

Elizabeth's

An American Bistro

FALL DINNER MENU 2023

APPETIZERS

ELIZABETH'S SEASONAL SOUP
created with the freshest ingredients
P/A

BRAISED CALIFLOWER

blistered tomato, kalamata & caper gremolata, crispy chickpeas
14.

SMOKED SALMON CRISPY 412 ROLL

sweet potato, shiitake, sesame spinach, pickled ginger, wasabi & sweet-hot sauce
16.

ARANCINI

three cheese, tomato sauce, arugula & pecorino
14.

RED CURRY CLAMS & SHRIMP

cucumber, scallions, basil & cilantro salad
16.

ASIAN DUCK TACO

tortillas, pickled apple slaw, gochujang sauce
15.

CORNMEAL FRIED OYSTERS

pool of creamy chowder with crispy bacon
16.

SALADS

CAESAR

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

FRENCH LENTIL SALAD

farm egg, goat cheese, roasted butternut, lardons, charred kale, pumpkin seeds & warm red wine vinaigrette
8. half 14. whole

FENNEL & APPLE SALAD

tri greens, roasted grapes, toasted walnuts, goat cheese, shaved red onion, sherry vinaigrette
8. half 14. whole

SHAVED BRUSSEL SPROUT SALAD

bacon, croutons, parmesan, red onion, hard cooked farm egg & roasted garlic lemon vinaigrette
14. whole

ENTRÉES

SEARED SALMON*

skin on, potato-apple cake, pickled beets, greens, curry-brown butter vinaigrette
28.

TROUT MEUNIERE

baby beans, mashed cauliflower, preserved lemon, thyme-caper butter drizzle
29.

MEDITERRANEAN SEAFOOD TAGLIATELLE

scallops, shrimp, clams in a saffron-anchovy tomato sauce, grilled focaccia & aioli
32.

412 BURGER*

duxelles, Jarsberg, black pepper bacon, sherry greens & fries
18.

HEN ALLA DIAVOLA

spicy & grilled with, polenta soufflé, charred endive, prosciutto, pecorino & mushroom salad
28.

SESAME SEARED TUNA

med rare, stir fry sesame greens & shiitakes, Asian noodles, yuzu broth
30.

PORK CHOP

rustic stuffing, apple & bacon braised cabbage with cider wine reduction
27.

GRILLED STRIP STEAK

garlic mashed potatoes, stuffed portabella & bordelaise sauce
34.

CHEESE PLATE

fresh fruit & crackers
17.

2.00 split-plate charge

In order to better serve you and our other guests, all parties of 6 or more will have a single check

Melissa Gelnett: Executive Chef

Kate Rabuck: Floor Manager

Elizabeth Long Furia: Chef-Owner

elizabethsbistro.com

412 Market Street, Lewisburg, PA 17837

570.523.8088