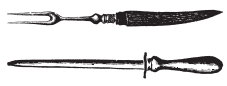
PROPRIETORS

CHEF LINTON & GINA HOPKINS



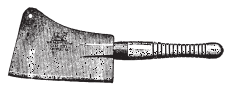
C. Ellet's

BILL OF FARE

SERVING YOU NOTHING BUT THE VERY FINEST

EXECUTIVE CHEF

MARK ALBA



RAW & CHILLED

CLASSIC RUBY RED SHRIMP COCKTAIL
Housemade Cocktail Sauce, Fresh Horseradish
3.00 *each*

*WHITE OAK PASTURES' STEAK TARTARE**
Fried Capers, Pumpernickel
18.25

AHI TUNA TARTARE
Lime, Coconut, Red Onion, Jalapeño
15.00

SEAFOOD TOWERS

Chilled selection of today's freshest seafood:

Classic 65.00
Grand 95.00
The Charles 135.00

COOKED & HOT

JUMBO LUMP CRAB CAKE
Citrus Salad, Remoulade
26.00

ROASTED OYSTERS
Montpeliér Butter
22.00

C. ELLET'S SHELLFISH PAN ROAST
Shrimp, Oysters, Clams, Shrimp Toast, Vadouvan Broth
17.00

NEW ORLEANS BBQ SHRIMP
Creole Butter Sauce, French Bread
19.00

SLOW COOKED BENTON'S BACON
Aunt Julia's BBQ, Kohlrabi Slaw
14.00

SOUP & SALAD

CLAM CHOWDER
Ipswich Fried Clams, Parsley
Cup 7.00
Bowl 14.00

SALANOVA GREEN SALAD
Apple, Radish, Carrot, Benne Seed, Mustard Vinaigrette
12.00

CAESAR'S AVIATOR SALAD
12.00

CRISP ICEBERG
Blue Cheese, Shallots, Benton's Bacon
13.00

BONE-IN

35 Day Dry-Aged Kansas City Strip* 20 oz 73.00
Prime; Allen Brothers • Chicago

Cowboy* 24 oz 69.00
Prime; Allen Brothers • Chicago

Bone-In Filet* 14 oz 65.00
Prime; Allen Brothers • Chicago

Tomahawk* 38 oz 135.00
Prime; Allen Brothers • Chicago

35 Day Dry-Aged Porterhouse (for Two)* 34 oz 125.00
Prime; Allen Brothers • Chicago

HAND CUT

A5 Kobe Strip Loin* 1 oz 25.00
Priced per ounce • 6 ounce minimum

Prime Manhattan Cut New York Strip* 8 oz 38.00
Prime; Allen Brothers • Chicago

Baseball Steak* 8 oz 19.00
Wagyu; Mishima • Colorado

Flat Iron Steak* 8 oz 24.00
Wagyu; Mishima • Colorado

Center Cut Filet* 6 oz or 10 oz ..... 36.00 | 58.00
Prime; Allen Brothers • Chicago

Prime New York Strip* 16 oz 70.00
Prime; Allen Brothers • Chicago

Delmonico Ribeye* 16 oz 55.00
Prime; Allen Brothers • Chicago

STYLE

Oscar 18.00
Jumbo Lump Blue Crab, Hollandaise

Surf & Turf 26.00
Maine Lobster, Beurre Monté

C. Ellet's Au Poivre 4.00
A blend of Kampot Black, White, Red and Tellicherry Green Peppercorns

SAUCES & BUTTERS

BÉARNAISE 4
BORDELAISE.....4
HOLLANDAISE.....4
GREEN PEPPERCORN.....4
CREOLE.....4
SHRIMP.....4
MONTPELIÉR.....4
BONE MARROW.....4

OCEAN & RIVER

FAROE ISLAND SALMON
Creamed Corn, Coleslaw, Cherry Tomato, Mustard Sauce
24.00

BROILED MAINE LOBSTER
Half *m.p.* / Whole *m.p.*

TROUT MEUNIÈRE AMANDINE
Peeled New Potatoes, Green Beans
21.00

BLACKENED SNAPPER
Grits, Creole Sauce, Wilted Spinach
30.00

SCALLOPS
Whipped Potato, Bacon Cream, Parsley Sauce
32.00

PASTURE & AIR

Served a la carte:

GARLIC GLAZED ROASTED CHICKEN
Natural Jus
19.00

BORDER SPRINGS RACK OF LAMB
English Mint Sauce
44.00

SHORT RIB
Horseradish Cream
21.00

LACQUERED DUCK
Mandarin Coffee Sauce
35.00

VEGETABLES, GRAINS, POTATOES

Broccolini 8.00
Preserved Lemon, Guajillo Chili
Green Beans 8.00
Spiced Pecans
Creamed Spinach 8.00
Onion, Garlic, Parmesan Bread Crumb
Creamed Corn 8.00
Montreal Seasoning
Roasted Cauliflower 8.00
Capers, Shallots, Brown Butter
Roasted Brussels Sprouts 9.00
Pomegranate
Roasted Baby Carrots 11.00
Sorghum Crème Fräiche
Hen of the Woods Mushrooms 12.00
Macaroni & Cheese 12.00
Potato Gratin 10.00
Gruyére Cheese & Thyme
Fingerling Sweet Potatoes 9.00
Spiced Pecans, Herbs
Sea Salt Baked Potato 7.00
Green Onion, Bacon & Crème Fraîche
French Fries 7.00
Rosemary Parmigiano
Whipped Potato 8.00
Rosti Potato 8.00

A gratuity of 20% will be added to parties of 6 or more.

VISIT ONLINE: C-ELLETS.COM

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

"EVERY BITE IS A HOME RUN"

COCKTAILS

CORPSE REVIVER #2
Gin, Cocchi Americano, Combier, Lemon
Bombay Dry 14[00]
Tanqueray 16[00]
Monkey 47 18[00]

VIEUX CARRÉ
Rye, Cognac, Carpano Antico, Benedictine, Bitters
Rittenhouse 14[00]
Bulleit Rye 16[00]
Whistle Pig 10 Year Rye 22[00]

SPARKLING-ROSÉ

Francois Montand, Brut *Blanc de Blancs, France* ..... 9[00]
Moutard, Brut *Champagne, France* ..... 22[00]
Brut, Delamotte *Champagne, France* ..... 28[00]
Still Rosé, Hogwash *California 2016* ..... 12[00]

WHITE

Melon de Bourgogne, Chéreau Carré Château l'Oiselinier de la Ramèe *Loire Valley, France 2016* ..... 10[00]

Riesling, Selbach Oster *Mosel, Germany 2016* ..... 12[00]

Sauvignon Blanc, Domaine Troterau *Quincy, France 2017* ..... 12[00]

Chardonnay, Jean Collet *Chablis, France 2016* ..... 12[00]

Chardonnay, Stag's Leap *Napa Valley, California 2016* ..... 15[00]

Roussane Blend, André Brunel, Bécassonne *Côtes du Rhône, France 2015* ..... 14[00]

Pinot Grigio, Abbazia di Novacella *Italy 2017* ..... 10[00]

Pinot Gris, Cristom Estate *Willamette Valley, Oregon 2016* ..... 12[00]

RED

Pinot Noir, Domaine Denis Carré *Hautes Côtes de Beaune, France, 2014* ..... 13[00]

Pinot Noir, Black Pine *Sonoma Coast, California 2017* ..... 13[00]

Grenache Blend, Les Trois Couronnes *Côtes du Rhône, France 2015* ..... 10[00]

Sangiovese, Tenuta di Arceno, Strada al Sasso Riserva *Chianti Classico, Italy 2012* ..... 14[00]

Tempranillo, Dehesa La Granja *Castilla y Leon, Spain 2008* ..... 14[00]

Nebbiolo, Produttori de Barbaresco *Langhe, Italy 2015* ..... 16[00]

Zinfandel, Neyers *Vista Luna, California 2017* ..... 12[00]

Red Blend, The Sum *Lake County, California 2016* ..... 15[00]

Cabernet Sauvignon, Von Strasser *Napa Valley, California 2014* ..... 18[00]

BEVERAGE ALICIA YANDELL

Looking for more? Ask about our full list of beverage offerings!