

THE ELIZABETH

Latin Inspired Cuisine

STARTERS

SHRIMP CEVICHE

Tomato, avocado, red onion, cucumber, lime juice, jalapeno, cilantro.
Served with crisp corn tortilla \$12

TOSTADA

Crispy corn tortilla with braied chicken, cumin black beans, cotija cheese,
watermelon radish and cilantro micro greens \$10

PROVOLETTA

Smoked provolone cheese with
chimichurri, toast points, and
pickled red onion \$14
Add chorizo \$5

BURRATA CHEESE

Topped with brandied apricots
and roasted pinenuts. Served
with grilled crostini's \$14

PINCHOS

Grilled chicken or chorizo skewers served with chimichurri
and crostini \$9 Grilled shrimp \$12

SOUP AND SALADS

SPRING SALAD

Local mixed greens, grilled corn, champagne mango,
avocado, baby tomatos, cucumber, pickled red onion, mango
vinaigrette dressing \$12

ELIZABETH CAESAR

Romaine lettuce dressed in our lime and cotija Caesar
topped with pepita croutons and white anchovy \$15

STACKED BUTTER LEAF

Gem butter leaf lettuce layered with cucumbers, watermelon
radishes and topped with our tahini green goddess dressing \$13

LOBSTER GAZPACHO

Tomatoes, cucmber, red onion, sherry vinegar, topped
with fresh lobster \$18

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

ASADERO BURGER

8 oz custom blend burger, asadero cheese, bacon habanero jam, pickled red onions, bibb lettuce. Vegetarian option available. \$22

THE ELIZABETH BURGER

8 oz burger, cabot cheddar, caramelized onions, bibb lettuce, tomato, house pickles and chipotle ketchup. Vegetarian option available. \$22

MAINE LOBSTER ROLL

Poached in butter and lightly dressed, topped with crispy shallots \$ Market price

VEGETARIAN

SHADY GROVE FARM MUSHROOM GNOCCHI

Potato gnocchi, tossed with assorted local mushrooms in a manchego cream sauce \$30

ENTREES

FROM THE LAND

SERVED WITH A CHOICE OF ONE SIDE

1/2 Roast Flat Road Farm Chicken \$30
Braised Lamb Shank \$38
6oz Filet \$40
16oz Ribeye \$48

MAKE IT A SURF N' TURF

Add grilled shrimp \$9
Add seared scallops \$16

FROM THE SEA

SALMON

Served with asparagus, baby tomatoes, baby potatoes and pesto \$34

SCALLOPS

With garlic butter spinach, fennel puree and sauce Americaine \$40

ADDITIONAL SIDES \$8

GRILLED ASPARAGUS

OVEN ROASTED FINGERLINGS

Bravas style

SHADY GROVE FARM MUSHROOMS

Variety of locally grown mushrooms, sauteed and lightly seasoned

ELOTES

Shed off the cob, cilantro crema, chili powder,

ROASTED BRUSSELS

Bravas style

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