



Wild vs. Farmed... We believe wild salmon has a more natural lifestyle and consequently has a better taste and texture than farmed. Our salmon are caught when they are still feeding through the natural food chain thus ensuring a deep, rich salmon flavor. That is why we "go wild" with salmon! Elliott's is committed to serving only salmon from healthy non-threatened runs.

**Fresh Troll King**  
Ocean troll caught from the icy waters of Alaska and handled at sea with the highest quality standards of any salmon. 29.

**Fresh Cook Inlet Coho**  
Specialy handled from the water to your table this is coho is caught just North of Kodiak, Alaska. 20.

**Fresh Yukon River Keta**  
From the mighty Yukon River this is considered as the finest fish caught by Yup'ik Eskimos. 18.

**Fresh Alaskan Sockeye**  
From the pure waters of Bristol Bay. 19.

## Salmon Preparations

**Alder Planked\***  
Seasoned with our house rub and baked on an alder plank. Served with grilled market vegetables and finished with smoked tomato onion beurre blanc.

**Simply Grilled\***  
Lightly seasoned and basted with olive oil. Served with market vegetables and black pearl barley rice.

**Cajun Pan Seared\***  
Dusted with our Cajun spice and flash seared. Topped with roasted red pepper butter and served over creamy polenta and market vegetables.

## Bartender Favorites

**Hotel California**  
Cruzan dark rum, fresh lime juice, pineapple juice and a splash of peach brandy. Served up. 12.

**Victorian**  
Sparkling wine paired with St. Germain elderflower liqueur, Absolut vodka and grapefruit juice. 10.

## Elliott's Lunch Favorites

**Smoked Salmon Fritter Appetizer**  
Alder smoked salmon with buttermilk fritter batter, peppers, onions and corn. Tossed in Cajun seasoning and served with tangy remoulade sauce. 11.

**Fresh Yukon River King Salmon\***  
Flown in from the Yukon Delta in Alaska, these salmon are high in oil content and full of flavor. Lightly seasoned and simply grilled then topped with lemon herb butter. Served with black pearl barley rice and grilled vegetables. 28.

**Fresh Asiago Crusted Dover Sole**  
Sole crusted with asiago cheese and panko bread crumbs. Pan seared and served with black pearl barley rice and market vegetables. Finished with lemon beurre blanc and crispy capers. 25.

**King Crab Crusted Yukon Keta Salmon\***  
Yukon Keta salmon seared then baked with Dutch Harbor King crab, sauteed vegetables and Parmesan cheeses. Finished with lemon-chive beurre blanc and served with garlic mashed potatoes and market vegetables. 32.

**Grilled Fresh Alaskan Halibut\***  
Fresh Halibut grilled and basted with Black Corinth grape butter. Served with a Yukon Gold potato cake and Corinth grape and pepper bacon salad. 22.

**Spring Rhubarb Cobbler with Goat Cheese Ice Cream**  
Rhubarb filling topped with almond biscuit and baked golden. Served with strawberry sauce and chevre ice cream. 8.

## Wine Pairings

**Wineglass Cellars Sangiovese Rose, Columbia Valley 2008**  
Strawberry, rhubarb and a hint of grapefruit delight the nose and palate, and a touch of sweetness brings out the subtle fruit flavors. 8/gl 32/Btl.

**Columbia Crest Grand Estates Pinot Grigio, Columbia Valley 2008**  
Crisp, refreshing flavors of peach, pear, and tropical fruit with a hint of spice. 7/gl 24/Btl.

**Columbia Crest H3 Les Chevaux, Horse Heaven Hills, 2008**  
Ripe berry fruit aromas and jammy flavors with a round supple finish. 10/gl 39/Btl.

\*Consuming raw oysters or undercooked seafood or shellfish may increase your risk of foodborne illness.