

# Appetizer

## First Floor

### **Beef Tenderloin Sliders - 9.95**

Beef tenderloins braised with garlic and herbs, topped with caramelized red onions, served on toast crostinis.

### **Brewery Chicken Wings - 8.95**

12 chicken wings tossed in Chipotle BBQ or Habanero hot sauce, and garnished with Porter Bleu Cheese.

### **Calamari - 8.95**

Semolina dusted Point Judith squid, flash fried and drizzled with Thai sweet pepper sauce, accompanied with a fresh cucumber salad.

### **Champagne Brie - 8.95**

Brie, slow cooked in a puff pastry, drizzled with a saute of cranberries, pears, and mixed greens topped with champagne vinaigrette and almonds.

### **Crab Stuffed Scallops - 11.95**

Three sea scallops stuffed with an Elevator crabcake, pan seared then drizzled with a lemon beurre blanc and topped with red wine vinaigrette dressed microgreens.

### **Hummus and Pita - 6.95**

Spicy house-made chickpea hummus, garnished with cucumbers, tomatoes, and chili oil served with toasted pita.

### **Late Harvest Pizza - 8.95**

Oven baked and topped with sweet potato puree, swiss cheese, shredded pork, bacon, sundried cranberries, parmesan, and dressed greens.

### **Ryan's Famous Corn Brats - 7.95**

Juicy Johnsonville brats simmered in Elevator Xtra, coated in a pilsner-corn batter and fried. Served with saurekrat and spicy grain mustard.

### **Spicy Tuna Tartar - 10.95**

Diced center cut Ahi Tuna with Belgium endive, ginger vinaigrette, wasabi honey, Asian microgreens and almonds. \*\*only available at dinner.

# Dinner

## **Baked Rigatoni Mac & Cheese - 17.95**

Rigatoni pasta tossed with chorizo & duck sausage, jalapeno, red onion, and sundried tomatoes, in a parmesan cheddar cream sauce.

## **Beef Tenderloin Medallions - 23.95**

Medallions of beef tenderloin pan seared and served smashed redskin potatoes, grilled asparagus, smoked bacon-red pepper relish and a Marsala pan sauce.

## **Blueberry-Wiezen BBQ Ribs - 25.95**

Full rack of baby back ribs braised tender in our Heifer-weizen wheat beer, then grilled with blueberry chipotle BBQ sauce and served over house cut fries and cole slaw.

## **Chilean Sea Bass - 26.95**

Pan seared then oven roasted and served over a flash fried red tomato with shallots, portabello mushrooms, and roasted red peppers, in a parmesan saffron broth.

## **Cornbread Stuffed Chicken - 19.95**

Oven roasted chicken breast stuffed with Chef Nate's famous cornbread, served over seasoned rice, purple cabbage, red onion, carrots, and chicken jus.

## **Crab Cakes - 20.95**

Maryland blue lump crabmeat blended with Creole spices, served with asparagus, cherry tomatoes, herb parmesan risotto, Dijon lemon buerre blanc and spicy remoulade

## **Crab Manicotti - 19.95**

House-made manicotti stuffed with a blend of crab, prosciutto and asiago cheese, topped with asiago alfredo sauce and Japanese breadcrumbs, served with sauteed asparagus and cherry tomatoes.

## **Elevator Club - 8.95**

Honey roasted turkey, ham, swiss, bacon, sprouts, tomato, and chipotle mayonnaise served on a croissant.

## **Fish and Chips - 14.95**

Atlantic Cod, pilsner-corn battered and lightly fried, served with house cut fries,

Elevator slaw, and spicy remoulade.

**Four Cheese Pesto Ravioli - 18.95**

Ricotta, parmesan, fontina, and pecorino cheese stuffed ravioli tossed in a pesto cream sauce with sundried tomatoes, and colored cauliflower.

**Malt Pomegranate Salmon - 19.95**

Grilled Atlantic salmon brushed with malt pomegranate extract, served over Israeli cous cous, with spinach, sundried tomatoes, and parmesan.

**Pork Chops - 20.95**

Smoked and grilled with chipotle BBQ, crispy molasses sweet potato wedges, served with chef's vegetables and a mango-citrus salsa. (Half order(1) Pork Chop 13.95)

**Prime New York Strip - 28.95**

10 oz. boneless wet-aged prime new york strip served with a twice baked potato, and chef's vegetables, topped with a Dopplebock demi-glace and caramelized onions.

**Pulled Pork Sandwich - 8.95**

Smoked pork shoulder, hand pulled and laced with chipotle BBQ served on a Kaiser roll with Elevator slaw.

**The Bott Burger - 9.95**

Choice Sirloin burger with smoked bacon, cheddar, bleu cheese, or provolone, lettuce tomato, and onion on Kaiser.

**The Rock Filet - 27.95**

We present a choice of hand-trimmed 7oz. filet or center cut Ahi tuna filet for you to cook at your table on a Finnish Tulikivi firestone. Heated to 450 degrees, the stone holds the temperature long enough to ensure each bite is juicy and delicious. A delightful presentation, served with a selection of dipping sauces, a petite house salad and choice of starch.

**The Surf and Turf Rock - 29.95**

A four-ounce filet with the same delightful presentation as the Rock filet, served with the addition of shrimp and scallops.

**Vegetable Strudel - 15.95**

Zucchini, red bell peppers, squash, carrots, and quinoa wrapped in phyllo dough, baked and served atop a mixed green salad tossed in a citrus vinaigrette with a red pepper coulis and balsamic drizzle.

# Lunch

## **Baked Rigatoni Mac and Cheese - 9.95**

Rigatoni pasta tossed with chorizo and duck sausage, jalapeno, red onion, and sundried tomatoes in a parmesan cheddar cream sauce.

## **Beef Tenderloin Medallions - 23.95**

Medallions of beef tenderloin pan seared and served smashed redskin potatoes, grilled asparagus, smoked bacon-red pepper relish and a Marsala pan sauce.

## **Cornbread Stuffed Chicken - 10.95**

Oven roasted chicken breast stuffed with Chef Nate's famous cornbread, served over seasoned rice, purple cabbage, red onion, carrots, and chicken jus.

## **Crab Cakes - 12.95**

Maryland blue lump crabmeat blended with Creole spices, served with asparagus, cherry tomatoes, herb parmesan risotto, Dijon lemon bierre blanc and spicy remoulade

## **Crab Manicotti - 12.95**

House-made manicotti stuffed with a blend of crab, prosciutto and asiago cheese, topped with asiago alfredo sauce and Japanese breadcrumbs, served with sauteed asparagus and cherry tomatoes.

## **Creole Chicken Sandwich - 8.95**

Blackened chicken breast topped with tasso ham, sauteed mushrooms, green onions and bearnaise served on a Kaiser roll.

## **Cuban Sandwich - 8.95**

Warm capicola, honey ham, bacon, and swiss cheese, topped with spicy pickles, and a Dijon horseradish mayonnaise served on ciabatta

## **Elevator Club - 8.95**

Honey roasted turkey, ham, swiss, bacon, sprouts, tomato, and chipotle mayonnaise served on a croissant.

## **Fish and Chips - 9.95**

Atlantic Cod, pilsner-corn battered and lightly fried, served with house cut fries, Elevator slaw, and spicy remoulade.

## **Four Cheese Pesto Ravioli - 9.95**

Ricotta, parmesan, fontina, and pecorino cheese stuffed ravioli tossed in a pesto cream sauce with sundried tomatoes and colored cauliflower.

**Half Club Trio - 8.95**

Half Elevator Club with with petite house salad, served with a cup of soup.

**Lamb Burger - 10.95**

Grilled fresh ground lamb, seasoned with garlic, and shallots, topped with crispy onions, and rosemary mayonnaise served on a pretzel bun.

**Mama's Pot Roast - 9.95**

Slow roasted Pot Roast served with candied carrots and smashed redskin potatoes.

**Portabello Mushroom Sandwich - 8.95**

Herb and olive marinated Portabello mushroom with roasted red peppers, red onions and goat cheese on a pretzel bun.

**Pulled Pork Sandwich - 7.95**

Smoked pork shoulder, hand pulled and laced with chipotle BBQ served on a Kaiser roll with Elevator slaw.

**The Bott Burger - 8.95**

Choice Sirloin burger with smoked bacon, cheddar, bleu cheese, or provolone, lettuce tomato, and onion on Kaiser.

**The Lunch Rock Filet - 15.95**

We present a choice of hand-trimmed 4oz. filet or center cut Ahi tuna filet for you to cook at your table on a Finnish Tulikivi firestone. Heated to 450 degrees, the stone holds the temperature long enough to ensure each bite is juicy and delicious. A delightful presentation, served with a selection of dipping sauces, a petite house salad and choice of starch.

**The Surf and Turf Rock - 19.95**

A four-ounce filet with the same delightful presentation as the Rock filet, served with the addition of shrimp and scallops.

**Turkey Pesto Wrap - 8.95**

Warm twelve inch flour tortilla rolled with sliced turkey, provolone cheese, roasted red peppers, bacon, lettuce, tomato, red onion, and fresh pesto.

**Turkey Reuben - 8.95**

Warm turkey topped with melted swiss cheese, Russian dressing and cole slaw, served on toasted rye bread.

**Vegetable Strudel - 9.95**

Zucchini, red bell peppers, squash, carrots, and quinoa wrapped in phyllo dough, baked and served atop a mixed green salad tossed in a citrus vinaigrette with a red pepper coulis and balsamic drizzle.

# Salads / Soups

## Second Floor

### **Almond Crusted Chicken Salad - 9.95**

Boneless breasts of chicken rolled in almonds and Japanese breadcrumbs, lightly fried, served over mixed greens, bacon, white cheddar and apples, with a maple-shallot vinaigrette and honey mustard drizzle.

### **Aztec Chicken Chowder - 4.50**

### **Chopped Cobb Salad - 8.95**

Chef Nate's update of this California classic. Fresh Romaine tossed with diced chicken, tomatoes, smoked bacon, eggs and white cheddar in a refreshing avocado-lime vinaigrette. \*lunch only

### **Classic Caesar Salad - 4.95**

Whole hearts of Romaine tossed in Olive oil, red wine vinegar, Worcestershire and topped with anchovies Parmesan and croutons.

### **Elevator House Salad - 4.95**

Fresh mixed greens, red onions, spiced walnuts, and crumbled bleu cheese tossed with a maple-shallot vinaigrette.

### **Elevator Soup of the Day - 4.50**

### **Sweet Potato Bisque - 4.50**

### **Thai Grilled Tenderloin Salad - 11.95**

Grilled Tenderloin in Thai Marinade-citrus vinaigrette served on mixed greens with shredded carrots, Roma tomatoes and crushed peanuts.

### **Wedge Salad - 4.95**

Half head of miniature iceberg lettuce topped with tomatoes, bacon, red onions, and creamy Roquefort dressing.

# Dessert

## 13th Floor

### **Chef's Cheesecake - 5.00**

Ask your server for our daily selection.

### **Coal Porter Brownie - 4.50**

A chocolate fudge brownie, topped with Johnson's coffee ice cream and a warm Coal Porter chocolate sauce.

### **Dopplebock Chocolate Tart - 5.00**

A blend of dark chocolate and Doppleblock with a hazelnut short bread crust, topped with vanilla malt ice cream.

### **Ele-Cookie - 5.00**

Fresh baked cookie made to order, topped with Johnson's vanilla ice cream, served hot out of the oven. ask you server for our daily selection.

### **Grand Marnier Crepes - 5.50**

Fresh berries marinated in Gran Marnier and sugar served over brulee filled crepes, topped with Johnson's vanilla ice cream and caramel sauce.

### **Malt Creme Brulee - 5.00**

Classic vanilla bean creme brulee, enriched with a lightly sweetened malt reduction and caramelized sugar. Served with fresh berries and a sugar cookie.