



ELDERWOOD

APPETIZERS

ROASTED CAMEMBERT CHEESE - 12

brown sage butter | caramelized granny smith apple | crostini

FRITTO MISTO CALAMARI - 13

monterrey bay calamari | meyer lemon aioli | fried caper remoulade

SPICY SHRIMP - 14

thai chili sauce | micro cilantro

48-HOUR SOY SUGAR CURED PORK BELLY - 18

kimchi b&b pickles | toasted sesame ginger slaw

SALADS

ELDERWOOD HOUSE SALAD - 12

mixed greens | toasted macadamia | heirloom grape tomato
choice of dressing

ASIAN PEAR SALAD - 12

savoy spinach mix | heirloom tomato | goat cheese
craisin and candied pecans | pomegranate vinaigrette

CLASSIC CAESAR SALAD - 12

caesar cardini dressing | house made croutons

SLOW ROASTED BEET TOWER - 12

gilroy garlic goat cheese | candied pecans | cilantro pesto

SKIRT STEAK SALAD - 16

fresh romaine | heirloom tomato | bleu cheese

ENTREES

AIRLINE CHICKEN - 18

fingerling potato | creamy wild mushroom

COCONUT CURRY TOFU - 20

herbed farro | sautéed vegetables | coconut milk | curry

SHRIMP SCAMPI - 24

handmade fettuccine | white wine | fresh tomato | green onion

GRILLED SALMON - 27

lemon-herb beurre blanc | forbidden rice | grilled asparagus

CITRUS GLAZED DRY AGED PORK CHOP - 31

root vegetables | grilled broccolini

PAN SEARED SCALLOP RISOTTO - 36

butternut squash risotto | candied lemon

NEW YORK STRIP STEAK - 38

cilantro pesto | garlic mash potato | grilled asparagus

8oz. FILET - 42

garlic mash potato | grilled broccolini

18% gratuity will be applied to parties of 8 or more