The Ellwood

Starters

Sogno Toscano Burrata 18
Salt-Roasted Beets, Heirloom Carrot, Espelette Honey

Java Blue Crabcake 27
Hand-Picked Blue Swimming Crab, Aioli, Frisée, Lemon

Hope Ranch Mussels 32
Spanish Chorizo, Roasted Tomato Broth, Grilled Sourdough

Crudité and Dip 18
House Potato Chips, Petite Veggies, French Onion Dip

Warm Sourdough & Butter
Sourdough Boule from Röckenwagner Bakery, with Vermont Creamery Butter and Maldon Salt
10

from our Raw Bar

Oysters 24
Half Dozen, East & West Coast with Mignonette

Shrimp Cocktail 10
Colossal Gulf Shrimp, Cocktail Sauce, Lemon. Two Per Order

Rockfish Ceviche 28
Jave Blue Lump Crab, Aguachile, Winter Citrus, Jicama

Ahi Tuna Poke 27
Avocado, Persian Cucumber, Miso Tahini, Wonton Crisps

Ellwood's Reserve

Premium White Sturgeon Caviar 65
Private Selection from Sogno Toscano, Creme Fraiché, Chive, and Potato Crisps
30 grams

Soup & Salad

Little Gem Caesar 19
Parmigiano Reggiano, Buttered Brioche Croutons, White Anchovy, Classic Caesar Dressing

Baby Kale & Apple Salad 18
Fiscalini Farmhouse Cheddar, Apple Chips, Pickled Shallots, Champagne Vinaigrette

Iceberg Wedge Salad 21
Daily's Bacon, Point Reyes Blue, Egg, Tomato, Everything Seasoning, Buttermilk Dressing

Soup of the Day
Seasonally Inspired. **MP**

The Ellwood's Famous Clam Chowder 17
Santa Barbara Style, Cheddar Gratin

Parties of six of more guests will have an added gratuity of 20%. Consuming raw or undercooked meat, eggs, or fish can increase risk of foodborne illness. Food prepared in a scratch kitchen that uses ingredients that include eggs, meat, dairy, fish, shellfish, soy, gluten, peanuts, and treenuts

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Entrées

Braised Beef Short Rib 55
From Double R Ranch. Mashed Potatoes, Roasted Carrot, Broccolini, Red Wine Jus

Ora King Salmon 64
New Zealand Sourced, Sashimi-Grade. Arugula, Peppadew, Lemon

Poached Lobster Linguine 49
Santa Barbara-Caught Spiny Lobster Tail, Lobster Sauce Américaine, Baby Zucchini

Roasted Jidori Half Chicken 39
Chicken Pan Jus, Roasted Sweet Potato Wedges, Green Garlic Aioli

Seared Diver Scallops 52
Acquarello Risotto, Crispy Serrano Ham, Roman Artichoke

Santa Barbara-Caught Fish of the Day MKT
Delivered Daily, Simply Prepared

Mushroom Pappardelle 42
Braised Short Rib, Mushroom Sofrito, Creme Fraiche, Parmigiano Reggiano

Grilled Whole Branzino 61
Chimichurri, Charred Lemon, Olive Oil

Hand-Cut Steaks and Chops

-A La Carte-

Creekstone Farms Ribeye 30-day Dry Aged, 14oz, Center Cut 72

USDA PRIME New York Strip 16oz, Center Cut, Grass Fed 75

Creekstone Farms Filet Mignon Center Cut, 7oz 68

Butcher's Reserve Cut Rotates weekly, Chef's Selection MKT

Char-Siu Pork Tomahawk
Bone-In, 14oz Pasture- Raised Pork
Chinese BBQ Glaze, Cucumber Salad
59
limited availability

Enhancements

Pan Seared Diver Scallop	16	Ellwood Steak Sauce	3
Grilled Gulf Shrimp (2pc)	15	Peppercorn Cream	4
Java Blue Crabcake	17	Green Garlic Aioli	3

House Sides

Roasted Brussels Sprouts 14
Toasted Pecan, White Balsamic, Cashew Butter

Sweet Potato Wedges 12
Green Garlic Aioli, Spicy Thai Chili

Lemon Herb Broccolini 14
Garlic, Chili Flake, Cashew Butter, Lemon

Mac and Cheese 15
Lumache Pasta, Toasted Breadcrumbs
Add Lobster 15
Add Crab 7

Joel Robuchon Mashed Potatoes 14
Butter, Cream, Salt

Craig Riker, Executive Chef

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