

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. From now through June 30th Elliott's will be donating 25% of each Keta salmon entree sold to the Boys and Girls Club of Emmonak Alaska.

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| <input type="checkbox"/> <b>Fresh Troll King</b><br>Ocean troll caught from the icy waters of Alaska and handled at sea with the highest quality standards of any salmon. 29. | <input type="checkbox"/> <b>Fresh Troll Ivory King</b><br>A white king salmon is, after all, quite an oddity. No one is sure why about only one percent of wild kings is white. 22. |
| <input type="checkbox"/> <b>Yukon River Keta</b><br>From the mighty Yukon River this is considered as the finest fish caught by Yup'ik Eskimos. 18.                           | <input type="checkbox"/> <b>Alaskan Sockeye</b><br>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.

## Elliott's Brunch Favorites

**Oven Baked French Toast**  
French bread soaked overnight with sweet custard then oven baked. Topped with fresh mixed berries and sweet cream. 14.

**Smoked Salmon Scramble**  
Sautéed mushrooms, red onions, tomato and house alder smoked salmon scrambled with farm fresh eggs. Topped with dill cream and served with breakfast potatoes. 16.

**Dungeness Crab & Shrimp Omelette**  
Filled with Dungeness crab, bay shrimp, jack cheese and avocado. Finished with Mornay sauce and roasted red pepper sauce. Served with breakfast potatoes. 19.

**Tenderloin Medallions Benedict**  
Toasted English muffins topped with grilled beef tenderloin medallions and poached eggs. Finished with classic hollandaise sauce and served with breakfast potatoes. 22.  
**With Smoked Salmon. 16.**

## Elliott's Salmon Favorites

**Crab Crusted Yukon Keta Salmon\***  
Yukon keta salmon seared then baked with Dutch Harbor king crab, sautéed vegetables and parmesan cheeses. Finished with lemon-chive beurre blanc and served with market vegetables and garlic mashed potatoes. 23.

## Wine Pairings

**Byron Winery Chardonnay, Santa Maria Valley 2006**  
Aromas of orange blossom, fig and lychee lead to complex, rich flavors with hints of honey and toasted oak. 9/gl

**Santa Barbara Wine Co. Pinot Noir, North Caynon 2008**  
Aromas of bright fresh berries and sweet spice, balanced with hints of ripe cherry and raspberry notes. 10/gl 40/Btl

**Beringer Alluvium, Knights Valley 2006**  
Full bodied red with generous notes of rich berry, smoky notes and subtle hints of cocoa and tea. 12/gl Bttl. 48.



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