

APPETIZERS



ST. ELMO SHRIMP COCKTAIL*
4 jumbo shrimp served with our spicy, signature cocktail sauce. **14.95**

SEARED TUNA

#1 grade ahi tuna, sesame seeds, sushi rice, soy-cilantro ginger sauce. **16**

CALAMARI

lightly hand-breaded, served with sweet chili sauce. **12**

SMOKED SALMON

smoked in-house, flaked & tossed with a citrus aioli. **12**

GRILLED SLAB BACON

root beer maple glazed bacon, locally sourced from Smoking Goose. **11**

SPICY ASIAN SHRIMP

hand-breaded shrimp tossed in chili aioli. **12**

MINI BONE-IN FILET CHOPS

served with our signature horseradish Gorgonzola butter. **16**

RED PEPPER MEATBALLS

7 very spicy meatballs, peppers, onions, tomato sauce. **11**

TOASTED RAVIOLI

cheese filled ravioli with Bolognese sauce. **12**

FRENCH ONION SOUP

prepared with a trio of sweet caramelized onions. **8**

SALADS

WEDGE

bacon, tomatoes, creamy Gorgonzola dressing. **10**

CAESAR

romaine hearts, shaved Parmigiano-Reggiano, herb croutons. **10**

ROMAINE HEARTS

apples, Gorgonzola, candied walnuts, champagne-rosemary vinaigrette. **10**

SPINACH

Indiana goat cheese, bacon, corn, mustard-bacon vinaigrette. **10**

CHOPPED GARBAGE SALAD

shrimp, sopressata, pancetta, salami, provolone, garden vegetables, iceberg, champagne-rosemary vinaigrette. **14**

SIDES

POTATO PANCAKES **5**

FRESH-CUT FRIES **4**

REDSKIN MASHED POTATOES **4**

HOUSE-MADE CHIPS **4**

FRIED GREEN TOMATOES **5**

HOUSE-MADE ONION RINGS **5**

SAUTÉED GREEN BEANS **4**

ROASTED ASPARAGUS **7**

CREAMED SPINACH **7**

SAUTÉED MUSHROOMS **7**

BRUSSELS SPROUTS WITH BACON **7**

STEAKS

We proudly serve 100% Black Angus beef, raised in the upper Midwest plains. Our steaks are aged to perfection, for an average of 45 days. We feature both Upper Choice and USDA Prime cuts.

served with choice of fresh-cut fries, redskin mashed potatoes, or sautéed green beans

IZZY STYLE N.Y. STRIP

14 oz. rolled in cracked pepper, pan-seared, orange brandy butter sauce. **45**

NEW YORK STRIP

14 oz. flavorful strip with a mid-range of marbling. **41**

BONE-IN FILET

14 oz. lean & full of flavor. **55**

FILET MIGNON

8 oz. / 12 oz. tender, center-cut. **41 / 52**

BONE-IN RIBEYE

20 oz. exceptional flavor, great balance of marbling. **49**

RIBEYE

14 oz. excellent marbling, loaded with flavor. **39**

SURF 'N TURF

8 oz. South African lobster tail & 8 oz. filet mignon. **79**

DRY-AGED PRIME NY STRIP

12 oz. USDA Prime Angus.
Aged 60 days. **48.95**



ENHANCE YOUR STEAKS

OSCAR STYLE (crab, asparagus, béarnaise) **7**

IZZY STYLE (pepper encrusted, pan-seared, orange brandy butter sauce) **4**

HORSERADISH GORGONZOLA BUTTER **3**

SEAFOOD

served with choice of fresh-cut fries, redskin mashed potatoes, or sautéed green beans

PAN-SEARED SCALLOPS

udon noodles, carrots, bok choy, miso soy vinaigrette, pineapple salsa. **34**

ORGANIC GRILLED SALMON

house-made remoulade sauce. **28**
(Oscar style – add \$7)

FRESH ATLANTIC COD

blackened, house-made remoulade sauce. **21**

SOUTH AFRICAN LOBSTER TAILS

two 8 oz. succulent cold water lobster tails, drawn butter, grilled lemon. **79**

OTHER SPECIALTIES

served with choice of fresh-cut fries, redskin mashed potatoes, or sautéed green beans

SMOKED PORK CHOPS

cherrywood smoked, locally sourced from Smoking Goose. **24**

BARBECUE CHICKEN BREASTS

grilled airline-cut, satay barbecue sauce. **19**

CHOPPED STEAK

20 oz. ground ribeye, sautéed onions, smothered in Gorgonzola. **25**

FETTUCCINE ALFREDO

garlic Parmesan cream sauce, choice of chicken, shrimp or salmon. **20**



A tribute to the fathers of St. Elmo Steak House.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness.

SANDWICHES

served with choice of fresh-cut fries or house-made chips

PRIME STEAKBURGER

ground USDA Prime, traditional toppings, white cheddar, spicy mayo. 14

ST. ELMO PRIME RIB SANDWICH

white cheddar, au jus, creamy horseradish. 18

TURKEY BURGER

traditional toppings, spicy tarragon mayo. 13

CLUB SANDWICH

sweet apple ham, roasted turkey, bacon, Swiss and cheddar cheese. 13

THIN CRUST PIZZA

DOWNTOWN SPECIAL

pepperoni, sausage, mushrooms. 12

TUSCAN

roasted tomatoes, spinach, artichokes, onions, pesto ricotta. 12

ST. ELMO PRIME RIB PIZZA

1/2 lb. of prime rib, horseradish ricotta, mushrooms, campfire onion marmalade. 16

PROSCIUTTO MARGHERITA

prosciutto, fresh mozzarella, tomatoes, basil. 14

SLIDERS

individually priced at \$5

FILET • FRIED CHICKEN • SHRIMP PO BOY

