

the PORCH @ Elaine's

SALADS

Classic Caesar Salad

Romaine lettuce, homemade croutons and classic Caesar dressing 9
Add Chicken 4 • Add Shrimp 8

Wedge Salad

Bacon, cherry tomatoes, sliced red onions, parmesan cheese and homemade bleu cheese dressing 11

Tomato Salad

Oven roasted Compari tomatoes on the vine over Burrata cheese topped with fresh basil pesto 13

Grilled Romaine Salad

With cherry tomatoes, shredded carrots and topped with warm bacon vinaigrette 13

Mixed Spring Salad

Yellow and red grape tomatoes, shredded carrots, sliced red wine poached pear, candied walnuts and goat cheese, tossed with a fresh raspberry vinaigrette 13

APPETIZERS

Pork Belly Sliders

With a honey-soy glaze on toasted brioche rolls and served with a rustic Asian slaw 15

Coconut Shrimp

Topped with sea salt and fresh mango salsa 15

Elaine's Hot Wings

French boned, fried drum sticks tossed in spicy buffalo sauce 14

Garlic Spinach Dip

Sweet roasted garlic and spinach dip served with crispy tortilla chips 12

Teriyaki Glazed Korean Ribs

Over spring mix (3 per order) 14

Mussels

With a spicy fra diavolo sauce served with garlic toast 14

Clams and Linguini

Chopped and whole clams, pancetta, fresh basil and parmesan cheese served with garlic toast 14

Ahi Tuna Wonton

Braised cabbage, peppers and onions topped with Thai chili teriyaki sauce and toasted sesame seeds 14

Oysters (5)

Cape May Salts served with champagne
Cape May honey vinaigrette and lemon wedge 13

Flatbread Pizza

Fresh arugula greens, shaved asiago, grape tomatoes, olive oil, roasted garlic, sliced red onion and fresh basil

Flatbread Pizza

Mexican chorizo, sausage, cheddar cheese, cilantro, pickled jalapeños, caramelized onions, topped with homemade tomato salsa and fresh crema

GOURMET BURGERS

Served with lettuce, tomato and onion on a toasted brioche roll with French fries, coleslaw and pickles. **Make the fries loaded for \$5**

Elaine's Burger

Bleu cheese, exotic mushroom stuffed
8 oz. burger topped with applewood
smoked bacon and caramelized onions 14
(Chef recommends medium temp)

Short Rib Burger

Burger topped with shredded house
roasted braised short rib topped with a
sweet tomato onion jam 14

ENTREES

Add additional three cheese potato au gratin to any entrée for 6

Braised Veal Osso Bucco

Served over aged cheddar polenta topped
with a porcini mushroom demi glaze 37

Fried Shrimp

Hand-breaded, served with baked sharp
cheddar mac and cheese, basil garlic stewed
tomatoes with homemade tartar or
cocktail sauce 27

Thai Chili Ahi Tuna Steak

Grilled then served over Asian soba noodle
sesame salad garnished with toasted sliced
almonds 31

Duck Breast

Seared duck breast over Japanese sticky rice
served with sautéed bok choy topped with a
blueberry demi glaze 34

House Smoked Sliced Brisket

With bacon infused baked beans and
homemade cornbread 23

Roasted Rack of Lamb

Over a three cheese potato au gratin,
served with grilled asparagus and topped
with a fresh mint demi-glaze 36

Seared Crabcakes

Topped with roasted tomato remoulade,
served with mashed potatoes and rustic
coleslaw 31

Stuffed Chicken Breast

Chicken breast stuffed with sautéed
spinach, house roasted red peppers and
fresh goat cheese, over garlic mashed
potato topped with a sweet mushroom
marsala wine sauce 29

CHILDREN'S

For children 12 and under. All 8.95

Meatballs and Pasta

With marinara sauce

Corn Dog

On a brioche roll served with French fries

Chicken Fingers

With French fries

Homemade Mac and Cheese

Homemade cheddar and parmesan cheese
macaroni and cheese

Southwestern Burger

Bacon, crispy onion strings, pepper jack
cheese and homemade BBQ sauce 13

Smoked House BBQ Pulled Pork

Toasted Brioche roll, rustic coleslaw,
served with ancho dusted steak fries 13

Char-Grilled Filet Mignon

Roasted garlic smashed potatoes,
grilled asparagus with
exotic mushroom demi-glaze 34
Add grilled shrimp for an additional 10
Add 6 oz. broiled lobster tail 16

Clam Bake

Littleneck clams, P.E.I. mussels, shrimp, red
bliss potatoes, fresh summer corn, andouille
sausage, all served in a seafood broth and
with grilled tuscan bread with a saffron aioli
Add additional 6 oz. lobster tail 16

Shrimp Pad Thai

Over Asian rice noodles, peppers, onions,
broccoli, carrots, zucchini, squash, topped
with sliced scallions and chopped peanuts

Seared Scallops

With a roasted corn salsa (bacon, red onion,
cilantro, olive oil, red and green peppers)
topped with a garlic-herb aioli over fried
potato wedges 35

Vegetable Lasagna

Zucchini, squash, tomato, onions and
red peppers served in cast iron skillet,
topped with fresh garlic basil marinara and
fresh mozzarella 17
Add vegan cheese 19