

THE ELIZABETH

Latin Inspired Cuisine

STARTERS

BREAD SERVICE

Polenta-Peppita Focaccia from Gemini bakery served with spicy honey, adobo butter and seasonal jam \$9

SPANISH GARLIC & SAFFRON SHRIMP

Saffron infused butter, garlic, white wine, extra virgin olive oil, red chili flakes, parsley, grilled lemon. Served with toast points \$16

PROVOLETTA

Melted smoked provolone topped with chimichurri, pickled red onion, micros, served with toast points \$14
Add chorizo \$5

STEAK SKEWERS

Three marinated flank steak pinchos, chimichurri, crispy garbanzos, finished with smoked paprika \$17

ALBONDIGAS & WILD MUSHROOMS

Traditional beef meatballs with salsa espanola, local shady grove farm mushrooms, manchego, topped with smoked ricotta and micros \$15

SOUP AND SALADS

WINTER CITRUS SALAD

Local greens, seasonal citrus, crushed roasted pistachio, coconut dust, citrus pepper and honey lime dressing \$15

ELIZABETH CAESAR

Romaine lettuce dressed in our lime and cotija Caesar topped with crispy garlic crumbs and white anchovy \$16

SOUP DU JOUR

Rotating seasonal soup

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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ON A BUN

Served on brioche buns with choice of potato chips or dressed mixed greens

THE ELIZABETH BURGER

8oz burger, cabot white cheddar, caramelized onions,
julienned jalapeno, heirloom tomato and house aioli \$25

VEGETARIAN

CREAMY GARLIC WILD MUSHROOM PASTA

Campanelle pasta sauteed with garlic, crushed red pepper, fresh herbs, local Shady
grove farm mushrooms and cream, topped with manchego and truffle dust \$32

Additions:

Scallops \$17 | Shrimp \$10

ENTREES

PERUVIAN STYLE CHICKEN BREAST

Served with black bean puree, roasted spiced sweet potatoes and rosemary oil \$33

SCALLOPS

Served with fresno romesco sauce, forbidden rice and grilled lemon \$36

SPANISH BRAISED LAMB

House braised lamb shank served with creamy polenta and chili oil \$40

8oz FILET

Served with creamy polenta and choice of vegetable \$44

MAKE IT A SURF N' TURF

Add grilled shrimp \$10

Add seared scallops \$17

ADDITIONAL SIDES \$8

ROASTED CUMIN CARROTS

SAUTEED LOCAL KALE

With prosciutto

SHADY GROVE FARM MUSHROOMS

Variety of locally grown mushrooms, sauteed and lightly seasoned

CREAMY POLENTA

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