

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 fires,

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 Doppelbock 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 buerre 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 capicolla, 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 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.