

## APPETIZERS



**ST. ELMO SHRIMP COCKTAIL\***  
4 jumbo shrimp served with our spicy, signature cocktail sauce. **15.95**

### SEARED TUNA

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

### SMOKED SALMON

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

### CALAMARI

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

### 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. **9**

## SALADS

### WEDGE

bacon, tomatoes, creamy Gorgonzola dressing. **11**

### CAESAR

romaine hearts, shaved Parmigiano-Reggiano, herb croutons. **11**

### ROMAINE HEARTS

apples, Gorgonzola, candied walnuts, champagne-rosemary vinaigrette. **11**

### SPINACH

Indiana goat cheese, oranges, candied walnuts, crispy onions, tomatoes, mustard-bacon vinaigrette. **11**

### OVEN ROASTED BEET SALAD

artisan greens, Indiana goat cheese, candied walnuts, tarragon vinaigrette. **13**

### STEAK SALAD

mixed greens, seared sirloin, bacon, Gorgonzola, herb ranch. **18**

### AHI TUNA SALAD

#1 grade ahi tuna, artisan greens, red onion, cilantro vinaigrette. **18**

### BURRATA & BRUSSELS SPROUTS SALAD

shaved Brussels sprouts, burrata cheese, watermelon radish, toasted pumpkin seeds, campfire onion jam, cilantro vinaigrette, sourdough crumble. **14**

### CHOPPED GARBAGE SALAD

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

### ENHANCE YOUR SALAD

#1 grade ahi tuna **14**      grilled chicken **6**  
grilled or smoked salmon **12**      seared sirloin **12**

## SLIDERS

Individually priced. Filet \$6. Chicken or Shrimp \$5.50

FILET • FRIED CHICKEN • SHRIMP PO BOY

## SANDWICHES

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

### ST. ELMO PRIME RIB SANDWICH

white cheddar, au jus, creamy horseradish. **18**

### PRIME STEAKBURGER

ground USDA Prime, traditional toppings, white cheddar, spicy mayo. **15**

### TURKEY BURGER

traditional toppings, spicy tarragon mayo. **13**

### CLUB SANDWICH

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



*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.

## 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, sautéed green beans, or house-made chips

### IZZY STYLE N.Y. STRIP

10 oz. rolled in cracked pepper, pan-seared, orange brandy butter sauce. **32**

### NEW YORK STRIP

10 oz. flavorful strip with a mid-range of marbling. **28**

### FILET MIGNON

6 oz. tender, center-cut. **28**

### MINI BONE-IN FILET CHOPS

served with our signature horseradish Gorgonzola butter. **20**

## SEAFOOD

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

### PAN-SEARED SCALLOPS

citrus couscous, watermelon radish, lemon beurre blanc, arugula. **23**

### ORGANIC GRILLED SALMON

house-made remoulade sauce. **19**

### FRESH ATLANTIC COD

blackened, house-made remoulade sauce. **23**

### SOUTH AFRICAN LOBSTER TAIL

8 oz. succulent cold water lobster tail, drawn butter, grilled lemon. **44**

## OTHER SPECIALTIES

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

### SMOKED PORK CHOP

cherrywood smoked, locally sourced from Smoking Goose. **16**

### BARBECUE CHICKEN BREASTS

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

## FRESH PASTA

authentic, fresh Italian pasta, locally sourced from Nicole-Taylor's Pasta

### TAGLIATELLE ALFREDO

fresh tagliatelle pasta, garlic Parmesan cream sauce, choice of chicken, shrimp, or salmon. **23**

### PICI BOLOGNESE

fresh Tuscan-style pici pasta, classic bolognese sauce, Parmigiano-Reggiano. **17**

## THIN CRUST PIZZA

### DOWNTOWN SPECIAL

pepperoni, sausage, mushrooms. **13**

### TUSCAN

roasted tomatoes, spinach, artichokes, onions, pesto ricotta. **13**

### ST. ELMO PRIME RIB PIZZA

1/2 lb. of prime rib, horseradish ricotta, mushrooms, campfire onion marmalade. **18**

### CHEF'S CHOICE

featuring a variety of fresh, seasonal ingredients, ask server for details.

## SIDES

POTATO PANCAKES **5**

FRESH-CUT FRIES **4**

REDSKIN MASHED POTATOES **4**

HOUSE-MADE CHIPS **4**

FRIED GREEN TOMATOES **7**

HOUSE-MADE ONION RINGS **5**

SAUTÉED GREEN BEANS **4**

ROASTED ASPARAGUS **8**

CREAMED SPINACH **7**

SAUTÉED MUSHROOMS **8**

BRUSSELS SPROUTS WITH BACON **10**