

Elliot’s Table

By Family Meal HTX



Starters

Portuguese Octopus / \$21
Braised Pulpo. Tapioca Starch. Slaw. Aioli. Chili Sauce.

Grilled Portuguese Octopus / \$21
Braised & Grilled Pulpo in Ancho Peppers. Romesco Sauce. Pickled Arugula Salad.

Drunken Mussels / \$20
PEI Mussels. Seafood Gravy. Gorgonzola. Jowl. Wine. Toast.

Thai Chili Ribs / \$16 (Add Sprouts + \$6)
Oak Smoked Ribs. Organic Shrooms. Chili Sauce. Wonton. Sesame Seeds.

Greens

The Wedge / \$18
Iceberg. House Ranch. Tomato. Onion. Gorgonzola. Bacon. Black Pepper.

Cucumber & Tomato Salad / \$18
Cucumbers. Cherry Tomato. Blue Cheese. Onion. Egg Spread. Bacon. Dill. Arugula. Dijon Vinaigrette.

Roasted Beet Salad / \$18
Roasted Beets. Arugula. Cherry Tomato. Pistachio. Bacon. Dill. Gorgonzola Vinaigrette Balsamic. Seeds.

(Add Salmon + \$18 Add Shrimp or Fried Chicken +\$9)

Surf Mains

Shrimp & Grits / \$26
Head On Gulf Shrimp. Jowl. Seafood Gravy. Cheese Grits. Lemon. Herb Butter.

Glazed Wild Salmon w/ Cous Cous / \$36
Wild Alaskan Salmon. Orange Glaze. Herbed Feta Cous Cous. Micro Greens. Pickled Onions. Asparagus

Cajun Seafood Penne / \$38
Shrimp. Crab. Mussels. Creole Alfredo. Jalapeno Toast.

Cod Romesco /\$36
Blackened Cod. Toasted Romesco Sauce. Mushrooms. Green Beans. Okra. Carrots. Arugula Crab Salad.

On The Side

Roasted Veggies.....\$10
Hand Cut Fries.....\$8
Cheese Grits.....\$8
Asparagus.....\$10
Garlic Mashed Potatoes.....\$8
Sauteed Spinach.....\$8
Risotto.....\$10

Additions

Grilled Gulf Shrimp.....\$3
Miso Butter.....\$3
Black Pepper Sauce\$6
Crawfish Creole Cream.....\$10
Mushroom Cream Sauce....\$8
Split Dish.....\$6

No split checks

**Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food

Pork Belly Succotash / \$19
Smoked & Seared Pork Belly. Roasted Corn Puree. Tomatoes. Antonio's Poblano Salsa Verde. Micro Greens

Gorgonzola Crispy Sprouts / \$16
Aged Gorgonzola. Chili Sauce. Aioli. Wasabi Dust.

Mac & Cheese / \$16
(Add Shrimp or Crispy Chicken \$9)
Scratch Alfredo. Penne. Romano. Gorgonzola. Basil.

Crispy Cauliflower / \$16
Gochujang Aioli. Pistachio. Dill. House Ranch.

Bread Service / \$9
Served with House Miso Butter

Between Bread

Cheddar or Blue Burger / \$18
Arugula. Tomato. Onion. Mayo. Mustard. Ketchup.

Black and Blue Burger / \$20
Arugula. Tomato. Onion. Bacon. XTRA Gorgonzola. Balsamic. Mayo. Mustard. Ketchup.

Burgers Served with Fresh Hand Cut Fries

Turf Mains

New York Strip & Fries / \$40
Baseball Cut NY Strip. Hand Cut Fries. Miso Herb Butter.
(Add Mushroom Cream Sauce + \$8)
(Add Black Pepper Sauce + \$6)

Chimichurri Steak / \$43
Sliced NY Strip. Chimichurri Salsa. Garlic Mashed Potatoes. Roasted Asparagus. Miso Herb Butter. Balsamic.

Pork Chop w/ Chutney \$30
Smoked and Seared Bone in Pork Chop. Apple Chutney. Purple Sweet Potatoes. Sautéed Green Beans.

Creole Steak Dinner / \$43
Baseball Cut Ny Strip. Cheese Grits. Roasted Vegetables. Crawfish Creole Cream Sauce.

Rib & Grits / \$29
Smoked Pork Ribs. Roasted Veggies. Cheese Grits. Chili Sauce. Sesame Seeds.

Lamb Chops / \$38
New Zealand Chops. Vegetable Risotto. Arugula Salad. Pickled Onions. Black Pepper Sauce. Miso Butter.

Chicken Parm w/ Creamy Penne Pesto / \$29
Chicken Parm. Red Sauce. Fresh Mozzarella. Penne Pesto. Green Beans & Grape Tomatoes.

Jennifer’s Sweets

Chef's Cake & Key Lime Pie

A&A Desserts

Pistachio Tiramisu, Cheese Cake, The Lamington

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