



## STARTERS

**SOGNO TOSCANO BURRATA** 18  
*Salt-Roasted Beets, Heirloom Carrot  
Espelette Honey*

**HOPE RANCH MUSSELS** 32  
*Spanish Chorizo, Roasted Tomato Broth  
Grilled Sourdough*

**JAVA BLUE CRABCAKE** 27  
*Hand-Picked Blue Swimming Crab  
Aioli, Frisée, Lemon*



**CRUDITÉ AND DIP** 18  
*House Potato Chips, Petite Vegetables  
French Onion Dip*

**WARM SOURDOUGH & BUTTER**

*Sourdough Boule from Röckenwagner Bakery  
Vermont Creamery Butter, Maldon Salt*

12



## FROM THE RAW BAR

**SHRIMP COCKTAIL** 28  
*Colossal Gulf Shrimp, Cocktail Sauce, Lemon  
5 per order*

**ROCKFISH CEVICHE** 28  
*Java Blue Lump Crab, Aguachile  
Winter Citrus, Jicama*

**AHI TUNA POKE** 27  
*Avocado, Persian Cucumber, Miso Tahini  
Wonton Crisps*



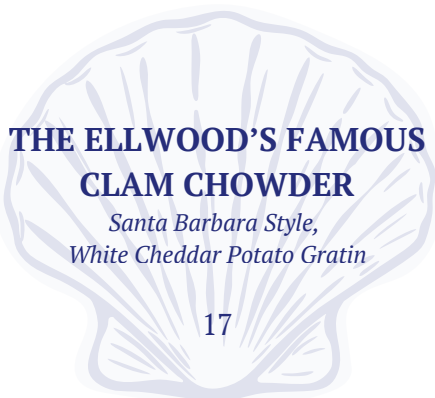
**PREMIUM WHITE  
STURGEON CAVIAR**

*Private Selection from Sogno Toscano  
Crème Fraîche, Chive, Potato Crisps*

95

**OYSTERS** *Half Dozen* 24  
*Chef's Selection of East &  
West Coast, Mignonette*

## SOUPS & SALADS



**THE ELLWOOD'S FAMOUS  
CLAM CHOWDER**

*Santa Barbara Style,  
White Cheddar Potato Gratin*

17

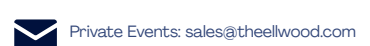
**LITTLE GEM CAESAR** 19  
*Parmigiano Reggiano, Brioche Croutons  
Classic Caesar Dressing*

**BABY KALE & APPLE SALAD** 18  
*Fiscalini Farmhouse Cheddar, Apple Chips, Pickled  
Shallots, Champagne Vinaigrette, Walnuts*

**SOUP OF THE DAY** *Seasonally Inspired* MKT

**ICEBERG WEDGE SALAD** 21  
*Daily's Bacon, Point Reyes Blue, Egg, Tomato  
Everything Seasoning, Buttermilk Dressing*

**Craig Riker, Executive Chef**





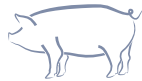
# The Ellwood

## ENTRÉES

<b>DOUBLE R RANCH</b>	55	<b>SEARED DIVER SCALLOPS</b>	55
<b>BRAISED BEEF SHORT RIB</b> <i>Whipped Potatoes, Roasted Carrot Broccoli, Red Wine Jus</i>		<i>Aquarello Risotto, Crispy Serrano Ham Roman Artichoke</i>	
<b>NEW ZEALAND ORA KING SALMON</b> <i>Sashimi-Grade, Arugula Peppadew, Lemon</i>	64	<b>SANTA BARBARA FISH OF THE DAY</b> <i>Locally Caught, Seasonal Preparation</i>	MKT
<b>POACHED LOBSTER LINGUINE</b> <i>Santa Barbara-Caught Spiny Lobster Tail Lobster Sauce Américaine, Baby Zucchini</i>	57	<b>MUSHROOM PAPPARDELLE</b>	43
<b>ROASTED JIDORI HALF CHICKEN</b>	41	<i>Braised Short Rib, Mushroom Sofrito Crème Fraîche, Parmigiano-Reggiano</i>	
<i>Chicken Pan Jus, Sweet Potato Wedges, Green Garlic Aioli</i>		<b>GRILLED WHOLE BRANZINO</b>	61
		<i>Chimichurri, Charred Lemon, Olive Oil</i>	

## STEAKS & CHOPS À LA CARTE

<b>14 oz CREEKSTONE FARMS RIBEYE</b> <i>30 Day Dry-Aged, Center Cut</i>	72
<b>16 oz PRIME NEW YORK STRIP</b> <i>Center Cut, Grass Fed</i>	83
<b>7 oz CREEKSTONE FARMS FILET MIGNON</b> <i>Center Cut</i>	68
<b>14 oz CHAR SIU PORK TOMAHAWK</b> <i>Pasture Raised, Chinese BBQ Glaze, Cucumber Salad</i>	61



**BUTCHER'S RESERVE CUT** *Chef Selected, Sourced in Limited Quantities* MKT

### ENHANCEMENTS

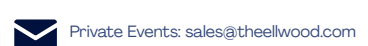
PAN SEARED DIVER SCALLOP	16	ELLWOOD STEAK SAUCE	7
GRILLED GULF SHRIMP (2 PC)	15	PEPPERCORN CREAM	7
JAVA BLUE CRAB CAKE	17	GREEN GARLIC AIOLI	7

## HOUSE SIDES

<b>ROASTED BRUSSELS SPROUTS</b> <i>Toasted Pecan, White Balsamic, Cashew Butter</i>	14	<b>MAC &amp; CHEESE</b> <i>Lumache Pasta, Toasted Breadcrumbs Add Lobster +35 Add Crab +27</i>	15
<b>SWEET POTATO WEDGES</b> <i>Green Garlic Aioli, Spicy Thai Chili</i>	12		
<b>LEMON HERB BROCCOLINI</b> <i>Garlic, Chili Flake, Cashew Butter, Lemon</i>	14	<b>JOËL ROBUCHON WHIPPED POTATOES</b> <i>Butter Cream, Salt</i>	14



Craig Riker, Executive Chef



Parties of six or 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 tree nuts.