

THE ELK PUBLIC HOUSE

1931 W. PACIFIC

SPOKANE, WA 99201

(509) 363-1973

WWW.WEDONTHAVEONE.COM

APPETIZERS

BBQ CHICKEN QUESADILLA- Oven roasted chicken, red onions, fresh cilantro, mozzarella cheese and our own BBQ sauce stuffed into a flour tortilla and grilled. Served with a smoked onion sauce for dipping. \$10.95

FRESH ROLLS- Shrimp, green leaf lettuce, shredded carrot, bean sprouts, basil and rice noodles wrapped in rice paper and served with peanut sauce for dipping. \$9.95

ROASTED GARLIC AND ONION BREAD- French bread slices loaded with oven roasted onion, garlic, and butter. Served hot. \$6.25 Half order \$4.25 Add melted gorgonzola cheese. \$2.50/\$1.25

CHIPS AND SALSA- Fresh tomatoes, onions, cilantro, lime juice, cumin, and chipotle peppers combined for the tastiest salsa in town. \$5.50

SALADS

(Add a grilled chicken breast- \$5.25 or grilled Small Planet tofu for \$3.75)

CAESAR- Our own dressing, made without raw eggs, tossed with crisp romaine, Parmesan and croutons. \$11.00 Half salad \$8.00

MAPLE VINAIGRETTE- Romaine lettuce tossed with apples, toasted pecans, feta cheese, red onions and our own maple vinaigrette dressing. \$11.00 Half salad \$8.00

SOUTHWESTERN TACO- Romaine lettuce tossed with black beans, tortilla chips, red onions, fire-roasted corn, Monterey jack cheese and our creamy barbecue/chipotle pepper dressing. \$11.00 Half salad \$8.00

STRAWBERRY SPINACH- Tender spinach tossed with fresh strawberries, toasted pecans, red onions, goat cheese and our house made strawberry dressing. \$11.00 Half salad \$8.00

SANDWICHES

All sandwiches are served with your choice of roasted corn pasta salad, potato salad or Tim's Cascade regular, salt & vinegar or jalapeño potato chips.

Or substitute a side salad or Cup of Soup for \$3.50 or a cup of Gumbo for \$4.00

*SMASH BURGER- Two hand smashed 3oz beef patties are grilled, topped with American cheese and served on a toasted bun with iceberg lettuce, onion and diced dill pickle and 1000 Island dressing. \$12.50

SANTE FE CHICKEN- A breaded, pan seared chicken breast topped with roasted Poblano peppers and melted Monterey jack cheese. Served on a grilled bun with honey cream cheese, mayo, lettuce and red onion. \$12.95

FALAFEL GORDITA- House made falafel patty crumbled onto warm Naan bread then wrapped with iceberg lettuce, tomato, red onion, feta cheese and tzatziki. \$11.95

GRILLED LAMB- Lamb is sliced thin, marinated, and the grilled with red onions. Served with tsatsiki and mayo on a French roll. \$13.50

TRADITIONAL REUBEN- Slow cooked corned beef, melted Swiss, our house made sauerkraut and Thousand Island dressing all piled on toasted rye bread. \$12.95

FRENCH DIP ROYALE- Thinly sliced top sirloin piled high on a toasted La Brea baguette with caramelized onions, Swiss cheese and horseradish mayo. Served with a side of Au Jus. \$12.95

SMOKED TURKEY & BACON SANDWICH- Thinly sliced smoked turkey breast piled high on grilled French bread with crisp bacon, lettuce, tomato, red onion, and pesto mayo. \$11.95

SPECIALTIES

EPH PORK CHOPS- Two thick cut pork chops topped with our house plum/basil chutney, served with a side of smashed Yukon Gold potatoes. \$14.95

SWIMMING ANGEL- A traditional Thai dish of steamed spinach and char-grilled chicken breast served over rice and topped with spicy peanut sauce. Served with sweet and sour cucumber salad and toasted bread. \$13.50

BULGOGI BEEF TACOS- Thinly sliced Korean marinated beef is seared and stuffed into two warm flour tortillas then topped with cabbage, cilantro and a spicy pickled ginger sauce. Served with a side of Jasmine rice and a quick cucumber kimchi. \$12.95

MARINATED PORK SOFT TACOS- Thinly sliced marinated pork seared and stuffed into two warm flour tortillas with Monterey jack cheese and coleslaw, then topped with mango/pineapple chutney and fresh cilantro. Served with Mexican style charro beans. \$12.95

BUFFALO CHICKEN WRAP- Diced chicken breast dredged in our house hot sauce then stuffed into a warm flour tortilla with romaine lettuce, a carrot/cabbage slaw and blue cheese dressing. Accompanied by a side of roasted corn pasta salad. \$12.95

BLUE CRAB RAVIOLI- Jumbo ravioli stuffed with crab meat, scallions, garlic, red peppers and ricotta cheese are smothered in our house made lobster cream sauce. Garnished with fresh basil, Romano cheese and served with sliced French bread. \$15.25

74th ST. GUMBO- Inspired by Seattle's finest Ale House. Chicken, sausage, shrimp, and vegetables in a traditional sauce served over rice. It's hot!!! Bowl \$9.95 Cup \$5.25

(We will gladly split any meal for \$1.00 extra.)

Can be cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.

Kitchen Hours-Sun, Mon, Tues, Wed 11am to 10pm/ Thurs, Fri, Sat 11am to 11pm

-Gluten free round buns available for \$2 extra- All menu items available for take-out for 25 cents each

