# Elwood's ROADSIDE BAR

## APPETIZERS

#### Homemade Chips and Chipotle Dip \$7

**Ultimate Fries** \$7.50 Includes bacon, jalapeños, scallions and shredded cheddar jack cheese with a side of chipotle ranch

#### Soft Pretzel Rods with Cheese \$8

Supreme Nachos \$11.50 Fresh fried tortillas, house-made queso, black olives, tomato and jalapeños

#### Seared Ahi Tuna \$13\*

Served with a sweet & spicy soy sauce, housemade slaw and wasabi crema

### SANDWICHES

#### The Elwood \$13

Handmade patty burger, bacon, Provolone cheese, American cheese, lettuce, tomato, mayo

#### Black n Blue Burger \$14

Hand pressed patty dredged in Cajun seasoning, grilled to your liking. Layered with caramelized onions and balsamic reduction. Topped with bleu cheese crumbles

#### Cheese Steak Hoagie \$16 Shaved beef, caramelized onions, Provolone cheese, lettuce, tomato, mayo

Chicken Club \$12 Grilled chicken breast topped with bacon and American cheese. Served on brioche bun with roasted red pepper aioli, lettuce and tomato

Chicago Battered Fish \$13 Crispy fish fried with lettuce, tomato, American cheese and jalapeño tartar

Sundays 4 to 9 PM

Mondays 4 PM to 1 AM

Endless Spaghetti & Soup \$20

All You Can Ultimate Fries \$20

All You Can Eat Wings \$20

Tuesdays & Wednesdays 4 to 9 PM

Buffalo Chicken Dip \$9.50\* Served with tortilla chips

Loaded Potato Skins \$9 Loaded with bacon and cheddar cheese. Topped with scallions and served with a side of sour cream

#### Pulled Pork Nachos \$13

ENTREES

Caprese Chicken \$14

Parmesan cheese

vegetable and jalapeño tartar

**Chicken Parmesan** \$14

Barbecue Ribs \$20

Thursdays

Fridays

Saturdavs

nestled on a bed of penne pasta

Chicago-Style Hot Dog \$7

Chicago Deep Dish Pizza \$15

Our house-smoked pulled pork tossed in Elwood's house-made BBQ. Served over fried tortilla chips with creamy cheese sauce, shredded cheese, jalapeños and corn and black bean salsa

Seasoned grilled chicken breast, topped with roasted

tomatoes, red peppers and spinach in a light vinegar

basil sauce. Topped with mozzarella cheese and a

Grilled Chicken and Herb Shrimp \$16

Chicken and Broccoli Alfredo \$15

Chicago Battered Fish Dish \$14.50

Crispy fish fry with roasted fingerling potatoes,

Breaded chicken topped with mozzarella cheese,

Grilled chicken topped with herb and garlic shrimp served over a creamy tomato and mozzarella risotto

Cajun grilled chicken breast, fresh broccoli, creamy Alfredo sauce. Finished with fresh diced tomatoes and

balsamic reduction. Fingerling potatoes

#### Fresh-Cut Fried Mozzarella \$8.50 Served with marinara and pesto sauce

Cajun Shrimp Tacos \$13.50

Cajun pan seared shrimp over spinach and pico de gallo, topped with sweet & spicy chili garlic, topped with fried onion straws

#### **Baja Chicken Tacos** \$9

Two flour tortillas filled with sweet & spicy cabbage, pico de gallo & cheese. Finished with house-seasoned chicken, a drizzle of southwest sauce and bacon bits

Ultimate Quesadilla \$11.25 Chicken, bacon, pico, onion straws, house-blend cheese and chipotle ranch

### SIDES

Seasoned Fries \$3

**Roasted Fingerlings** \$3

Sweet Potato Fries \$3

**Risotto of the Day \$4** 

Garlic Vinegar Slaw \$3

Substitue a House Salad \$2



House Italian, Ranch, Bleu Cheese, Balsamic Vinaigrette, Blueberry Vinaigrette, Honey Mustard, Chipotle Ranch

House Salad \$5.50 Mixed greens, tomato, red onion, cucumber, house-blend cheese

#### **Chicago-Style Salad** \$6

Combines chopped romaine topped with two giant meatballs smothered in marinara sauce and Parmesan cheese. The salad also has red onion. gorgonzola cheese, bacon, and Elwood's famous house dressing

### **BEER | ON TAP**

**Bell's Two Hearted IPA** Kalamazoo, MI | 7% ABV

**Blue Moon Belgian Wheat** Golden, CO | 5.4% ABV

**Cigar City Jai Alai** 

**Guinness Stout** Ireland | 4.2% ABV

Leinenkugel's Seasonal Selection Chippewa Falls, WI

### **BEER** | BOTTLES

Angry Orchard Cider Breingsville, PA | 5% ABV

**Budweiser** St. Louis, MO | 5% ABV

**Bud Light** 

Matilda Chicago, IL | 7% ABV

Michelob Ultra St. Louis, MO | 4.2% ABV

**Miller Lite** 

**Miller Lite** 

Tampa, FL | 7.5% ABV

Fat Head's Head Hunter IPA Middleburg Heights, OH | 5% ABV

**Guinness Stout** Ireland | 4.2% ABV

Leinenkugel's Seasonal Selection Chippewa Falls, WI

Miller Lite Milwaukee, WI Milwaukee, WI | 4.2% ABV

Fat Head's Head Hunter IPA Middleburg Heights, OH | 5% ABV

Milwaukee, WI | 4.2% ABV

Newcastle Brown Ale Holland | 4.7% ABV

**Red Stripe** Jamaica | 4.7% ABV

Stella Artois Belgium | 5% ABV

Strongbow Gold Cider England | 5% ABV | Gluten Free

**Yuengling Lager** Pottsville, PA | 4.4% ABV St. Louis, MO | 4.2% ABV

**Coors Light** Golden, CO 4.2% ABV

Corona Mexico | 4.6% ABV

**Corona Light** Mexico | 4.1% ABV

Heineken Netherlands | 5% ABV

Heineken O.O. Netherlands | 0% ABV Milwaukee, WI | 4.2% ABV

Straub American Lager St. Mary's, PA | 4.3% ABV

Straub American Light Lager St. Mary's, PA | 3.2% ABV

Troublesome Chicago, IL | 4.5% ABV

**Truly Seasonal** Boston, MA | 5% ABV

**Yuengling Lager** Pottsville, PA | 4.4% ABV

HOUSE WINE

White Zinfandel

Chardonnay

**Cabaret Sauvignon** 

WHITE WINE

**Blüfeld Riesling** Germany

**Ruffino Pinot Grigio** Italv

### **RED WINE**

**Apothic Dark Red Blend** California

**Dave Matthews' The Dreaming Tree Crush Red Blend** California

**Mark West Pinot Noir** California

**Tom Gore Cabernet Sauvignon** California