

Elisha's Restaurant



Choice of one:

Onion Soup

New England Clam chowder

Italian Wedding Soup

Appetizers:

Bacon Wrapped Scallops (served on a bed of rice)

Shrimp Cocktail (served with cocktail sauce and lemon)

Filo Triangles (3 per order)

Vegetable dip (one dish for each table of 4, all fresh vegetables)

Mesquite Shrimp Skewers: Tender gulf shrimp skewered, seasoned with mesquite seasoning, broiled with garlic butter served on a bed of rice.

Entrees:

Chicken Cordon Bleu (stuffed with Swiss cheese and ham breaded and served with a creamy white mushroom sauce)

Chicken Picatta (in a lemon and white wine sauce with mushrooms and capers)

Chicken Marsala: a sautéed chicken breast topped with a marsala wine sauce with mushrooms.

Broccoli Chicken Alfredo (broccoli, Alfredo sauce, ziti topped with a charbroiled chicken breast)

Chicken Bruschetta: Charbroiled chicken breast served on garlic toast, topped with fresh tomatoes, red onions, sundried tomatoes and fresh basil finished with melted provolone.

Bake Stuff Shrimp (five jumbo shrimp with our shrimp and crab stuffing)

Shrimp Scampi (5 jumbo shrimp sautéed in garlic and olive oil tossed with fettuccini)

Baked Stuffed Haddock (stuffed with our shrimp and crab stuffing)

Baked Haddock

Mediterranean Swordfish: a broiled swordfish steak topped with sautéed spinach, grape tomatoes and feta cheese.

Maple Glazed Salmon: a fresh salmon filet broiled, brushed with NH maple syrup and topped with caramelized onions mixed with NH maple syrup.

Beef Tournedos (two 4 oz filet mignons, one topped with béarnaise sauce and the other topped with a fresh basil and roasted garlic butter)

Filet Mignon: an 8 oz filet encrusted with a horseradish bread crumb mixture

Filet Oscar: an 8 oz filet, charbroiled to perfection topped with a sautéed shrimp, Béarnaise sauce and asparagus.

Surf & Turf (one 4 oz filet with two jumbo stuffed shrimp)

Roast Prime Rib (slice to 12 oz served with au jus)

Grilled Prime Rib (slow prime rib slice to 12 oz and then grilled on a charbroiled)

Roast Sirloin Steak (slow roasted sirloin strip (N.Y. Sirloin) sliced thin topped with a portabella mushroom sauce)

N.Y. Sirloin Steak; (a 12 oz steak charbroiled to perfection) topped with fresh basil roasted garlic butter.

Please pick one vegetable and one starch:

Honey glazed carrots

Broccoli

Green beans

Baked potato

Mashed potato

Rice

Salad:

House with house dressing

Caesar

Each entrée will come with a house salad with house dressing, starch and a vegetable.