



APPETIZERS

First order of business...get something on the table!

Jumbo Lump Crab Cakes

Served with lemon wedges and a drizzle of roasted red pepper sauce. 11.99

Buffalo Wings GF

Our crispy wings doused in your choice of mild, medium, hot, suicide, Cajun, honey Cajun, suicide Cajun, honey BBQ, BBQ or no kissin' garlic parmesan. Served with house-made blue cheese and celery.

5 for 6.99 | 10 for 13.99 | 15 for 19.99

Five Wing Combos

Wings with pretzel sticks 12.79

Wings with French fries 10.99

Wings with small garlic cheese bread 10.99

Wings with zucchini chips 11.99

Five Breaded Wings

Tossed in Boss Sauce. Mild or hot only. 7.29

Basket of Toasted Italian Garlic Cheese Bread

With Marinara for dipping 8.99

Pretzel Sticks

Warm pretzel sticks served with spicy mustard and jalapeño cheese sauce. 9.99

Loaded Fries

Crispy fries with lots of crispy bacon and melted cheddar jack cheese served with creamy house-made buttermilk ranch. 11.99

Loaded Nachos GF

Choice of grilled chicken or chili atop tri-colored tortilla strips smothered with cheddar jack cheese, jalapeños, olives and tomatoes, with salsa and sour cream on the side. 11.99

Elmwood Combo Platter

A selection of our most popular items: potato skins, mozzarella sticks, chicken fingers, pizza logs and jalapeño poppers. (All items available as single orders, ask your server).

Petite 12.99 | Large 17.99

Coconut Shrimp

Six shrimp rolled in coconut batter, deep-fried to perfection and served with a spicy peanut sauce for dipping. 9.99

Zucchini Chips

Lightly breaded zucchini served with zesty horseradish ranch. 8.29

SOUP

House-Made

Soup of the Day

Check with your server for today's selection.

Cup 3.99 | Crock 4.99

Crock-o-Chili

Our own recipe with melted cheddar jack cheese. 5.99

French Onion Au Gratin

A crock of our house-made French onions in a savory beef broth topped with a crouton and bubbly Swiss cheese. 6.99

GRILLED QUESADILLAS

Elmwood quesadillas are made with soft flour tortillas and the finest ingredients. Served with rice pilaf, tortilla chips, salsa and sour cream.

Classic Chicken

Grilled chicken, cheddar jack cheese, tomatoes, jalapeños and olives in a garlic and herb tortilla. 12.99

Shaved Steak

Shaved steak, cheddar jack cheese, mushrooms and tomatoes in a garlic and herb tortilla. 12.99

Buffalo Chicken

Crispy buffalo chicken, cheddar jack cheese, tomatoes and onions in a garlic and herb tortilla. Served with blue cheese crumbles. 13.29

BBQ Chicken

Grilled chicken with BBQ sauce, cheddar jack cheese, tomatoes and onions in a garlic and herb tortilla. 13.29

Rodeo

Hamburger, cheddar jack cheese, onion rings and BBQ sauce in a jalapeño tortilla. 13.29

Garden Veggie

Broccoli, tomatoes, olives, onions, jalapeños and cheddar jack cheese in a garlic and herb tortilla. 12.99

SALAD WORKS

Grilled Chicken Caesar

With garlic cheese Italian bread 11.99

Black & Blue GF

Grilled skirt steak over mixed green with tomatoes, cucumbers, black olives and blue cheese crumbles, with our house-made buttermilk ranch. 14.99

Buffalo Chicken

Crispy chicken breast tossed in house-made wing sauce over mixed greens with tomatoes, cucumbers and cheddar jack cheese. Served in a crunchy tortilla bowl with creamy house-made blue cheese dressing on the side. 11.99

Greek

Romaine lettuce, grilled chicken, feta cheese, kalamata olives, red onion, tomatoes and cucumbers, topped with house-made creamy feta dressing. Complemented by warm pita toast. (GF available upon request). 11.99

Paul's Tomato Deluxe

Grilled chicken with Applewood bacon, tomato and blue cheese crumbles atop mixed greens, served with balsamic vinaigrette. 11.99

Cajun Chicken GF

Cajun chicken, tomatoes, olives, jalapeños and cheddar jack cheese served over mixed greens with our spicy salsa ranch dressing. 11.99

Wild Salmon Feta GF

Grilled salmon with tomatoes, cucumbers and feta cheese served over mixed greens with balsamic vinaigrette. 13.99

Taco Salad

Mixed greens topped with our house-made chili with diced tomatoes, olives and cheddar jack cheese served in a crunchy tortilla bowl. (GF available upon request). 11.49

SPICY Mambo Salad

Like a Caesar but spiced up a bit with wasabi and horseradish. Comes with blackened Cajun chicken and garlic cheese Italian bread. 12.49

Chopped Salads

House: Romaine lettuce roasted turkey, tomato bacon and ranch. Comes with a pretzel stick. 12.49

Or

Antipasto Salad: Mixed greens, chopped salami, cheddar, artichoke, jalapeño jack cheese, tomato, red onion, black olives, garbanzo beans, chopped broccoli, shaved parmesan, Italian dressing. 12.99

SANDWICH WORKS

Served with your choice of French fries, mac salad or house-made seasoned kettle chips.

Our roast beef, turkey and corned beef are all specially roasted in-house.

Elmwood Angus Dip

Thinly-sliced Angus beef served warm with sliced mushrooms and melted cheddar cheese on toasted Italian bread and served with a side of au jus. 10.99

Tuna Melt

Tuna grilled to perfection topped with Swiss cheese and tomato, served on toasted sourdough. 9.99

Shaved Steak Roll

Thinly shaved sirloin steak with grilled onion, mushrooms, peppers and our secret seasoning. Topped with mozzarella and served on a roll. 10.99

Triple Decker Club

Choose between roast beef and cheddar cheese or turkey and bacon, topped with lettuce, tomato and mayo. Served on toasted white, wheat, rye or sourdough. 10.99

Applewood BLT

Applewood smoked bacon, lettuce, tomato and garlic mayo on toasted sourdough. 10.99

Reuben

Cape Cod reuben, turkey reuben or traditional corned beef reuben. 10.99

Elmwood B.B.C.

Applewood smoked bacon, melted blue cheese crumbles, grilled chicken, lettuce, tomato and red onion on a hard roll. 10.99

Ultimate Grilled Cheese

Swiss, cheddar and blue cheese crumbles with tomato on sourdough. 10.99

Crab Cake Sandwich

Two crab cakes, lettuce, tomato and horseradish mayo on French bread. 12.99

Blackened Chicken Sandwich

Spicy, blackened chicken with cheddar cheese, lettuce, tomato and roasted red pepper sauce on Italian bread. 10.99

Hot Roast Beef Sandwich

Open-faced hot roast beef on grilled sourdough with green onion gravy, smashed potatoes and broccoli. 11.29

Fresh Turkey & Salami

With Jalapeño Jack cheese, red onion, mayo and spicy mustard served on toasted Italian bread. 11.49

All sandwiches prepared with all natural cage-free egg mayo where appropriate

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WRAPS & PITAS

Served with your choice of french fries, mac salad or house-made seasoned kettle chips.

Blackened Chicken Wrap

Spicy, blackened chicken, cheddar cheese, lettuce, tomato and roasted red pepper sauce in a garlic and herb tortilla. 10.99

Grilled Veggie Pita

A garden delight with broccoli, onions, olives, peppers, lettuce, tomato and dill dressing. 10.49

Turkey Pita

Grilled turkey with artichoke hearts, Swiss cheese, lettuce and creamy dill dressing. 10.99

Buffalo Chicken Wrap

Chicken tenders tossed in Buffalo sauce, tomatoes, lettuce, cheddar Jack in a grilled jalapeño wrap. 10.99

FISH & CHIPS

Pub Battered Fish Fry

Wild caught Icelandic Haddock is breaded, beer battered or broiled, served with coleslaw and your choice of regular or salt n' vinegar French fries. 14.29

ELMWOOD BURGERS

All burgers are hand-pressed and cooked to your liking, served with lettuce and tomato. Choice of French fries, mac salad or house-made seasoned kettle chips. Veggie burger may be substituted on any burger at no extra charge.

Kicked Up Cajun

We kick this one up a notch by seasoning it with our special cajun spices, finished with house-made cajun buttermilk ranch dressing. 10.99

The World Series Burger

Topped with A1, caramelized onion, mushrooms, Applewood smoked bacon and parmesan cheese. 11.99

The Blue Moon

This burger is complemented with blue cheese crumbles, blended cream cheese, topped with melted cheddar jack cheese. 10.99

The Elmwood Plate ^{GF}

This is a local favorite with two cheeseburgers served on top of mac salad and fries, smothered in our SPICY meat hot sauce and raw onions. 12.49

Mushroom & Swiss

Sautéed mushrooms and Swiss cheese. 10.99

The Elmwood Classic

Elmwood's classic is back! Applewood smoked bacon and house-made blue cheese dressing. 11.99

Cheeseburger Club

A triple-decker with two cheeseburgers, Applewood smoked bacon, grilled onion, pickle and thousand island dressing. 11.99

Grilled Salmon Burger

Lemon dill mayo, lettuce and tomato on a toasted roll. 11.99

THE MAIN EVENT

Entrees are served with a side salad or a cup of soup and available after 2pm. Add extra side for \$3

Prime Filet of Sirloin Your Way

A tender, delicious steak grilled to order and served with your choice of garlic butter, Montreal seasoning, cajun seasoning, caramelized mushrooms and onions. Mashed potatoes accompany this dish. 19.99

Blue Moon Filet

Blue Cheese blended with cream cheese and cheddar jack, gently top a prime sirloin. Served with a baked potato. 21.99

Fire-Grilled Skirt Steak

Skirt steak basted with BBQ sauce and finished with sautéed onions and peppers served with mashed potatoes. 18.99

Chicken Frenchie

Chicken breast, egg battered and sautéed in white wine, sherry, lemon juice and butter over linguine and garnished with parmesan cheese. 16.99

Mediterranean Chicken

Flour dusted chicken breast sautéed in white wine with Kalamata olives, tomato, artichoke hearts, onions, capers and feta. Served over linguine. 16.99

Grilled Wild Salmon & Asparagus ^{GF}

With garlic butter over mashed potatoes. 18.99

Chicken & Shrimp Scampi

Over linguine. 17.99

SIDES

Grilled Asparagus

Broccoli

With garlic butter

Onion Rings

Baked Potato

Sweet Potato Fries

Salt & Vinegar Fries

Tater Tots

Mashed Potato

Rice Pilaf

^{GF} - Gluten-Free

ELMWOOD COMBOS

Entrées are served with a side salad or a cup of soup. Available after 2:00 pm.

Sirloin & Salmon ^{GF}

A delicious sirloin steak cooked to order and paired with perfectly grilled salmon. Served with mashed potatoes. 23.99

Sirloin & Haddock

Prime sirloin cooked to your liking, paired with your choice of pub battered, breaded or broiled (GF) Haddock and served with mashed potatoes. 22.99

WINES

Whites

Liberty Creek
Chardonnay
Kendall Jackson
Chardonnay
Sutter Home White
Zinfandel

Ruffino Luminia
Pinot Grigio
Covey Run Reisling
Villa Pozzi Moscato

Reds

Walnut Crest Merlot
Walnut Crest Cabernet
Louis Martini Cabernet
Black Opal Cabernet /
Merlot Blend

Trinity Oaks Pinot Noir
Yellow Tail Shiraz
Alamos Malbec

DRAFT BEER

Ask your server about our beer specials and rotating taps.

Pints on Tap

Labatt Blue
Labatt Blue Light
Budweiser
Bud Light
Yuengling
Genesee Cream Ale
All Day IPA
Founders
Fat Tire
Smithwicks Irish Ale
Sierra Nevada Pale Ale
Brooklyn IPA
Hoptical Illusion IPA

Rohrbach's Scotch Ale
Sam Cherry Wheat
Sam Seasonal
Stella Artois
Shock Top
Edmund Fitzgerald
Guinness
1911 Hard Cider
Southern Tier 2X
Rohrbachs
Highland Lager
Caged Alpha Monkey
3 Heads The Kind
Ellicottville Blueberry Ale

BOTTLED BEER

Amstel Light
Budweiser
Bud Light
Labatt Blue
Labatt Blue Light
Coors Light
Corona
Genny Light
Heineken

Michelob Ultra
McKenzie Cider
Red Bridge ^{GF}
Sam Adams Lager
Victory Pilsner
O'Douls
UFO Raspberry
McKenzies Black
Cherry Cider

FEATURED COCKTAILS

Raspberry Lemonade

Raspberry vodka and pink lemonade.

Captain's Nest

Captain Morgan, amaretto, orange and pineapple juice.

The French Gimlet

Gin, St. Germain and lime juice, served up or on the rocks.

Try One of Our Cosmos

Traditionally made with Absolut Citron, Three Olives pomegranate vodka, cherry or grape.

Almond Joy Martini

Chocolate vodka, almond liqueur and coconut rum.

Dirty Shirley

Three olives, cherry vodka, grenadine and Sierra Mist.

Margarita

Traditional • Blue • Cranberry Lemonade • Pineapple

Elmwood Irish Coffee

Jameson and Baileys with coffee, whipped cream and a drizzle of caramel and chocolate.

SIGN UP FOR THE

Elmwood Inn

Royalty Rewards Card

Earn points with your purchases;
ask your server for more details.

All chicken prepared from antibiotic free all natural chicken