

## 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**

### 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. **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**

### 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**

## 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**

## STEAKS & CHOPS

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. **46**

### NEW YORK STRIP

14 oz. flavorful strip with a mid-range of marbling. **42**

### BONE-IN FILET

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

### FILET MIGNON

8 oz. / 12 oz. tender, center-cut. **42 / 53**

### BONE-IN RIBEYE

20 oz. exceptional flavor, great balance of marbling. **51**

### RIBEYE

14 oz. excellent marbling, loaded with flavor. **41**

### SURF 'N TURF

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

### SMOKED PORK CHOPS

cherrywood smoked, locally sourced from Smoking Goose. **27**

### DRY-AGED PRIME NY STRIP

12 oz. USDA Prime Angus.  
Aged 60 days **54.95**



### ENHANCE YOUR STEAK

OSCAR STYLE (crab, asparagus, béarnaise) **9**

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

HORSERADISH GORGONZOLA BUTTER **4**

## SEAFOOD

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

### PAN-SEARED SCALLOPS

citrus couscous, watermelon radish, lemon beurre blanc, arugula. **34**

### ORGANIC GRILLED SALMON

house-made remoulade sauce. **28** (Oscar style - add \$9)

### FRESH ATLANTIC COD

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

### SOUTH AFRICAN LOBSTER TAILS

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

## FRESH PASTAS

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**



*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. 15

### 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

## SLIDERS

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

FILET • FRIED CHICKEN • SHRIMP PO BOY

## 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

## OTHER SPECIALTIES

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

### BARBECUE CHICKEN BREASTS

grilled airline-cut, satay barbecue sauce. 19

### CHOPPED STEAK

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

