



## 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](http://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 ...