

ELKS MENUS



KITCHEN HOURS:

TUES - THURS: 5 - 9 PM
FRIDAY: 5 - 10 PM
SATURDAY: 3 - 10 PM

PH: (269) 637-6663
405 1/2 PHOENIX ST
SOUTH HAVEN, MI 49090

APPETIZERS

Fried Green Beans ⑤	\$8
crispy breaded green beans served with house made wasabi ranch	
Flash Fried Cheese Sticks ⑤	\$7
a blend of white cheddar and mozzarella in a light tempura batter; served with marinara or ranch	
Truffle Rosemary Fries ⑤	\$7
our crispy coated French fries tossed with black truffle oil, fresh rosemary, and chef's salt; served with roasted garlic aioli	
Bacon Cheddar Tots GF	\$10
loaded crispy tots with scallions, tomatoes, bacon, and cheese sauce	
Crispy Brussels GF	\$12
deep fried halved brussels sprouts topped with tonnato sauce, parmesan, and chili pepitas	

SALADS/SOUP

Mixed Greens ⑤	\$6
heritage blend field greens with fresh seasonal vegetables, house made croutons, and your choice of dressing	
Caesar	\$8
crisp romaine lettuce mixed with house made croutons, parmesan cheese, and James' own classic Caesar dressing	
Autumn Périgord GF	\$19
mixed greens, toasted walnuts, black truffle oil, pears, duck breast, and chevre with a side of poppyseed dressing. Inspired by the rich ingredients of the Périgord region of France	
add steak, tuna, or salmon to any salad	\$9
add chicken or shrimp to any salad	\$6
House Made Soup du jour	\$6
ask about today's house made soup prepared by Chef James	

SIDES

French Fries	\$4	Coleslaw ⑤ GF	\$3
Onion Rings	\$4	Braised Carrots ⑤ GF	\$4
Tater Tots GF	\$4	Mac n' Cheese ⑤	\$4
Wild Rice ⑤ GF	\$3		
Roasted Red Pepper Mashed Potatoes ⑤ GF			\$4

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

HANDHELDS

New York Reuben	\$12
Grobbel's corned beef with Cool Crisp sauerkraut, 1000 island, and swiss cheese on marbled rye	
Ham & Swiss	\$10
on a pretzel roll with horseradish peppercorn sauce, lettuce, and tomato	
Chicken Club	\$11
grilled chicken breast topped with cheddar, bacon, mayo, lettuce, and tomato on a brioche bun	
Chicken Tenders	\$9
homestyle breaded tenders with your choice of sauce	
Crispy Cod Sandwich	\$12
six ounces of battered fish deep fried golden and served on a brioche bun with tartar, lettuce, and tomato	
Half Pound Burger	\$11
chargrilled black angus beef patty made the way you want it. Choose your bread, cheese, and toppings	
Bread - brioche bun, swirl rye, sourdough, pretzel bun, or gluten free (\$2)	
Cheese - cheddar, Swiss, American, pepperjack, or bleu cheese	
Toppings - deluxe (mayo, lettuce, tomato), everything (ketchup, mustard, pickles, onions), olives (\$1), bacon (\$2), wild mushrooms (\$2), jalapenos (\$1), fried egg (\$2), ham (\$2) *substitute a Morningstar Farms garden burger at no additional cost	

KNIFE & FORK

Meatloaf Sandwich	\$14
house made with seasoned ground beef, mirepoix vegetables, and sweet tomato glaze; served on sourdough bread with RRP mashed potatoes and smothered in beef gravy	
Roasted Turkey Stacker	\$14
house roasted turkey breast layered with cornbread stuffing and RRP mashed potatoes on sourdough; smothered in turkey gravy and served with a side of cranberry sauce	

CHEF'S CREATIONS

Chicken Marsala	\$15
breaded chicken breast smothered with marsala wine and wild mushroom cream sauce; served over cavatappi pasta	
Perch	\$18
lightly breaded fried filets served with your choice of side and house made tartar sauce	
Cinnamon-Ginger Tuna ^{GF}	\$19
seared Ahi filet with fresh ginger root and cinnamon; served over shiitake wild rice and baby carrots; finished with balsamic reduction	
Butternut and Duck Ravioli	\$21
brown butter sauteed raviolis with fresh sage, walnuts, sundried tomatoes, wild mushrooms, and roasted duck breast in a beurre Blanc pan sauce	
	\$14
*also available as vegetarian dish	
Blackened Salmon ^{GF}	\$18
pan seared hand cut filet of Atlantic Salmon served over charred scallion risotto and finished with citrus-tarragon cream	
The Revolver ^{GF}	\$26
hand cut New York Strip dusted with espresso-chili rub, grilled, and topped with bourbon butter; served with RRP mashed potatoes and braised carrots	