

SOUP STARTERS SALAD & SIDES

Chef Salad *\$8.50 / \$5.50
Mixed Greens, Ham, Turkey, Swiss and Shredded Cheddar Cheeses, Green Onion, Diced Tomatoes, Hardboiled Egg, and Bacon Bits

Southwestern Chicken Salad *\$9.50 / \$6.50
Mixed Greens, Grilled or Crispy Chicken, Corn, Roasted Red Pepper, Red Onion, Cilantro, Black Beans, Avocado, Diced Tomatoes, Shredded Mozzarella, topped with Crispy Corn Chips and Served with our House-made Southwest Dressing

Taco Salad \$8.50
Mixed Greens, Seasoned Ground Beef, Black Beans, Shredded Cheddar Cheese, Red and Green Onion, Chopped Tomatoes, Sour Cream and Guacamole

Chicken Caesar *\$9.50 / \$6.50
Romaine Lettuce, Grilled Chicken Breast, Grated Parmesan Cheese, Croutons, Caesar Dressing, and a Crispy Parmesan Wheel

Greek Salad *\$9.50 / \$6.50
Mixed Greens, Grilled Chicken, Red Onions, Diced Tomatoes, Cucumbers, Tri-Color Bell Peppers, Sliced Olives, Feta Cheese and Served with our House-made Greek Vinaigrette

Asian Chicken Salad *\$7.50 / \$4.50
Crispy or Grilled Chicken, Mandarin Oranges, Shredded Carrots, and Red Onions Served with Sesame Vinaigrette

Grilled Salmon Salad \$12.00
Spinach, Brandy Orange Glazed Salmon, Candied Pecans, Feta Cheese, Mandarin Oranges and Fresh Strawberry

*select salads available in two sizes:
large and small

Chicken Quesadilla \$10.00
Grilled Chicken, Onions, Bell Peppers, Monterey Jack and Shredded Cheddar Cheeses, Served with Guacamole, Pico de Gallo, and Sour Cream

Supreme Nachos \$10.00 / \$7.00
Beans, Queso, Diced Tomato, Taco Meat, topped with Sour Cream, Pico de Gallo, Guacamole

Southwest Chicken Egg Rolls \$5.50
Filled with Chicken, Corn, Black Beans, Spinach, Jalapenos, Monterey Jack Cheese, and Chipotle Ranch Dressing

Beef Sliders \$5.50
Two Sliders served with a 1/2 order of House Made Chips

Salt & Pepper Wings \$10.00
A pound of Crispy Wings with Salt, Pepper, and Crushed Red Pepper Dry Seasoning

Optional Side Items

\$1.5 Sides
House Made Chips
Natural Cut French Fries
Sweet Potato Fries
Sidewinder Fries
Small Garden Salad
Fresh Fruit
Vegetable of the Day
Fried Okra

\$2 Sides
Add Soup/Salad Bar to Sandwich or Entrée Purchase
Thick Cut Onion Rings

\$3.5 Side
Sliced Fresh Avocado

Soup & Salad Bar

Full Soup & Salad Bar \$7
Salad Bar Only \$6
Cup of Soup \$2
Bowl of Soup \$4



SANDWICH & SMALL PLATES

Please note: Sandwiches & Burger are served unaccompanied, optional sides are available

Meatless Option



Monte Cristo \$7.25
Raspberry Jam, Turkey, Ham & Swiss Cheese Sandwich on Sourdough Bread, Battered and Dusted with Powdered Sugar

Philly Cheesesteak \$7.50
Sliced Roast Beef, Grilled Onions and Bell Peppers, and Provolone Cheese on a Hoagie Roll

Pulled Pork \$7.25
House-made BBQ Sauce, Pulled Pork, Swiss Cheese, Sliced Pickles, and Red Onions on a Bun

Chicken Caesar Pita \$7.00
Diced Chicken Breast and Caesar Salad in a Pita with Diced Cucumber & Tomato

The Texas Melt \$7.00
1/2 lb. Burger on White Bread with Chipotle Ranch, Topped with Sautéed Onions and Your Choice of Cheese

Classic Club \$7.50
Bacon, Turkey, Ham, Swiss & American Cheeses on Toasted Bread

Stacked Turkey Melt \$7.50
Deli Sliced Turkey, Lettuce, Tomato, Swiss Cheese, Guacamole, Crisp Bacon Served on a Toasted Jalapeno Sourdough Bun

Reuben \$7.00
Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing, Served on Marbled Rye

Veggie Burger \$8.00
Topped with Onions, Tomato, Alfalfa Sprouts, Avocado, and Thousand Island Dressing

Garden Truck Panini \$7.00
Marinated Grilled Vegetables, Provolone, Avocado, and Alfalfa Sprouts on Seasoned Sourdough Panini Bread

Turkey Caprese Panini \$7.00
Sliced Deli Turkey, Tomato, Garden Fresh Basil, Mozzarella Cheese on Seasoned Sourdough Panini Bread

Build Your Own 1/2 lb. Burger \$7.00
Beef Patty Topped with Lettuce, Tomato, Onion, & Pickles, along with your Choice of Optional Additional Toppings:

American Cheese \$.75
Swiss Cheese \$.75
Cheddar Cheese \$.75
Pepper Jack Cheese \$.75
Crisp Applewood Bacon \$.75
Pickled Jalapenos \$.75
Sautéed Mushrooms \$.80
Sautéed Onions \$.80
Sliced Avocado \$1.75
Fried Egg \$.50

Small Plates

Windy City Hot Dog \$5.00
Bacon Wrapped Dog with Diced Grilled Onion, Tomato, Pickle, and Dijon Mustard

Tuna Salad \$7.50
Topped with Alfalfa Sprouts, Avocado, Cucumber, Diced Sundried Tomato and our House-made Vinaigrette

Loaded Baked Potato \$5.00

Catfish Taco \$6.00
Crispy Fish on a Corn Tortilla topped with Pico de Gallo and Chunky Avocados, Served with Salsa and Sour Cream

Pulled Pork Stuffed Baked Potato \$6.00
Topped with Butter, Chives, and our House-made BBQ Sauce

Chicken Salad with Fruit \$6.00

SPECIALTIES FROM THE CHEF

- **Chicken Parmesan** \$8.50
Crispy Chicken Parmesan served On Linguine with Marinara Sauce, Fresh Basil, Parmesan Cheese, and Garlic Toast
- **Shrimp Scampi** \$14.50
Six Sautéed Shrimp with a White Wine Butter Sauce served with Linguine Noodles, and Garlic Toast
- **Spaghetti with Meatballs** \$6.50
Meatballs and Marinara Sauce poured over Spaghetti, served with Garlic Toast
- **Chicken Alfredo** \$14.00
Diced Chicken Breast on top of Linguine with House-made Alfredo Sauce, and Garlic Toast
- **New York Steak** \$16.00
Grilled and Topped with Garlic Butter and Bleu Cheese Crumbles, served with Grilled Asparagus, and Mashed Potatoes
- **Hamburger Steak** \$9.25
A 1/2 lb. burger topped with Sautéed Mushrooms, Onions, and Brown Gravy, served with Mashed Potatoes, and Fresh Mixed Vegetables
- **Chicken Fried Steak** \$11.00
Hand Battered Beef Cutlet, Fried and Served with Cream Gravy, Garlic Mashed Potatoes, and Green Beans
- **Grilled Cod Fish** \$7.50
Sautéed and Baked Fish served with Italian Rice, and Fresh Mixed Vegetables
- **Beer Battered Fish & Chips** \$9.00
White Fish Fried in House-made Beer Batter, Served with Tartar Sauce or Malt Vinegar, and French Fries
- **Chicken Tender Platter** \$8.00
Hand Battered Chicken Tenderloins, Fried and Served with Cream Gravy and French Fries

Desserts

Ask your server about dessert!

Warning: Consuming raw animal protein may cause serious illness. If you suffer from immune deficiency disorder, or have any other concerns, please contact your physician.

Our food is prepared fresh for you, please allow time for its preparation. We will make every effort to accommodate all reasonable special requests!

Signature Cocktails

Elkins Lemonade \$5
Vodka and House Made
Lemonade

Tsunami \$7
Captain Morgan Spiced Rum,
Malibu Coconut Rum, Myer's
Dark Rum, Pineapple Juice,
& Grenadine

The Mojito \$5
Rum, House Syrup, Mint, Fresh
Lime Juice, and Soda

Wild Slippery Mudslide \$7
Kahlua Coffee Liqueur, Bailey's
Irish Cream, Butterscotch
Schnapps, & Chocolate Syrup

Beetle Juice \$7
Tanqueray Gin, Sweet
Vermouth, Sweet & Sour, Sprite,
& Cranberry Juice

Blushing Bride \$6
Sparkling Wine, Peach
Schnapps, & Grenadine

Classic Tom \$5
Gin, House Made Lemonade,
and Soda

The Italian Margarita \$5
Tequila, Triple Sec, Fresh Lime
Juice, & Amaretto

Elkins Lake Sunset \$6
Sparkling White Wine, Cranberry
Juice, Orange Juice, & Fresh
Lemon Zest

Lemon Drop \$7
Skky Citrus Vodka, Fresh Lemon
Juice, & Sweet & Sour in a
Sugar Rimmed Glass

Bourbon Sour \$5
Jim Beam Bourbon, House
Syrup, Fresh Lemon Juice,
and an Egg White

Peachy Cosmo \$7
Skky Citrus Vodka, Peachtree
Schnapps, Cranberry Juice, &
Fresh Squeezed Lime

Brewski Sour \$7
Jack Daniel's Tennessee
Whiskey, Lemon Juice, Orange
Marmalade, & Beer

Wines by the Glass

Merlot
Copperridge \$5
Blackstone \$7
Bogle \$8

Pinot Noir
Fog Bank \$7

Cabernet Sauvignon
Oak Vineyards \$5
14 Hands \$7
McManis \$8

Chardonnay
Oak Vineyards \$5
Chateau St. Michelle \$7
Edna Valley \$9

Pinot Grigio
Mezzacorona \$5
Monte Campo \$7

White Zinfandel
Oak Vineyards \$5

Reisling
Vertikal \$7

Prosecco
Ecco Domani \$8

Sauvignon Blanc
Josh Cellars \$9

Wines by the Bottle

Merlot
Chateau St. Jean \$25

Pinot Noir
Mark West \$27

Cabernet Sauvignon
Highway 12 \$28

Beverages

Soda, Tea, Coffee \$1.50
**free refills during visit*

**Milk, Chocolate Milk,
Hot Chocolate
& Juices** \$2.50

Elkins Lake Café

...Your Community Table