

THE ELEPHANT

STARTERS & SMALL PLATES

Simple Seasonal Salad 10
tomatoes, cucumber, crouton, honey herb vinaigrette

Spiced Meat Balls 12
garlic potato puree, tomato sauce, parmesan

Crispy Chickpea Crepe 11
yogurt cucumber sauce, cilantro lime sauce

Marinated Beef Skewers 13
grilled vegetables, chimichurri sauce

Caesar Salad 12
hearts of romaine, toasted bread, shaved parmesan

Grilled Octopus 16
sherry braised, ancho chile

Lobster Bisque 13
sautéed lobster, chive crema

Chicken Matzo Ball Soup 10
celery, carrots, onion, paprika, garlic

Duck & Pear Salad 14
Asian pear slaw, duck confit

"Pimlico Hotel" Egg Roll 12
cabbage, carrots, onions, fennel, pork, orange hoisin sauce

Roasted Beet & Feta Salad 11
arugula, orange segments, candied pistachio

Pumpkin Fritters 10
parmesan, curry, pear butter

SEAFOOD

Woodstone Baked Clams 12
parmesan, parsley, white wine, herb butter, lemon

Shrimp Cocktail 18
tomatillo cocktail sauce, horse radish, lime juice

Scallop Ceviche 17
orange segments, red onion, lime juice, Dimitri's olive oil

from the WOOD STONE OVEN

Cedar Plank Cod 33
mashed potatoes, candied orange brussel sprouts, herb butter

Mussels & Frites 30
tomato, crushed red pepper, garlic

Oven Roasted Stuffed Chicken 26
quinoa, apple, spinach, parmesan, tomato cranberry reduction

Braised Lamb Shoulder 36
creamy polenta, candied orange brussel sprouts, demi-glace

SINGLES

Grilled Beef Tenderloin 35
potato puree, cauliflower gratin, sautéed spinach, demi glace

Fisherman's Stew 32
scallops, cod, mussels, clams, shrimp, tomato, saffron, grilled bread

Seared Scallops 34
root vegetable puree, blood orange beurre blanc, pickled carrots

Pan-Seared Duck Breast 27
fried rice, peppers, wax beans, mango sauce, cilantro

NOODLES

Freeform Lasagna Bolognese 28
housemade basil marbled pasta, ricotta, basil oil

Lobster Carbonara 32
duck bacon, wax beans, egg yolk

Sweet Potato Ravioli 24
sautéed mushrooms, beurre blanc, crispy potato

Grilled Shrimp Pad Thai 28
green onion, hoisin soy, fresh lime, crushed peanuts

Egyptian Spiced Lamb Flatbread 18
cheese, fresh herb oil

Roasted Garlic & Sweet Potato Flatbread 16
mushrooms, arugula, lemon drizzle

Duck Bacon Flatbread 19
caramelized onions, goat cheese

Fig, Cheddar & Capicola Ham Flatbread 18
pear, arugula, fresh herb

SIDES

Sauteéd Mushrooms 8

Mashed Potatoes 9

Honey Roasted Sweet Potatoes 8

Candied Orange Brussel Sprouts 8