

wild salmon

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 Alaskan Troll King

Troll caught from the icy waters of Alaska and handled at sea with the highest quality standards of any salmon. 44.

Troll Alaskan Coho

Specially handled from the water to your table, this is the finest Coho salmon available. 26.

Troll Ivory King

A white king salmon is, after all, quite an oddity. No one is sure why about only one in 100 wild kings is white. 28.

Alaskan Sockeye

From the pure waters of the Gulf of Alaska. 23.

Salmon Preparations

Simply Grilled*

Lightly seasoned and basted with olive oil. Served with market vegetables and black pearl barley rice.

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.

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.

Wine Pairings

Souverain Chardonnay, Alexander Valley 2008

Creamy texture with flavors of lemon, stone fruit, clove and a hint of minerality. 9/gl Bttl. 35.

Beringer Alluvium, Knights Valley 2006

Sun-ripened cherries, vanilla, blackberry with hints of cardamom and cocoa. 13/gl Bttl. 50.

Bartender's Selections

Whistler Mist

As cool, crisp and refreshing as the Canadian mountain air. Fresh mint delicately mixed with CourvoisierVs, Creme de Menthe and Sprite. 9.

Bitter Sweet Victory

Just as intense and satisfying as the Winter Olympics! Finlandia Grapefruit vodka, Aperol, St. Germain, sweet and sour and a dash of bitters. Served up. 10.

Elliott's Dinner Favorites

Stellar Bay Oysters

From the deep cold waters of Cortes Island, B.C. Stellar Bays are plump delicious oysters that have just been re-introduced. 1/2 Dozen. 21. 1 Dozen. 31.

Puget Sound Geoduck Clam Strips Appetizer

Buttermilk marinated and panko breaded. Dusted with Cajun seasoning and served with spicy remoulade. 13.

Macadamia Nut Crusted Halibut Cheeks Appetizer

Alaskan halibut cheeks breaded with macadamia nuts and Japanese bread crumbs then pan seared and served over spicy peanut sauce with fresh mango-papaya salsa. 12.

Fresh Grilled Steelhead Oscar

Quinault river steelhead grilled and served with Dungeness crab meat, asparagus, classic Bernaise sauce and roasted baby baker potatoes. 24.

Grilled Halibut with Oven Roasted Vegetables

Halibut grilled, topped with molasses butter and served on roasted winter vegetables with butternut squash cream and pumpkin seed pesto. 29.

Smoked Salmon Farfalle Pasta

House alder smoked salmon tossed in a garlic cream sauce with button mushrooms, peas and red onion. Finished with shaved Parmesan cheese and fresh basil. 21.

Black Walnut Iced Custard Cream

A light sweet frozen desert with Italian walnut liquer and toasted black walnuts. Served with blackberry sauce, Chantilly cream and a sliced strawberry. 7.



*Consuming raw oysters or under cooked seafood or shellfish may increase your risk of food borne illness.