

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.

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| <input type="checkbox"/> Alaskan Troll King
Troll caught from the icy waters of Alaska and handled at sea with the highest quality standards of any salmon. 24. | <input type="checkbox"/> 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. 22. |
| <input type="checkbox"/> Troll Alaskan Coho
Specially handled from the water to your table, this is the finest Coho salmon available. 17. | <input type="checkbox"/> Alaskan Sockeye
From the pure waters of Alaska. 18. |

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

Beringer Alluvium, Knights Valley 2006

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

Souverain Chardonnay, Alexander Valley 2008

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

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, Apperol, St. Germain, sweet and sour and a dash of bitters. Served up. 10.

Elliott's Lunch 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.

Macadamia Nut Crusted Halibut Cheeks Appetizer

Alaskan halibut cheeks bread with macadamia nuts and Japanese bread crumbs. Pan seared and served over spicy peanut sauce with fresh mango-papaya salsa. 14.

Crab and Potato Briks Appetizer

Moroccan pastry sheets filled with Dungeness and Jonah crab meat, capers, onions and Yukon Gold potatoes served with frisee lettuce and spicy charmoula sauce. 11.

Alaskan 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. 19.

Alder Smoked Alaskan Sockeye Oscar

From the icy waters of Alaska. Lightly Alder smoked and grilled. Served with Dungeness crab meat, asparagus, classic Bernaise sauce and roasted baby baker potatoes. 23.

Smoked Salmon Farfalle Pasta

House Alder smoked salmon tossed with sauteed red onions, button mushrooms and peas in a garlic cream sauce. Finished with shaved parmesan and basil chiffonade. 14.



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