

Elizabeth's

An American Bistro

SPRING DINNER MENU 2024

APPETIZERS

PULLED PORK TACOS

Gochujang potato puree, pickled slaw, avocado, spicy mayo & Korean BBQ
16.

THAI CALAMARI

Asian dipping sauce & herbs
15.

SPRING LAMB BRUSCHETTA

mint pea pesto, bacon, goat cheese
17.

CLAMS DAU SI

shrimp, squid, fermented black beans & roasted pepper sauce
18.

ARANCINI

three cheese, tomato sauce, arugula & pecorino
15.

CRISPY 412 ROLL

sesame tuna, asparagus, shiitakes, pickled ginger, wasabi & sweet-hot sauce
16.

SALADS

CAESAR

romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino
9. half 14. whole

WEDGE

bacon, crispy potatoes, radish, red onion, shaved fennel, farm egg, bleu cheese, lemon-garlic vinaigrette
14. whole

SPRING BISTRO

strawberries, avocado, citrus, spiced nuts, goat cheese, champagne vinaigrette
9. half 14. whole

ENTRÉES

GRILLED SALMON*

spring pea cakes, roasted asparagus, pickled beets, green goddess, lemon emulsion
29.

TUNA NICOISE*

haricot verts, crispy fingerlings, tomatoes, capers & olives with fried egg vinaigrette
28.

BISTRO CRAB CAKE

asparagus, fried artichokes & tomato hash, lemon zest aioli
30.

ZA'ATAR HEN

potato goat cheese tart, fennel-orange & almond salad, cherry gastric, balsamic-honey drizzle
29.

CIOPPINO

cod, shrimp, clams, squid, tomato, fennel, grilled focaccia
33.

412 BURGER*

cheddar, black pepper bacon, tomato BBQ & horseradish cream, greens & fries
19.

SESAME SEARED TOFU

stir fried Bok choy, napa, shiitakes, leeks, Jasmine rice, curry sauce
27.

LAMB CHOP*

green bean & andouille sausage, creamy grit fritter, sherry & pimentón reduction
34.

GRILLED TENDERLOIN*

grilled asparagus, spinach & roasted shallot, mashed potatoes, bearnaise butter, bordelaise sauce
38.