



RESTAURANT WEEK TASTING MENU

\$50 PER PERSON TASTING MENU

(REGULAR MENU ALSO AVAILABLE)

STARTERS



AND

TUNA TWO WAYS

blackened w/ wasame salad & pineapple ginger tartare w/ wontons

SOUP / SALAD

MAINE LOBSTER BISQUE

MAMA'S FRIED GREEN TOMATOES

light, crispy, touch of creole sauce.

a family tradition

hand crafted & slow cooked daily

SEAFOOD GUMBO

traditional creole spices & fresh seafood

ELA'S CAESAR

romaine stalk, caesar dressing, grana padano

CHOICE OF

STEAKHOUSE WEDGE

roma crunch, blue cheese, bacon, tomato, red onion

ENTREE

BRAISED SHORT RIB SALMON ROCKEFELLER

4oz malbec-braised short rib, redeye gravy, smoked gouda grits, asparagus

pan seared atlantic salmon, spinach, bacon, parmesan, lump crab, yukon mash, asparagus, shallot butter

CHOICE OF

FILET DIVER SCALLOPS

4oz linz farms premium filet, yukon mash, blistered tomatoes, spinach

diver scallops, crab risotto, truffle butter, crispy pancetta

DESSERTS



KEY LIME PIE, BLUEBERRY CHEESECAKE, OR CHOCOLATE MOUSSE