ChefsPlateParlour1886.com (620) 323-0572 reserve@parlour1886.com Executive Chef/Owner Kari Newell





Appetizers

GF Elgin Chargrilled Oysters

| Choose 6 or 12 grilled oysters with sharp cheddar and fresh jalapeno or our garlic butter and parmesan |

GF Cadillac Mushrooms

| mild white mushrooms stuffed with a goat cheeseand sausage mixture topped with our Parlour white wine cream sauce, asiago and fresh basil This is the Cadillac of all starters!

GF Spinach Artichoke Dip

a delectable blend of spinach, artichokes and seasonings with parmesan asiago and cream cheeses served with your choice of freshly fried and seasoned tortilla or pita chips.

Cheese Curds

garlic breaded white cheddar cheese curds BOASTING with flavor! l

Parlour Portobellos

| Tender Portobello Mushroom slices coated in a savory breading and deep fried |

v gf Parlour Pickle Fries

deep fried masa breaded pickle sticks - DILLicious!

Choice of one Sauce for fried appetizers Garlic Butter, Ranch, Honey Mustard, Blue Cheese, BBQ, Bang Bang

Salads

GF V Elgin House Salad

| fresh mixed greens topped with tomatoes, carrots, cucumber, red onions and sharp cheddar with choice of dressing. Add grilled or Fried chicken breast 4.86 *meal sized only | 5.86 /10.86

All dressings are made in house...ranch, blue cheese, honey cilantro vinaigrette, honey mustard, maple dijon vinaigrette. Extra Dressing + \$.50 | CROUTONS AVAILABLE ON REQUEST

Root Beer, Iced Tea, Coffee (free refills)

| Coca Cola, Dr. Pepper, Diet Coke, Diet Dr. Pepper, Sprite, 2.86

GF 12 oz Ribeye

| Hand-cut well marbled ribeye with our own blend of seasonings, seared and chargrilled to your preferred temperature! Served with mashed potato and chefs choice vegetable |

GF Smoked Prime Rib

14 ounces of fork tender, melt-in your-mouth slow smoked prime served with herbed potato and chefs choice vegetable Au jus or horseradish ranch sauce available upon request | 36.86

GF Shrimp and Scallops

Lemon, white wine, garlic and butter sautéed shrimp & scallops over a fragrant bed of jasmine rice |

GF Lemon Pepper Salmon

pan seared lemon pepper salmon served on a bed of fragrant jasmine rice and chefs choice vegetable |

GF Smoked Pork Chop

Locally smoked and hand cut bone in pork chop smothered with a truffle and mushroom cream sauce, served on a bed of fragrant jasmine rice and chefs choice vegetable

Parlour Pasta

your choice of chicken or shrimp accompanied by roasted red peppers and our white wine cream sauce with garlic shallots and capers atop a tricolor tortellini and herbs

esserts

Life is short! Eat dessert first...

Elgin House Carrot Cake

The Elgin's famous carrot cake topped with thick, cream cheese frosting |

GF V Death by Chocolate

| rich flourless chocolate cake covered in chocolate ganache and garnished with berries |

Cheesecake of the Month

ask your server about our specialty cheesecake

A 20% Gratuity is automatically added for parties of 8 or more. Wifi: ElginGuest Password: Elginguest115 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.