

# THE ELIZABETH

Latin + Mediterranean Inspired Cuisine

## STARTERS

### CHEESE PLATE

A plate of various Maine cheeses and accompaniments 22

### GRILLED BEEF SKEWERS

Marinated in lime yogurt, dusted with house chile blend, and served with chipotle aioli & chimichurri 18

### PORK BELLY BITES

Crispy pork belly served with creamy polenta and spiced honey 13

### CAMARONES

Grilled garlic shrimp with chipotle jam and crostini 15

### GRILLED TOMATO SALAD

Chargrilled heirloom tomatoes, cotija cheese, garlic and rosemary infused EVOO, sea salt, served with polenta pepita bread 14

### VERDE SALAD

Charred corn, green peppers and red onions served over a bed of mixed greens with roasted pepper and lime vinaigrette 12

## MAINS

### RIBEYE

Grilled 16oz ribeye served with smashed yukon potatoes and crispy kale & an adobo compound butter 49

### SCALLOPS

Grilled scallops with crispy chorizo breadcrumbs, tomatoes confit, and a brown butter parsnip puree 37

### ROASTED 1/2 CHICKEN

Locally raised chicken, chimichurri, and roasted carrots & pickled red onion 32

### HALIBUT

Seared and served over a charred corn chowder with a roasted poblano relish 36

### LAMB SHANK

Braised lamb shank, stewed chorizo and black beans, with basmati rice 37

### FALL SQUASH

Stuffed squash with couscous and a fall vegetable medley, topped with toasted squash seeds, served over a vegetable demi-glace 28

### WILD MUSHROOM GNOCCHI

Baked gnocchi with a manchego cream sauce and a variety of local mushrooms 30

### FILET

Grilled 7 oz filet, smashed yukon potatoes, grilled roasted carrots, served with salsa roja and spiced honey & chimichurri 45

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