cheese – 8 (bacon or broccoli, add 1)  
**Buffalo Boats** - filled with diced buffalo chicken tenders & bleu cheese – 9

##### NACHOS

Cheese – 9.5 / Works – 13 • 1/2 order – 7 / 10  
Just cheese or with tomatoes, scallions & jalapeños  
Add chili or chicken – 2 Extra cheese – 2  
Add pulled pork – 4

##### SPINACH & ARTICHOKE DIP

Roasted artichokes & spinach with garlic, mozzarella & toasted chips – 9

##### CHIPOTLE CHICKEN PIZZA

Diced chicken breast, chipotle BBQ sauce & red onions, with mozzarella, smoked gouda & parmesan cheese – 11.5

##### HOUSE PIZZA

Grilled chicken, roasted red peppers, basil & mozzarella cheese – 11.5

#### BURGERS

##### THE WHITNEY BURGER

Eli's own meatloaf burger topped with roasted red peppers, mozzarella cheese, fried onions, lettuce & tomato – 11

##### CHEESEBURGER

Certified Angus Beef charbroiled to your liking with your choice of cheese with lettuce & tomato – 10.5

##### BACON-CHEDDAR BURGER

Aged cheddar cheese & crisp bacon – 12

##### BLACK & BLEU BURGER

Cajun spice dusted patty with fried onions, bleu cheese, peppercorn aioli, lettuce & tomato – 12

##### CALI BURGER

Blackened burger with pepperjack, shredded lettuce, pico de gallo, crushed tortilla strips & avocado with a chipotle aioli – 12.5

##### SMOKEHOUSE BURGER

Smoked gouda, fried onions, smoked bacon, BBQ sauce, ranch dressing, lettuce & tomato – 12.5

##### ELI'S VEGGIE BURGER

Our own black bean and vegetable patty with cheddar cheese, avocado, pico de gallo & lettuce – 9.5

##### TURKEY BURGER

Ten ounces of freshly house ground seasoned turkey breast grilled & served with lettuce & tomato – 10.5

##### PORTABELLA MUSHROOM CAP BURGER

Smoked gouda, roasted red peppers, lettuce, tomato & garlic mayo – 10.5

*All of our burgers are ten ounce Certified Angus Beef patties served on freshly baked brioche rolls. Add bacon – 1.5, red peppers – 1, mushrooms or onions – 1 Substitute sweet fries – 1*

#### SOUPS & SIDES

CHOWDER – 5.5

SOUP DU JOUR – 5

FRENCH ONION – 5.5

SWEET POTATO FRIES

with a lemon-thyme dipping sauce – 5

BROCCOLI RABE

sautéed with olive oil & garlic – 5

GRILLED ASPARAGUS – 4.5

PUB FRIES – 3.5

CINNAMON CHIPOTLE

SWEET FRIES – 5.5

## Egg Rolls Eli's Style

*All rolls made on premise*

**Philly Steak** American cheese, sautéed onions, chipotle aioli, horseradish dipping sauce – 10

**Buffalo Chicken** Bleu cheese dipping sauce – 9.5

**Chipotle BBQ Chicken** Jalapeno-ranch dipping sauce – 9.5

**Egg Roll Trio** – 10

#### SIGNATURE SANDWICHES

##### CRAB CAKE SANDWICH

Lump & claw meats on a brioche roll with lettuce, tomato & our house made remoulade – 13

##### BOBCAT CHICKEN SANDWICH

Herb marinated chicken breast, peppercorn aioli, shaved red onion, lettuce, tomato, bacon & American cheese on a brioche roll – 10

##### MEDITERRANEAN SANDWICH

Thinly sliced prosciutto with fresh mozzarella, arugula, & tomatoes on focaccia with extra virgin olive oil and balsamic vinegar – 10.5

##### BUFFALO CHICKEN WRAP

In a seasoned wrap with bleu cheese dressing, lettuce & tomato – 10

##### PHILLY STEAK & CHEESE

Finely shaved steak & onions grilled & topped with American cheese, served on a sub roll – 11  
Add mushrooms and /or peppers 1 each

##### GRILLED VEGETABLE SANDWICH

Zucchini, squash, roasted red peppers, tomatoes, fresh mozzarella cheese, arugula & sun-dried tomato puree on fresh baked focaccia – 10

##### PULLED PORK SANDWICH

BBQ pulled pork, slow roasted on premises, with cheddar cheese & caramelized onions – 10.5  
Slider style on potato rolls – 10.5

*To substitute sweet potato fries on any sandwich, add 1 Eli's House salad or Caesar salad 2.5 with sandwich*

## SALADS

### THE SIGNATURE SALAD

Mesclun greens, candied walnuts, craisins, gorgonzola cheese & Granny Smith apples with a balsamic vinaigrette – 9.5

### CAESAR SALAD

Crisp romaine hearts, parmesan cheese, croutons & our Caesar dressing – 8

### GARDEN SALAD

Mixed greens, tomato, cucumber, carrot, shaved red onion & peppers – 8

### ASIAN SALAD

Field greens, carrots, peppers, cashews, fried wontons & wasabi peas with a sesame-soy vinaigrette – 9.5

### SAVANNA SALAD

Chopped romaine hearts tossed with our chipotle-lime dressing, cheddar-jack cheese, chopped tomatoes, corn & black bean relish & tortilla crisps – 9

### ARUGULA SALAD

Crisp baby arugula, tossed with a red pepper vinaigrette, topped with goat cheese, red onion & grape tomatoes over a toasted pizza shell – 9.5

### ELI'S CHOP SALAD

Black Forest ham, turkey, bacon, chopped egg, tomatoes, crumbled bleu cheese, avocado & chopped romaine hearts tossed with ranch dressing – 12

### ADD YOUR FAVORITE PROTEIN TO ANY OF OUR SALADS:

Grilled or Blackened Breast of Chicken – 4 / Grilled Steak – 6 / 10 ounce Certified Angus Burger – 4  
Jumbo Shrimp, Sea Scallops or Fresh Atlantic Salmon – 9  
Lobster Tail – 13

## PASTA

### PENNE A LA VODKA

A light tomato sauce finished with vodka & cream – 15  
Add Chicken or Sausage – 4 / Shrimp – 8

### SACCHETTINI POMODORO

Six cheese sacchettini pasta tossed in a tomato cream sauce with roasted garlic – 18  
Add Sausage – 4

### ORECCHIETTE RAPINI

Broccoli rabe, Longhini sweet Italian sausage, garlic, extra virgin olive oil, tossed with orecchiette pasta & topped with parmesan cheese – 18

### SANTE FE CHICKEN

Grilled breast of chicken sautéed with sun-dried tomatoes, black olives, mushrooms & garlic in a marsala wine sauce tossed with penne pasta – 18

### ZUPPA DI PESCE

Scallops, clams & shrimp with fresh herbs and spices over linguini in red, white or fra diavolo sauce – 23

## FROM THE GRILL

### NEW YORK STRIP

A fourteen ounce, center-cut beauty dry rubbed with herbs & spices accompanied by garlic mashed & creamed artichoke hearts & spinach – 26  
add Gorgonzola crust – 2.5

### RIB EYE STEAK

A fourteen ounce, center cut steak, rubbed with sea salt & served with garlic mashed & fresh vegetables – 27

### FILET MIGNON

A nine ounce cut topped with a roasted garlic butter, served with mashed potatoes & fresh vegetables – 29

### SURF & TURF

New England lobster tail with grilled petite filet mignon with rice & fresh vegetables – 26

## ENTRÉES

### ELI'S CHICKEN

Sautéed chicken breast, hot and sweet cherry peppers, caramelized onions & garlic with fried potato hearts – 18

### CHICKEN SPUMANTE

Sautéed breast of chicken with artichoke hearts, hot cherry peppers, capers, kalamata olives, mushrooms & spinach – 19

### ALMOND CRUSTED CHICKEN

Boneless breast of chicken with a sun-dried tomato sauce, served with rice & fresh vegetables – 19

### SAUTÉED TILAPIA

With fresh spinach, capers, lemon & a touch of marinara sauce over rice – 19

### PAN SEARED SEA SCALLOPS

Fresh Dry Maine Sea Scallops pan seared with fresh lemon & butter served with garlic mashed potatoes & spinach – 23

### CHICKEN FLORENTINE

Sautéed chicken cutlets in a white wine & lemon sauce served with fresh spinach & garlic mashed potatoes – 18

### CHICKEN COLNAGO

Sautéed breasts of chicken layered with a mozzarella cheese, spinach & prosciutto with fresh sage in a Madeira wine sauce accompanied by garlic mashed potatoes – 19

### PANKO & FRESH HERB CRUSTED SALMON

Lemon white wine sauce served with spinach & rice – 21

## THE COMFORT ZONE

### ELI'S MEATLOAF

Topped with a shallot & roasted tomato gravy, served with garlic mashed – 16

### MAC & JACK

Smoked gouda, pepper jack, white cheddar & asiago cheeses with caramelized onions, pulled pork & jalapenos, tossed with orecchiette pasta, topped with panko bread crumbs & baked – 15

### CHICKEN POT PIE

House made with chicken breast, potatoes, carrots, peas & gravy, topped with puff pastry – 14

*Eli's House salad or Caesar salad 2.5 with entrée*

OUR FULL MENU IS AVAILABLE FOR TAKEOUT. CHECK US OUT ONLINE AT [WWW.ELISRESTAURANTGROUP.COM](http://WWW.ELISRESTAURANTGROUP.COM)