



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"/> Fresh Troll King
Ocean troll caught from the icy waters of Alaska and handled at sea with the highest quality standards. 39. | <input type="checkbox"/> Fresh Yukon River Keta
From the mighty Yukon River this is considered as the finest fish caught by Yup'ik Eskimos. 26. |
| <input type="checkbox"/> Cook Inlet Coho
Fresh coho salmon caught North of Kodiak Island in Alaska. 25. | <input type="checkbox"/> Fresh Alaskan Sockeye
From the pure waters of the Gulf of Alaska. 28. |

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 Dinner 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, simply grilled and topped with lemon-herb butter. Served with black pearl barley rice and grilled vegetables. 42.

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. 30.

Coconut Crusted Ling Cod

Fresh cod coconut crusted then baked golden brown and accompanied by a jasmine rice cake, seared baby bok choy and spicy Thai peanut sauce. 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-caper beurre blanc. 25.

Dinner 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.