

ELEPHANT & CASTLE

Appetizers and Small Dishes



* Three Leaf House Salad 8.75

* Baby Caesar Salad 9.75

* Iceberg Lettuce Wedges, Blue Cheese Dressing 9.50

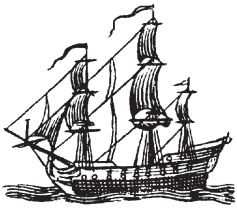
Red Oak and Butter Lettuces with Vermont Goat Cheese,
Savory Rosemary-Almond Granola and Shallot Vinaigrette 9.25

Farmers Market Beets, Avocado, Baby Arugola, Pumpkin Seeds
and Citrus Vinaigrette 9.25

Guacamole with Chips 9.00

* Fried Calamari, Lemon and Sweet Peppers with Two Sauces 10.75

Marinated Shrimp with Cucumbers and Avocado 11.00



Warm Dishes



Grilled Breast of Chicken with Madeira, Whole Grain Mustard,
Celery Root Puree, Savoy Cabbage and Crisp Shallots 19.50

George's Chicken Schnitzel with Fresh Basil and Tomatoes 19.00

Spaghettini with Goat Cheese, Arugola, Black Olives, Capers and Tomatoes 17.50

Lime and Coriander Chicken with Angel Hair Pasta 19.50

* Sliced Steak with Merlot-Ginger Sauce, Mashed Potatoes, and Haricots Verts 22.75

* Grilled Shrimp with Ginger Lime Sauce, Baby Spinach and Jasmine Scented Rice 19.75

* Scottish Salmon with Pomegranate, Tamari, Blistered Green Beans and Shiitake Tempura 22.50

Today's Selection of Fresh Market Vegetables
with choice of vinaigrette or sauce 18.00



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Main Course Salads

* Our Special Caesar Salad 16.00

* Mixed Greens with Warm Bacon, Tomatoes, Pears, Endives and Blue Cheese Dressing 16.50

Smoked Chicken with Apples, Avocado, Cucumbers, Hazelnuts, Orange Ginger Vinaigrette 17.25

Mexican Salad with Fire-Roasted Red Bell Pepper Filled with Jack Cheese 17.25

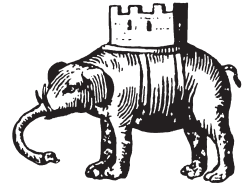
Large House Salad with Tomatoes, Avocado and Goat Cheese 15.75

Sauteed Shrimp Salad with Arugola and Chinoise Dressing 17.00

Crisp Chicken Salad with Bayley Hazen Blue and Red Leaf Lettuce 17.00



Elephant & Castle Sandwiches



* Chicken, Bacon, Arugola, Tomato and Mayo on Toast 12.00

* Smoked Chicken with Roasted Garlic, Avocado, Roasted Tomato and Horseradish Mayo 12.00

* BLT with Fried Egg, Roasted Red Pepper and Curry Aioli 12.00

* Roasted Portobello Mushroom with Fresh Mozzarella, Tomato, Arugola and Basil Mayo 12.00

* Sauteed Shrimp and Bacon with Basil Vinaigrette and Mayo 13.25

* Smoked Salmon on Toasted Seven Grain Bread with Cucumbers, Tomato, Onion Relish 13.75

Grilled English Cheddar and Watercress Sandwich, with Tomato and Dijon Mustard 11.25 . . . with Bacon 12.25

* Tuna Salad with Guacamole and Tomato 12.00

* Deep Fried Fish Sandwich with Herb Tartar Sauce, Pickled Cucumbers, Tomatoes, Butter Lettuce and Matchstick Fries 13.75



Homemade Burgers

* Charcoal Grilled 12.25

* with Sauteed Wild Mushrooms 13.25

* with Cheddar or Bacon 13.25 . . . with both 14.00

* with Crisp Onions 13.00

* with Goat Cheese, Spinach and Red Onion 14.00

* with Spinach 12.75 . . . and Bacon or Cheddar 14.00

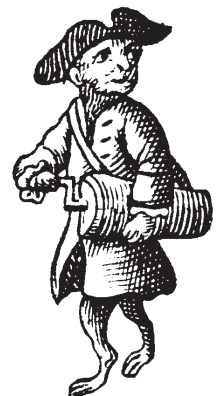
* with Horseradish, Black Pepper and Sour Cream 12.75

* Guacamole Burger (Guacamole, Cheddar and Tomato) 14.00

* Elephantburger (Curried Sour Cream, Bacon, Scallions, Cheddar, Tomato) 15.00

French Fries 5.00

* Substitutions or Extra Ingredients 1.50 to 3.50 each



Omelettes

Gold'n Green (Spinach and Cheddar) 12.25 . . . with Bacon 13.50

Cheddar Omelette 11.75 . . . with Bacon 12.75

Goat Cheese with Fresh and Sundried Tomatoes 12.25

Smoked Salmon with Cream Cheese and Dill 15.00

Cremini and Portobello Mushroom Omelette 13.00

Mexican (Guacamole, Cheddar, Bacon and Tomato) 13.75

Greenwich (Sausage, Bacon, Cheddar, Scallions, Tomato) 15.00

* Our omelettes are also available without egg yolks

Dessert Crêpes

Casablanca 10.75

(Vanilla Ice Cream, Banana, Hot Fudge)

Crêpe Maison 9.00

(with Strawberry Preserves with or without Sour Cream)

Vienna Woods 10.25

(Hot Fudge, Roasted Hazelnuts, Whipped Cream)

Normandy Crêpes 10.75

(with Sliced Apples and Caramel Cream)

Slovenian Wedding Crêpes 8.75

(Crunchy Sugar and Fresh Squeezed Lemon)

Nutella Crêpes 9.50

Special Desserts

Boston Indian Pudding with Whipped Cream 9.50

Hot Fudge Sundae 10.50

Scarlett O'Hara's Coffee Cantata 10.75

(Coffee Ice Cream, Raspberries, Hot Fudge, Whipped Cream)

Ice Cream (Vanilla, Coffee, or Deep Chocolate) 5.25 one scoop, 7.75 for two scoops

Frou-Frou 12.50

(Fresh Seasonal Fruit with Greek Yogurt and Maple Syrup or Honey)

Homemade Carrot Cake 8.75

Coconut Tapioca Pearls with Apricot Puree 8.75

** Elephant & Castle T-Shirts \$15.00.

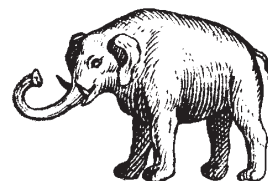
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Warm Drinks



La Colombe Coffee or Decaf 3.75
Caffè Latte 5.25 Spanish Latte 5.25
Cappuccino 4.25
Espresso 3.75 Double 4.25 Macchiato 4.00
Bowl of Hot Chocolate 5.25
Bowl of Warm Milk with Orzata 4.25
Pot of English Tea 4.00
(Earl Grey, Darjeeling and English Breakfast)
Pot of Herb Tea 4.00
(Red Zinger, Peppermint, Camomile, Japanese Green)



* All Coffees Available Decaffeinated

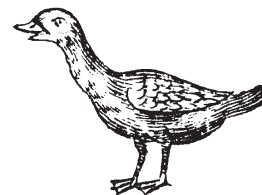
Cold Drinks

Wine Specials

Please ask your server for today's choices
of reds and whites by the glass

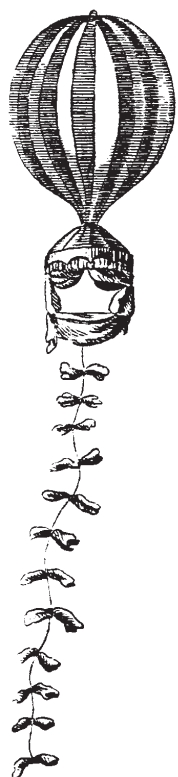
Bottled Beers

Heineken 7.75 Carlsberg 7.75 Bass 7.75
Amstel Light 7.75 Anchor Steam 7.75
Bitburger (non-alcoholic) 7.75



Other Cold Drinks

Cold Milk 3.00 . . . with Orzata 3.75
Fountain Sodas 2.50 Club Soda with Bitters 2.25
Swiss Raspberry or Black Currant Soda 3.50
San Pellegrino Chinotto 4.00
Apple Juice 2.75 Cranberry Juice 2.75
Sparkling Mineral Water 2.75
White Wine Spritzer 8.75
Iced Tea 3.25 Iced Coffee 4.25
Iced Espresso 3.75 Iced Cappuccino 4.50



Please tell your server if you have any food allergies.

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18% voluntary gratuity will be added for parties of 6 or more. The amount of gratuity may be changed and is at your discretion.

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