



Appetizers

Panzanella Salad\$ 11

with garlic rubbed and grilled ciabatta crouton's, oven roasted baby tomatoes, baby spinach, cucumbers shaved red onion and green goddess dressing

*Tuna Nachos**\$ 14

sushi grade yellowfin tuna, sesame, sriracha sour cream, pickled ginger, wakame seaweed salad and crisp wonton chips

Hog Wings\$ 12

crispy fried mini pork shanks, lemongrass coconut broth, apple ginger relish

Seafood Charcuterie Plate\$ 15

grilled seafood sausage w/ horseradish chive cream, smoked bluefish pate with crispy taro chips and pulled house smoked salmon, pickled mustard seeds and puffed capers

Eli's Calamari\$ 13

crispy fried local calamari, wasabi peas, scallions, shaved radish and spiced avocado aioli

Warm Goat Cheese and Arugula Salad\$ 13

wild arugula, balsamic vinaigrette, dried cranberries, roasted piquillo peppers, toasted almonds, red onions and seared goat cheese

Soup du Jour

\$ Price du Jour... \$

Entrees

Grilled Pork Collar\$ 21

Vietnamese marinade, crispy purple rice cakes, sautéed mustard greens, toasted cashews

Stuffed Flounder\$ 27

crab, pine nut, spinach stuffing, creamed corn, balsamic honey syrup, pomme frites

Grilled Salmon\$ 25

honey mustard cilantro glazed, English pea puree, shaved horseradish, broiled fennel & asparagus tips

Eli's Burger\$ 19

ground prime short rib, toasted brioche bun, house made pimento cheese, caramelized vidalia onions, smoked bacon and Eli's "Cottage Fries"

Roasted Chicken Thighs\$ 21

pan roasted crispy skin chicken thighs, buttermilk fried chicken leg, blue cheese potato gratin, charred broccoli, roasted herbed chicken jus

Hanger Steak\$ 29

grilled, artichoke potato cake, roasted baby carrots, vidalia onion soubise, crispy fried onion petals

Pan Roasted Scallops\$ 28

roasted acorn squash potato "risotto", braised leeks, walnut kale pistou

Executive Chef ~ Adi Mandel

Sous Chef ~ Erika Monat

★ Chapel Street ★ Block Island ★ 401 466 5230 ★

www.elisblockisland.com

★ we ask all guests please DONOT use cell phones while in the restaurant ★ shared plate charge of \$4 on all items ...

★ a gratuity of 20% will be added to parties of six or more ★ we accept: **Visa** ★ **MasterCard** ★ **Discover** ★

★ items served rare or raw may pose a potential health risk, please inform your server and Chef of any food allergies ...