

Elizabeth's

An American Bistro

SUMMER DINNER MENU 2023

APPETIZERS

ELIZABETH'S SEASONAL SOUP

created with the freshest ingredients

ARANCINI

three cheese, tomato sauce, arugula & pecorino

14.

CRISPY 412 ROLL

tuna, avocado, cucumber, pickled ginger, wasabi & sweet-hot sauce

16.

KOREAN BBQ PORK TACO

tortillas, pickled slaw, smoky beans, gochujang sauce

15.

CAJUN CLAMS & SHRIMP

andouille sausage in a spicy broth

16.

BRICK FIRED PIZZA

prosciutto, grilled zucchini, tomato sauce, pepperoncini, parmesan & pecorino greens

14.

SALADS

CAESAR

romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino

8. half

12. whole

ASIAN MELON SALAD

cucumber, radish, avocado, scallions, herbs, edamame, almonds, soy-ginger & citrus vinaigrette

14.

FARMER SALAD

tomatoes, green beans, roasted corn, crispy potatoes, bacon, Amish bleu, sherry vinaigrette

8. half

12. whole

ENTRÉES

GRILLED SALMON*

tomato basil salad, corn cakes, green goddess vinaigrette

28

BRONZED TROUT

andouille sausage-corn bread stuffing, green beans & rémoulade

29.

BISTRO CRAB CAKE

avocado-cucumber pool, crunchy tomato-radish dill salad & citrus aioli

30.

412 BURGER*

smoked tomato bacon jam, cheddar, sherry greens & fries

18.

PICNIC LANDIS HEN

German potato salad, slaw, grilled corn relish & deviled eggs

28.

BISTRO FETTUCCINE

creamy corn, mushrooms, spinach & bacon, with a truffle oil drizzle

27.

SESAME SEARED TUNA*

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

29.

ZA' ATAR SPICED SCALLOPS

Summer farm vegetable couscous, dill & parsley citrus dressing, feta-almond greens

30.

CHURRASCO GRILLED STRIP STEAK*

smoky black beans, salsa fresca, pan fried egg, chimichurri & guacamole

34.