

# ELI'S

## CRAFT COCKTAILS

### ELI'S MULE

Jack Daniels Whiskey | ginger beer | lime juice | apricot purée 10

### PERFECT MARGARITA

Avión Silver Tequila | Ripe cold pressed lime juice | Cointreau 10

### DOWNTOWN MARGARITA

Tanteo Jalapeño Tequila, Patron Citronage | blood orange purée, fresh lime | Ripe margarita mix 10

### SEASONAL SANGRIA

Mason Jar 10 | Carafe 25

### RUM PUNCH

Blue Chair Coconut Spiced Rum | pineapple | lime | grenadine | bitters 9

### LOADED WHITE CLAW

Three Olives Cherry Vodka | black cherry White Claw Seltzer maraschino garnish 10

### THE OG ESPRESSO MARTINI

Stoli Vanilla Vodka | espresso | Kahlua | splash of Bailey's 10

### ELI'S SAZERAC

Minor Case Rye | Absinthe | Peychaud bitters | sugar | lemon peel garnish 11

### ELI'S NEGRONI

Bully Boy Gin | Carpano Antica | Aperol | orange peel garnish 10

### TAVERN OLD FASHIONED

Old Forester 86 Bourbon | Woodford bitters | sugar | egg whites 11

## APPETIZERS

### JUMBO PRETZEL

Eli's housemade melted cheese sauce & honey mustard 10

### NACHOS

Cheese 10 | Works 13.5

House cheddar cheese sauce, tomatoes, scallions & jalapeños

Add Pulled Chicken 3 | Guacamole 2

Extra cheese 2 | Pulled Pork 4

### WINGS

Buffalo | Jack Daniels BBQ

Sweet chili sauce 12

### TUNA POKE\*

Soy, scallions & sesame seed marinated tuna, seaweed salad, pickled onions & shaved jalapeños on crispy tortillas with cucumber wasabi aioli 14

### ROASTED CAULIFLOWER

Roasted florets of cauliflower – Your choice;

General Tso's or Buffalo style 10

### FRIED MOZZARELLA

Served with marinara sauce 9.5

### FRIED CALAMARI

Served with marinara OR

“Asian style” with a sweet chili glaze, scallions & sesame seeds 13

### PHILLY STEAK EGG ROLLS

American cheese, sautéed onions & chipotle aioli 12.5

### QUESADILLA

Barbecued pulled pork, cheddar cheese & scallions,

served with sour cream 11 | Add guacamole 2

### CHICKEN TENDERS

Served with honey mustard or BBQ sauce for dipping 11

**BUFFALO-STYLE** with bleu cheese & celery 12

### GUACAMOLE

Smashed avocados with onions, tomatoes, cilantro, lime

& jalapeños served with tortilla chips 9.5

### SPINACH & ARTICHOKE DIP

Roasted artichokes and spinach, garlic & mozzarella cheese

served with tortilla chips 10

### ROASTED BRUSSELS SPROUTS

Applewood bacon, honey, virgin olive oil & shaved parmesan 10

### PANKO CRUSTED CRAB CAKES

Lump & claw crab cakes served with remoulade sauce 14

### SOUPS

Soup Du Jour 6 | French Onion 7 | Chowder Du Jour 7

## FLATBREAD PIZZAS

### FIG

Fig jam, arugula, prosciutto, goat cheese & mozzarella 14

### FOREST MUSHROOM & ARUGULA

Fresh mushroom blend, mozzarella, caramelized onions, roasted garlic & truffle oil 13

### MARGHERITA FLATBREAD

Plum tomatoes, EVOO, mozzarella, basil and parmesan 12

## BIG SALADS

### SAVANNA SALAD

Chopped romaine tossed with our chipotle-lime dressing, cheddar cheese, chopped tomatoes, corn & black bean relish & tortilla crisps 11

### ELI'S CHOP SALAD

Romaine hearts, turkey, bacon, eggs, tomatoes, crumbled bleu cheese & avocado, tossed with ranch dressing 14

### THE SIGNATURE SALAD

Mesclun greens, candied walnuts, raisins, gorgonzola cheese & Granny Smith apples tossed with a balsamic vinaigrette 11.5

### AVOCADO SALAD

Avocado, red onion, plum tomatoes, chopped romaine hearts, parmesan & fresh squeezed lemon 11

### CAESAR SALAD\*

Romaine hearts, parmesan cheese, croutons & Caesar dressing 10

### CHILI LIME SHRIMP SALAD

Arugula & romaine lettuces, carrots, cucumbers, goat cheese, grape tomatoes, chick peas & chipotle vinaigrette topped with spicy grilled shrimp 16

### Salad Additions

Grilled or Blackened Chicken Breast 5 | Grilled Steak\* 9

Certified Angus Burger\* 6.5 | Turkey Burger 6

Crab Cakes, Shrimp or Fresh Atlantic Salmon 10 | Tuna Steak\* 10

# ENTREES

## ELI'S CHICKEN

Chicken breast sautéed with hot & sweet cherry peppers, caramelized onions, garlic & fingerling potatoes 18

## CHICKEN POT PIE

House made with chicken breast, potatoes, carrots, peas & a cream gravy, topped with puff pastry 17

## CHICKEN FLORENTINE

Sautéed chicken cutlets in a white wine & lemon sauce, served with spinach & garlic mashed potatoes 18

## CAJUN CHICKEN ALFREDO

Cajun spiced chicken breast, Andouille sausage with garlic, bell peppers & onions served in a white wine cream sauce over penne pasta 18

## PENNE A LA VODKA

A light tomato sauce finished with vodka and cream with your choice of chicken or sausage 18 | Sub shrimp 8

## MAC & JACK

Smoked gouda, pepper-jack, white cheddar & asiago cheeses with cream, caramelized onions, pulled pork & jalapeños, tossed with orecchiette pasta, topped with panko bread crumbs & baked 17.5

## CLASSIC MAC & CHEESE

Smoked gouda, pepper jack, white cheddar & asiago cheeses, with cream, tossed with orecchiette pasta, topped with panko bread crumbs & baked 15.5

## CAULIFLOWER RISOTTO

Sautéed seasonal vegetables tossed with "riced" cauliflower & fresh herbs (vegan, gluten free) 14  
Add Chicken 5 | Add Shrimp 10

## FISH TACOS

Blackened cod, cilantro-lime slaw & spicy mango salsa in 3 soft tortilla served with french fries 18

## PANKO & HERB CRUSTED SALMON

Fresh Atlantic salmon sautéed with lemon, white wine & a touch of marinara sauce, served with spinach & garlic mashed potatoes 20

## SESAME CRUSTED AHI TUNA STEAK

Pan seared tuna, teriyaki glaze, cucumber-wasabi cream served with black sticky rice 19

## CENTER CUT ANGUS STRIP STEAK\*

12 ounce char-grilled with smashed baby gold potatoes, sautéed mushrooms & onions & a roasted garlic demi-glace 26

# BURGERS

*All of our burgers are an 8 oz. blend of Angus short rib, chuck & brisket, served on a toasted brioche roll with french fries*  
Substitute a gluten free roll on any of our burgers & sandwiches 1.5

## CHEESEBURGER\*

Grilled to your liking with lettuce & tomato with your choice of cheese 13.5

## BACON-CHEDDAR BURGER\*

Aged cheddar cheese, bacon, lettuce & tomato 14

## CALI BURGER\*

Blackened burger with pepper-jack cheese, shredded lettuce, pico de gallo, crispy tortilla strips, guacamole & chipotle aioli 14

## ELI'S MEATBALL BURGER\*

Griddle cooked with fried mozzarella & roasted tomatoes on Brioche bun 14.5

## SLIDERS\*

3 mini burgers with bacon & American cheese, topped with a peppercorn aioli on potato rolls 14

## SMOKEHOUSE BURGER\*

Smoked gouda, fried onions, smoked bacon, BBQ sauce, ranch dressing, lettuce & tomato 14.5

## ELI'S BLACK BEAN BURGER

Our own black bean & vegetable patty with cheddar cheese, guacamole, pico de gallo & lettuce 13.5

## TURKEY BURGER

House ground and seasoned white meat topped with pickled red onions, lettuce, tomato & chipotle aioli 13.5

# SANDWICHES

## CHARGER CHICKEN SANDWICH

Herb-marinated chicken breast, peppercorn aioli, shaved red onion, lettuce, tomato, bacon & American cheese on a toasted brioche roll 13.5

## BUFFALO CHICKEN WRAP

Buffalo chicken cutlets with bleu cheese dressing, lettuce & tomato in a seasoned wrap 13

## PHILLY STEAK & CHEESE

Finely shaved steak & onions grilled & topped with American cheese served on a sub roll 14 | Add mushrooms or peppers 1 each

## SANTA CRUZ SANDWICH

Grilled chicken breast with pepper-jack cheese, avocado, lettuce, tomato & chipotle aioli served on a ciabatta roll 13.5

## GRILLED VEGETABLE SANDWICH

Grilled eggplant, zucchini, red bell peppers, fresh mozzarella, arugula & sundried tomato pesto, served on a ciabatta roll 13.5

## PULLED PORK SANDWICH

Slow roasted on premise, smothered with BBQ sauce, with cheddar cheese & caramelized onions served on a toasted brioche roll 13.5

## COOL RANCH BUTTERMILK FRIED CHICKEN SANDWICH

Pepper-jack cheese, lettuce, tomato & ranch dressing, served on a brioche roll 13.5

## Burger & Sandwich Additions

Add Mushrooms 1 | Onions 1 | Bacon 1.5 | Roasted red peppers 2 | Pickled red onions 1  
Guacamole 1.5 | Avocado 1.5 | Fried egg 1.5  
Substitute sweet fries 1.5 | Truffle fries 2 | Mac & cheese 2.5

## Sides

Grilled Asparagus 6 | Pub Fries 5 | Sweet Potato Fries 6 | Cinnamon Chipotle Sweet Potato Fries 6.5  
Truffle-Parmesan Fries 8 | Caesar or House Salad 4.5

## CHECK US OUT!!

**SUNDAYS** Brunch 11-3, Mimosa Specials

**MONDAYS** Lobster Roll \$14

**TUESDAYS** Trivia, \$3 Cans & Food Specials

**WEDNESDAYS** Whiteclaw Wednesday \$4 all day

**THURSDAYS** Steak Night featuring our 16 oz. Rib Eye Steak Dinner \$18

**FRIDAYS** Happy Hour 3-6 with Eli's Famous Happy Hour Buffet 4-6

# ELISRG.COM

\*NOTICE: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Connecticut Public Health Code 19-13B(m) (1) (f)