

Elizabeth's

An American Bistro

WINTER DINNER MENU

APPETIZERS

ELIZABETH'S SEASONAL SOUP

created with the freshest ingredients

P/A

FISH TACOS

pan fried cod, Asian slaw, avocado, black beans, sracha crème drizzle
15.

CALAMARI

roasted peppers, pepperoncini, lemon, kalamata olives & crispy chickpeas
14.

CRISPY 412 ROLL

spicy tuna, avocado, cucumber & sweet-hot sauce
16.

BEET HUMMUS

goat cheese, crispy avocado, endive, pickled beets, walnuts & focaccia crisps
14.

CLAMS & SHRIMP

chorizo, cannellini beans, tomato-saffron broth & crostini
16.

SALADS

CAESAR

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

GRILLED ROMAINE WEDGE

bleu cheese, pickled beets, bacon, fried onions, crunched crispy focaccia & sherry vinaigrette
14. whole

TRI GREENS

shaved fennel, pear, pomegranate arils, toasted walnuts, parmesan, pecorino, balsamic vinaigrette
8. half 14. whole

SHAVED BRUSSELS SPROUT SALAD

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

ENTRÉES

ASIAN SALMON*

soy-ginger glaze, cool beet slaw, scallion & shiitake black rice pancake
28.

ROASTED TROUT

shrimp, bacon-corn bread stuffing, baby beans & greens, smoky tomato butter drizzle
29.

SEARED SESAME TUNA *

wasabi mashed potatoes, green bean stir fry & hot-sour drizzle
29.

FARMER'S ORECCHIETTE

roasted chicken, Landis sweet & spicy sausages, broccoli rabe, roasted garlic, tomato & parmesan
26..

412 BURGER *

black pepper bacon, grilled red onion, aged cheddar, comeback sauce, sherry greens & fries
19.

RACK OF LAMB *

herb crusted, apple & goat cheese potato cake, bacon-Brussels sprouts & red wine reduction sauce
32.

LANDIS FARM HEN

mashed potatoes, roasted shallots with baby green beans & thyme pan sauce
29.

CIOPPINO

cod, clams, shrimp, scallops, squid in a tomato-wine sauce, grilled focaccia with aioli
30.

GRILLED STRIP STEAK*

BBQ rubbed, caramelized onion, charred peppers, sweet potato tostada, Cuban black beans
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 Rachel Godbee & Kate Rabuck: Floor Manager Liz Long Furia: Owner
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