

ELIXOR CONTEMPORARY URBAN CUISINE

WELCOME TO ELIXOR™!!!

Fusion in culinary terms is used to describe the combination of various elements of world cuisines in order to introduce new and exciting flavours.

We, at Elixor™, have taken the term to new heights as we continue to offer a unique and ever growing world class menu that is coupled with the commitment to outstanding service and hospitality for all those who walk through our doors.

OUR MISSION

Quality · Love · Pride

Quality means freshness. Its fresh 100% AAA Angus Pride Beef perfectly grilled or our daily baked cheesecakes. Quality is premium ingredients that we use to make all of our in-house dressings. At Elixor™ we continuously strive for excellence and it shows.

Love for food. Love for people. It's our duty to make your dining experience an unforgettable one.

Pride in what we do. You're not our client, you're our guest. We will attend to your dining experience with an unparalleled degree of care and you will always leave with a smile.

BRUNCH HOURS

***THE WORD IS OUT
WEEKEND BRUNCH IS IN
SATURDAY & SUNDAY***

11:00am to 02:00pm

Should you have any food allergies please mention it to your server.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

WINE

RED

CABERNET SAUVIGNON

<i>WOODBIDGE, ROBERT MONDAVI, California</i>	<i>9.00</i>	<i>32.00</i>
<i>THE SHOW, California</i>	<i>11.00</i>	<i>41.00</i>
<i>LIBERTY SCHOOL, PASO ROBLES, California</i>		<i>43.00</i>
<i>J. LOHR SEVEN OAKS, California</i>	<i>12.50</i>	<i>45.00</i>
<i>APOTHIC RED, E. & J. GALLO WINERY, California</i>		<i>40.00</i>

MERLOT

<i>BARON PHILIPPE ROTHSCHILD, Pays d'Oc, France</i>	<i>8.00</i>	<i>30.00</i>
<i>WOODBIDGE, ROBERT MONDAVI, California</i>	<i>9.00</i>	<i>32.00</i>

OTHER REDS

<i>SHIRAZ – YELLOW TAIL, Casella Estate, Southern Eastern, Australia</i>	<i>8.00</i>	<i>30.00</i>
<i>SHIRAZ, CABERNET, MERLOT – PETER LEHMAN CLANCYS, Australia</i>	<i>12.00</i>	<i>42.00</i>
<i>VALPOLICELLA CLASSICO SUPERIORE-Tomassi, Italy</i>	<i>9.00</i>	<i>32.00</i>
<i>CAMPOFIORIN MASI, Italy</i>		<i>43.00</i>
<i>MÉNAGE À TROIS FOLIE À DEUX, California</i>		<i>42.00</i>
<i>PINOT NOIR - Beringer Founders' Estate, California</i>	<i>13.50</i>	<i>46.00</i>
<i>ZINFADEL, CABERNET, Merlot - Cupcake Red Velvet, California</i>	<i>10.00</i>	<i>35.00</i>
<i>SHIRAZ, CABERNET - Penfolds Koonunga Hill, Australia</i>	<i>11.00</i>	<i>40.00</i>
<i>BROUILLY, Georges Duboeuf, France</i>	<i>12.00</i>	<i>42.00</i>

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ELIXOR CONTEMPORARY URBAN CUISINE

WHITE

<i>CHARDONNAY- BIN 65, Lindemans, Australia</i>	8.00	29.00
<i>FUMÉ BLANC – ERRAZURIZ, Chili</i>	9.50	33.00
<i>SAUVIGNON BLANC – KIM CRAWFORD, Marlborough, New Zealand</i>	10.00	35.00
<i>PINOT GRIGIO – LE ROSSE, Tommasi, Italy</i>	9.50	33.00
<i>TORRES VINA ESMERALDA, Cataluna, Spain</i>	10.00	35.00

ROSÉ

<i>GALLO, WHITE ZINFANDEL, California</i>	9.35	31.50
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OUR OWN SELECTION

WHITE OR RED

GLASS

7.35

1/2 LITRE

14.50

LITRE

27.00

SANGRIA

	GLASS	PITCHER
<i>WHITE OR RED</i>	7.95	25.95

PORTO

<i>TAYLOR FLADGATE LBV</i>	8.50
<i>TAYLOR FLADGATE 10</i>	11.50
<i>TAYLOR FLADGATE TAWNY 20 YEAR</i>	13.50

MOUSSEUX, CHAMPAGNES

<i>CODORNIU BRUT, Spain</i>	38.00
<i>MUMM CUVÉE NAPA, California</i>	71.00
<i>VEUVE CLICQUOT CHAMPAGNE, France</i>	135.00

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COCKTAILS

BELLINI BAR

*Choose From One of the Following Purees: Strawberry,
Mango, or Peach (Original Bellini)*

MARGARITA or DAIQUIRI

Choice of our Lime, Strawberry, Mango, Peach, Raspberry, Banana

PIÑA COLADA

MAI TAI

An Exotic Elixir!!

PINK LEMONADE

Perfect to quench your thirst

LONG ISLAND ICED TEA

NEW! *ELIXOR BLOODY CAESAR*

Your Taste Buds will never be the Same

BLOODY CAESAR

A Canadian Classic

MOJITO

Rum, Fresh Mint and Lime

NEW! *PURPLE RAIN*

A Tropical Drink

NEW! *YELLOW BIRD*

Can You Handle Bacardi 151

MARTINIS

THE COSMOPOLITAN

A tempting aphrodisiac!

DRY MARTINI

Vodka or Gin? Shaken or Stirred? Possibilities are endless

NEW! *CUCUMBER MARTINI*

APPLE MARTINI

BLUE RASPBERRY MARTINI

LYCHEE MARTINI

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BEERS OF THE WORLD

BOTTLED BEER

<i>RED STRIPE (JAMAICA)</i>	<i>7</i>	<i>STELLA ARTOIS (BELGIUM)</i>	<i>7</i>
<i>CORONA (MEXICO)</i>	<i>7</i>	<i>GUINNESS (IRELAND)</i>	<i>8</i>
<i>HEINEKEN (NETHERLANDS)</i>	<i>7</i>	<i>BECK'S (GERMANY)</i>	<i>7</i>
<i>TSINGTAO (CHINA)</i>	<i>7</i>	<i>SUPER BOCK (PORTUGAL)</i>	<i>7</i>
<i>MOLSON DRY (CANADA)</i>	<i>6</i>	<i>MYTHOS (GREECE)</i>	<i>7</i>
<i>BUDWEISER (USA)</i>	<i>7</i>	<i>BECK'S NON-ALCOHOLIC</i>	<i>7</i>

DRAFT BEER

DOMESTIC 7

(Molson Ex, Coors Light, Rickard's Red, Rickard's White)

IMPORTED 8

(Heineken, Dos Equis, Newcastle Brown Ale, Moretti)

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APPETIZERS

NEW! **BRAISED BEEF EMPANADAS 10.95**

*Flaky Pastry Dough, Chorizo, Peppers, Corn, Onions, Cheese, Herbs and Spice.
Salsa Criolla & Aji Amarillo
Limited Availability*

NEW! **BUFFALO FIRECRACKER
CRISPY CHICKEN STRIPS 9.95**

Hot Sauce, Ranch BBQ Dressing

COCO BE SHRIMP 13.95

*Five Colossal Shrimp, Dipped in Beer Batter,
Rolled in Coconut, Deep Fried Until Golden Brown
and Served with Marmalade Sauce.*

MINI BEEF SLIDERS 11.90

*Three Bite Sized Mini Buns, served with Caramelized Onions,
Pickles, Mustard and Cheddar Cheese*

SHRIMP, VEGETABLE AND PORK DUMPLINGS 11.95

*Steamed and then Sautéed With a Wonderful
Spicy Peanut Cream Sauce. Garnished With Roasted Peanuts,
Black and White Sesame Seeds, Scallions and Cilantro*

CRISPY CRÉOLE MARINATED CALAMARI 13.50

*Served with Lemon, Marinara Sauce and
Tangy Curry-Ginger Dipping Sauce.*

AVOCADO ROLLS 11.90

*Bite size Avocado, Red Onions, Cilantro and Sun dried Tomatoes.
Fried in a Crispy Oriental Wrapper and
Served with a Tangy Sweet & Spicy Cashew Dipping Sauce.*

CREAMY SPINACH AND CHEESE DIP 11.50

*Spinach, Artichoke Hearts, Shallots, Garlic, and a Mixture of
Cheeses, Served Hot, with Pizza Bread, Salsa and Sour Cream.
Enough for Two!*

SPICY SANTA FÉ ROLLS 11.50

*Crispy Wrappers Filled with Spiced Chicken, Fresh Corn, Onions, Cilantro
Black Beans, Peppers and Cheese, Served with Avocado Cream and Salsa.*

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APPETIZERS

DIP DUO 9.95

with crispy warm tortilla

BRUSCHETTA 8.95

Tomatoes, Garlic, Fresh Basil, virgin olive oil & Parmesan cheese

VIP FANTASY 35.95

*Enough for Four! A Wide Variety of Our Most Popular Appetizers
Including Avocado Rolls, Calamari, Coco Be Shrimps
Chicken Crispers and Spiced Tex-Mex Egg roll*

BRAISED BBQ PORK MINI SLIDERS 10.90

with Pickle, jalapeno Havarti Cheese and crispy onions

B.B.Q. CHICKEN QUESADILLA 10.60

*Flour Tortillas Filled with Barbequed Chicken, Mozzarella and Gouda Cheeses,
Roasted Red Onions, Chopped Cilantro, Topped with Swirled Barbeque Sauce,
and Served with Sour Cream, Guacamole and Salsa.*

GREEN OR CAESAR SALAD 7.00

SOUP OF THE DAY 5.50

SOUP AND SALAD 11.95

Daily Home Made Soup with Choice of House or Caesar Salad

NEW! SONOMA COAST SALAD 13.50

Baby arugula & Spinach, apples, cashews, chopped egg, dates, almonds, bacon & raisins

NEW! ROASTED BEET SALAD 11.95

With arugula and frisée, Goat cheese, Almonds & orange vinaigrette

NEW! KALE AND QUINOA SALAD 12.95

*Crispy Kale, Shaved Fennel, Red Onions, Golden Raisins, Roasted Peanuts,
Parmesan and Citrus Vinaigrette. With Grilled Chicken extra 5.20*

KIDS MENU

(For kids under 12) (includes kids portion drink)

GLUTEN FREE PASTA EXTRA 1.75

KIDS CHICKEN CRISPERS 7.50

KIDS PIZZA 7.45

KIDS GRILLED CHEESE 6.95

TWO MINI SLIDERS 7.50

KIDS PASTA 6.95

With french fries

BOLOGNESE PASTA 8.45

KIDS RIBS 11.50

ELIXOR® IS PROUD TO GIVE BACK TO THE COMMUNITY!! A PORTION OF OUR KIDS MENU SALES WILL BE DONATED TO LOCAL CHARITIES.

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ELIXOR FAMOUS BURGERS

*Served with The Two Choices of Either
French Fries, Coleslaw, Black Bean Chili or Roast Garlic Mashed Potatoes.
Cooked well-done.*

*Substitute Beef Patty with Chicken Breast 2.00
Substitute by Sweet Potato Fries 2.00 . Extra cheese or Bacon 2.20
Extra Sauce or Mayonnaise 1.00*

NEW!

CRISPY COD BURGER 16.30

*Tempura battered with Slaw,
shaved Red Onions,
Tomato, Pickle, Greek Yogurt
Tartar Sauce*

ST-LOUIS

B.B.Q. BURGER 15.90

*Charbroiled with Bacon, Swiss Cheese,
Crispy Onions, BBQ sauce
and B.B.Q. Ranch Dressing*

CAJUN BURGER 16.50

*Charbroiled with Melted
Jalapeño Havarti Cheese,
Bacon, Avocado, Lettuce and
Tomatoes, All On a Sesame Seed Bun
with Chipotle Mayonnaise*

HOUSE MADE

VEGGIES BURGER 15.95

*Sweet soy glaze, brown rice, Farro,
Black Beans, Roasted Fresh Beets,
Melted Havarti Cheese, Lettuce, tomato,
avocado and onions
with our Chef Dressing*

ELX BURGER 16.95

*Grilled Burger Patty topped
with Braised Beef,
Caramelized Red Onions,
Cheddar Cheese
and Horseradish Cream*

OLD FASHIONED BURGER 13.50

*A Gigantic Old Fashioned House Burger
with Lettuce, Tomato, Red Onion and
Herb Garlic Tomato Mayonnaise*

MILK SHAKES

VANILLA 5.95 • CHOCOLATE 5.95 • STRAWBERRY 5.95 • COOKIES & CREAM 5.95

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PASTAS

GLUTEN FREE PASTA EXTRA 2.95

AU GRATIN PASTA EXTRA 2.95

NEW! **PASTA BOLOGNESE 16.95**
*Spaghettini, San Marzano Tomato, Marjorane,
pine nuts, Goat & Parmesan Cheese*

NEW! **BULGUR PASTA
& SHRIMP RISOTTO 19.95**
*Roasted Veggies, Peas, Corn, Fine Herbs
& Parmesan Cheese*

NEW! **PASTA ALLA NORMA 14.90**
*Spaghettini Pasta, San Marzano Tomato,
Basil, Eggplant & Parmesan Cheese*

PAD THAI 17.95
*A Delicious, Spicy Peanut Sauce
with Sautéed Chicken and Asian Vegetables.
Tossed with Cantonese Egg Noodles and Topped
with Peanuts, Cilantro, Sprouts and
black and white sesame seeds
With 4 Shrimp extra 6.00*

PASTA TELEFONO 13.65
*Spaghettini Pasta with Virgin Olive Oil,
Roasted Whole Garlic, Fresh Basil, Arugula
Oven Roasted Tomatoes, a Touch
of Our Delicious Marinara Sauce
and Parmesan Cheese.
With Grilled Chicken extra 5.20*

FETTUCINI GEO-FREDO 16.45
*Parmesan Cream Sauce with Bacon,
Garlic, Roasted tomato and Thyme
with Grilled Chicken extra 5.20*

**BOW TIE PASTA WITH
FOUR CHEESES 16.95**
*Mozzarella, Parmesan, Romano and Ricotta
with Our Marinara Sauce and Fresh Basil.
with Sautéed Chicken extra 5.20*

BRAISED BEEF RAVIOLI 17.95
*Wild Mushrooms, Thyme,
Root vegetables, Natural Braising Juice
and Parmesan*

ASIAN VEGETABLE STIR FRY 15.60

*Fresh Mixed Vegetables Tossed With
Our Delicious Chef Sauce and
Rice Noodles. Topped with Sprouts,
Almonds, Scallions, Tomatoes and
Black and White Sesame Seeds.*

With Chicken extra 5.20 / Shrimps extra 6.00

NEW! **Caesar, Kale or nice little House Salad to accompany your entrée 7**

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of foodborne illness, especially in case of certain medical conditions.*

CHEF'S ADVENTURE

GRILLED CHICKEN WITH AVOCADO CREMA 21.50

Grilled Chicken Filet, Roasted Garlic Mashed Potatoes with a blend of three cheese melted topped, spicy sauce and drizzled with cilantro avocado refreshing coulis, Corn and Pico de Gallo
Add 4 Grilled Shrimp extra 8.00

GRILLED ROSEMARY CHICKEN 21.50

Marinated with Rosemary and Charbroiled, served with Roasted Garlic Mashed Potatoes, Fresh asparagus and a Tomato, Olives, Cucumber, Feta cheese salad and citrus vinaigrette
Add 4 Grilled Shrimp extra 8.00

CRISPY CHICKEN PALAZZO 21.50

Herbs, Bread Crumbs and Parmesan Crusted Chicken Filets, Cooked until Golden Brown and Crispy. Served over Basil Pasta, light Tomato Sauce and a touch of cream, with Prosciutto, Arugula, Shaved Parmesan and Pine Nuts
Add 4 Grilled Shrimp extra 8.00

YUCATAN STYLE GRILLED CHICKEN 21.50

Charbroiled Marinade chicken filet with herbs and spices. Served with Mexican City Rice, Mango Salsa, Avocado, Salsa Verde and Spicy Pepper Sauce
Add 4 Grilled Shrimp extra 8.00

NEW ORLEANS CHICKEN AND PASTA 21.50

Herbs, Bread Crumbs and Parmesan Crusted Chicken Filets Over Spaghettini with Oven Roasted Red Onions, Bell Peppers, Arugula and Mushrooms in a Cajun Spiced Cream Sauce
Add 4 Shrimp extra 8.00

FIRE ROASTED CHICKEN FILET CHOP 20.90

Portobello Mushrooms, Fresh Asparagus and Rosemary small Potatoes, Roasted Vegetables Topped with Arugula, Goat Cheese and Citrus Fresh Basil Vinaigrette
Add 4 Grilled Shrimp extra 8.00

CHICKEN CRISPERS 17.50

Chicken Tenderloin Dipped in our Batter and Fried Until Crispy. Served with choice of Potatoes, Coleslaw, Honey Mustard Sauce and BBQ Sauce

NEW! Caesar, Kale or nice little House Salad to accompany your entrée 7

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ELIXOR CONTEMPORARY URBAN CUISINE

FISH AND SEAFOOD

TODAY'S VERY FRESH FISH
Selection & Preparation changes daily
Market Price

GRILLED ATLANTIC SALMON 22.95
Wilted Spinachs, roasted Garlic mashed Potatoes, Lemon dill Tartare Sauce

CRISPY FISH AND CHIPS 18.95
Always Fresh, Cod Tempura with Coleslaw, French Fries
and Homemade Tartar Sauce

CEDAR PLANK ROASTED SALMON 22.95
Crusted with Ginger and Garlic,
Served with Roasted Garlic Mashed Potatoes,
Spears of Fresh Asparagus, Crsipy Onions and Mango B.B.Q. Sauce
with Fresh Herbs and Tomatoes.

GRILLED SESAME TUNA SERVED RARE 32.95
Crusted Black and White Sesame Seeds,
Served with Asian Stir Fry Vegetables, white rice, with our Delicious Chef's Sauce
and Topped with Almonds, Tomatoes and Scallions.

SHRIMP SPAGHETTINI WITH SCAMPI SAUCE 22.95
French Style, Sautéed with Olive Oil, Scallions, Whole Roasted Garlic, Arugula
Lemon, Fresh Basil, Parsley, Fresh Tomato and Spaghettini Pasta

CAJUN SHRIMP & CHICKEN JAMBALAYA 22.95
Sautéed Chicken, Shrimp and Choriz o Sausage with Peppers, Onions
and Tomato in a delicious Spicy Sauce. Served with Linguine Pasta or on a Bed of Rice.

NEW! *Caesar, Kale or nice little House Salad to accompany your entrée 7*

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STEAKS & MORE...

*We use Canadian AAA Alberta Angus Pride Beef
** All our Steaks are served with
Tossed Green Salad or Caesar Salad and Choice of Potatoes.*

**** NEW YORK STRIP STEAK 31.95**

*The Favorite Steak, Aged Beautifully and Rich in Flavor.
Served with Choice of Potatoes and Shoestring Onions*

**** FILET MIGNON 35.95**

*Peppered Beef Tenderloin with Wild Mushroom Sauce, Goat Cheese,
Fried Crispy Onions and Choice of Potatoes*

BRAISED BEEF SHORT RIB 25.95

Served with Roasted Root Vegetables, New Potatoes and Red Wine Sauce

SHEPHERD'S PIE 17.90

*Two Ground Meats, Fresh Vegetables in a Delicious Wild Mushroom
Tomato Bordelaise Sauce, Covered with Parmesan Cheese Roasted Garlic
Mashed Potatoes, and Topped with Fried Crispy Onions*

A WHOLE RACK OF B.B.Q. BABY BACK RIBS 23.95

Fall off the Bone with Choice of Potatoes and Coleslaw.

CHICKEN AND RIB COMBO. 24.95

*Long Tender Marinated and Charbroiled Chicken Filet
with 10oz Baby Back Ribs.*

RIBS AND SHRIMP. 28.95

10 oz. Baby Back Ribs with Five Large Grilled Shrimp.

NEW! TRI TIP GRILLED STEAK 21.90

Chimichurri Sauce, Kale slaw, Tomato & Goat cheese

NEW! DOUBLE CUT NAGANO PORK CHOP 21.90

Cured in house and Grilled, served with Mashed Potatoes, Braised Red Cabbage & Goat Cheese

VEGETABLES & SIDES

<i>Fresh Asparagus with Roasted Tomatoes</i>	<i>6.95</i>	<i>Sweet Potato Fries with Spicy Mayonnaise</i>	<i>4.60</i>
<i>Fresh Seasonal Vegetables Olive Oil</i>	<i>5.00</i>	<i>Herb Roasted Potatoes</i>	<i>4.50</i>
<i>Wilted Spinach with Parmesan</i>	<i>5.00</i>	<i>Roasted Garlic Mashed Potato</i>	<i>4.95</i>
<i>4 Large Grilled Shrimp, tomato, feta salad</i>	<i>12.00</i>	<i>Roasted Cauliflower</i>	<i>4.95</i>
<i>Seasoned Fries with Spicy Mayonnaise</i>	<i>3.90</i>	<i>Braised Red Cabbage with Goat Cheese</i>	<i>5.25</i>

NEW! *Caesar, Kale or nice little House Salad to accompany your entrée 7*

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EAT FLAVORFUL, EAT LIGHTER

LIGHT AND FLAVORFUL

GRILLED CHICKEN 18.75

*Marinade Grilled Chicken Filet,
Served with Asparagus, Rice,
Cucumber, Tomato, Feta & Arugula Salad,
Lemon vinaigrette and Parmesan*

ASIAN VEGETABLE STIR FRY 15.60

*Fresh Mixed Vegetables Tossed With
Our Delicious Chef Sauce and Rice Noodles.
Topped with Sprouts, Almonds, Scallions,
Tomatoes and Black and White Sesame Seeds.
With Chicken extra 5.20 / Shrimps extra 6.00*

HERB CRUSTED SALMON 20.95

*Served with herbs Lemon Olive Oil
Vinaigrette, Assorted Steamed
Fresh Vegetables & Sticky Rice*

HOUSE MADE

VEGGIES BURGER 15.95

*Sweet soy glaze, brown rice, Farro,
Black Beans, Roasted Fresh Beets,
Melted Havarti Cheese, Lettuce, tomato,
avocado and onions with our Chef Dressing*

NEW!

KALE AND QUINOA SALAD 12.95

*Crispy Kale, Shaved Fennel, Red Onions,
Quinoa, Golden Raisins, Roasted Peanuts,
Parmesan and Citrus Vinaigrette
With Grilled Chicken extra 5.20*

NEW!

**TOMATO AND
FETA CHEESE SALAD 13.95**
*Vine ripe Tomatoes, Arugula, Red Onions,
Feta Cheese, Kalamata black Olives,
& Virgin Olive Oil*

GLUTEN FREE PASTA

PASTA AND LEMON SAUCE 15.50

*Cherry Tomatoes, Roasted Peppers
Asparagus, Mushrooms, Fresh Spinach,
Basil and Light Cream Lemon Sauce*

PASTA BOLOGNESE 16.95

*San Marzano Tomato, Marjorane,
pine nuts, Goat & Parmesan Cheese*

NEW!

GRILLED ATLANTIC SALMON 19.95

*Served with tomato, feta, cucumber salad,
olive oil vinaigrette*

NEW!

PASTA ALLA NORMA 14.90

*San Marzano Tomato,
Basil, Eggplant & Parmesan Cheese*

NEW!

ROASTED BEET SALAD 11.95

*With arugula and frisée, Goat cheese,
Almonds & orange vinaigrette*

NEW!

SONOMA COAST SALAD 13.50

*Baby arugula & Spinach, apples, cashews,
chopped egg, dates, almonds, bacon & raisins*

NEW!

Caesar, Kale or nice little House Salad to accompany your entrée 7

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SALADS

*All our Dressings are made in House
and Served with Oven Roasted Mozzarella Crostini
** Not Available in Lunch Portion*

**** THAI STEAK AND NOODLES SALAD 20.75**

*Marinated filet with avocado, mango, tomatoes, noodles, mixed greens, mint, basil and thai dressing
Also available with Crispy Chicken 16.50*

INDOCHINA SALAD 15.95

*Marinated chicken filet, tossed with mixed salad, red onions, red and yellow peppers,
cucumbers, crispy wontons, mango, avocado, plum dressing, roasted cashews, and sesame seeds.*

MAUI SALAD 15.95

*A New Classic. Fresh grilled Chicken Filet layered with mixed Greens, Cucumbers, Green
Onions, Red and Yellow Peppers, Mango and Crispy Wontons.
With Cashews and Sesame Seeds, Tossed with our Shallot Vinaigrette.*

ASIAN CHICKEN SALAD 15.95

*Chicken Filet, Romaine Lettuce, Crisp Wontons, Rice Noodles, Almonds, Scallions,
Orange and Sesame Seeds. Tossed in our Special Asian Dressing.*

COBB SALAD 15.95

*Assorted Greens with Grilled Chicken, Diced Tomatoes, Avocado,
Chopped Egg and Crispy Bacon. Dressed with Balsamic Vinaigrette and
Topped with Goat Cheese and Fried Crispy Onions.*

HARMONIOUS SALAD 15.95

*A Wonderful Combination of Grilled Chicken,
Fresh Tomatoes, Asparagus, Yellow and Red Peppers, Gouda Cheese
and Romaine Lettuce, Tossed with Parmesan, and our Basil Vinaigrette.*

**** HERB-ROASTED SALMON SALAD 19.50**

*Always Fresh and Wonderful!!! Oven Roasted Herb Crusted North Atlantic Salmon
Served on a Bed of Rosemary Roasted small Potatoes, Tomatoes,
Roasted Whole Garlic, Black Olives and Artichokes.
Topped with Arugula, Asparagus and Caramelized Onions.*

**** BORA BORA TUNA SALAD 20.95**

*Grilled Sesame Tuna (Served Rare) with Romaine Lettuce, Mango, Red Onions, Oranges, Avocado
And Cucumbers. Tossed with Our Homemade Ginger-Miso Vinaigrette. Garnished with
Pickled Ginger, Pumpkin seeds, Coconut Flakes, Dried Cranberries and Wasabi Mayonnaise*

CLASSIC CAESAR SALAD 11.95

*Our Special Eggless Caesar Dressing
with Crisp Romaine Lettuce, Croutons, Parmesan Cheese and Bacon
with Grilled Chicken 15.95 or with 4 Grilled Shrimp extra 19.95*

**** CANDIED WALNUTS AND SPINACH SALAD 12.95**

*Baby Spinach, Grilled Portobello, Red Onions, Bacon, Oranges, Dried Cranberries, Carrots, All tossed
with our House Made Roasted Shallot Dressing. Topped with Goat Cheese and Poppy Seeds*

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ELIXOR CONTEMPORARY URBAN CUISINE

ELIXOR SANDWICHES

*Served with The Two Choices of Either
French Fries, Coleslaw, Black Bean Chili or Roasted Garlic Mashed Potatoes.
Substitute for Sweet Potato Fries 2.00*

NEW!

ELIXOR REUBEN FAMOUS SANDWICH 16.90

Corn Beef, Swiss Cheese, Creamy Style Coleslaw, Russian dressing on pumpernickel Bread

NEW!

CARNITAS SANDWICH 16.50

*Slow Roasted Pork, Havarti cheese, Avocado, Crescent city slaw,
Pickled Red Onions, Rio Grande Glace*

NEW!

NICOLAS CRISPY CHICKEN SANDWICH 16.50

Crispy Buttermilk Chicken filet, vinaigrette Kale slaw, swiss cheese & tomato

BRAISED BEEF GRILLED CHEESE SANDWICH 14.95

*Slow Braised Beef, Caramelized Onions, Quebec Cheddar, Swiss Cheese and
Horseradish Mayonnaise*

FRANK'S BARBEQUE CHICKEN SANDWICH 14.50

*Charbroiled Chicken on Sourdough Bread with Gouda Cheese,
Roasted Jalapeno, Crispy Fried Onions, Cilantro, Red Onions, Lettuce, BBQ Ranch Sauce
and Our B.B.Q. Sauce.*

AVOCADO CHICKEN CLUB 14.90

*Grilled Chicken Filet with Tomato, Bacon, Avocado,
Lettuce, Melted Gouda Cheese and Garlic Tomato Herb Mayonnaise*

RIO GRANDE MEXICAN BURRITO 16.90

*A Giant Flour Tortilla Filled with Tender Chicken Strips, Cheddar Cheese, Rice,
Caramelized Onions and Peppers. Topped with our Homemade Guacamole,
Tomato Salsa and Sour Cream. Served with Rice and Baked Skillet Black Beans.*

BURRITO MOJADO 16.95

*Flour Tortilla Wrapped and Stuffed with Braise Beef, Rice, Black Beans Chili, Tomato, Cilantro,
Cheese, Onions, Topped with Our Homemade Spicy Guajillo Sauce, Salsa Verde,
Guacamole, Salsa Fresca and sour cream*

NEW!

Caesar, Kale or nice little House Salad to accompany your entrée 7

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially in case of certain medical conditions.*

ELIXOR CONTEMPORARY URBAN CUISINE

WEEKEND BRUNCH

SERVED SATURDAY AND SUNDAY ONLY UNTIL 2:00 P.M.

Maple syrup extra 2.00

NEW! SKILLET BUSTER 13.95

4 Large Scrambled eggs, loaded with Sausages,
Potatoes, Bacon, Onions, Pepper, Parsley,
Mozzarella, Cheddar Cheese
& Chili Hollandaise Sauce

NEW! EGGS WHITE

VEGETABLE FRITTATA 13.75

Roasted Vegetables, Herbs, Tomato, Asparagus,
Potatoes & Goat Cheese

EGGS ANY STYLE 8.95

Two Eggs done to your liking.
Served with your choice of Bacon
or Sausage and Potatoes.
Choice of Toast included.

BAJA CHICKEN HASH 13.95

Crispy Tortillas and a Delicious
Blend of Sautéed Spicy Chicken,
Jalapeno Peppers, Potatoes,
Corn, Onions and Cheese.
On a Ranchero Sauce,
Topped with Poached Eggs and
a Green Chili Hollandaise Sauce

DEAN'S SPECIAL 13.75

Scrambled Eggs Combined with
Sautéed Spinach, Mushrooms,
Onions, Chorizo Sausage and Cheese
Served with Potatoes
and Choice of Toast.

ROASTED VEGETABLE
AND CHEESE OMELETTE 13.75

Char-grilled Japanese Eggplant, Zucchini,
Peppers and Oven Roasted Tomatoes.
Served Open Faced with Melted Gouda,
Romano Cheese and Fresh Basil,
With Potatoes and choice of Toast.

BRIOCHE FRENCH TOAST 10.95

Sliced Egg Bread Dipped in a Creamy Egg Mixture
Grilled until Golden Brown.
Served with Chantilly Cream with Bacon
or Sausage 13.25 with Fresh Strawberries
and chocolate Fudge 13.75

RICOTTA

PANCAKE & EGGS 14.75

with a cheesy chives scrambled eggs,
bacon or sausages

LEMON RICOTTA &
FRESH BLUEBERRY

BUTTERMILK PANCAKES 13.75
Served with Syrup and Chantilly Cream

TEMPTING TRIO 13.95

Blueberry Pancake, French Toast,
Topped with a plethora of Fresh Mixed Fruits
Served with Quebec Maple Syrup,
Chantilly Cream and Roasted Almonds

JOE'S OMELETTE 13.75

An Herb Omelet Filled With Swiss Cheese
and Topped With Sautéed Asparagus,
Portobello Mushrooms, Artichokes,
Tomatoes and Parmesan Cheese.
Served with Potatoes
and Choice of Toast.

GRANDE BREAKFAST
BURRITO 15.95

A Gigantic Burrito filled with Chorizo Sausage,
Sautéed Chicken, Potatoes,
Roasted Red Onions, Chilies, Scrambled Eggs
and Cheese. Topped with Salsa,
Sour Cream and Guacamole.
Served with Black Beans and Rice.

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ELIXOR CONTEMPORARY URBAN CUISINE

ELIXOR CHEESECAKES

CHEESECAKES RANGE FROM 7.45 - 8.45

ORIGINAL

FRESH STRAWBERRY

CARAMEL TURTLE

CHOCOLATE (LINDT®) CHUNKS AND HAZELNUTS

WHITE CHOCOLATE RASPBERRY

OREO® COOKIES & CREAM CHEESECAKE

DESSERTS

SOME OF OUR SPECIALTIES

NEW!

BANANA CREAM PIE 7.90

Fresh Banana, Chocolate Sauce, Chocolate Shaved & Whipped Cream

CARROT CAKE 8.45

Deliciously Moist layers of Carrot Cake and Cream Cheese Icing

ECLIPSE CAKE 8.45

*Moist Layered Dark Chocolate Cake with Chocolate Chips
in the Batter, Chocolate Cream Cheese Filling and Almonds*

HONEY WHITE CHOCOLATE RICE PUDDING

CRÈME BRULÉE 7.45

Garnished with Sugared Almonds and a Wafer Stick

RED VELVET CAKE 8.45

*Deliciously Moist layers of Red Velvet Cake with Cream Cheese,
topped with Butter Cream and White Chocolate Shavings*

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ICE CREAM DESSERTS

NEW! *APPLE CRANBERRY SKILLET COBBLER 8.50*
Walnut, Vanilla Ice Cream & Caramel Sauce

NEW! *WARM NUT FUDGE BROWNIE 8.50*
Vanilla Ice Cream, Caramel Sauce & Chocolate Swirl

HOT CHOCOLAT FUDGE OR CARAMEL SUNDAE 7.45
With Fresh Strawberries 2.20 extra

BIG BILL'S BARBAROUS PIE 8.45
*Our Unbelievably Black, Rich Chocolate Eclipse Cake,
with Vanilla and Chocolate Ice Cream, Hot Fudge,
Whipped Cream and Almonds.*

DISH OF ICE CREAM 4.50
Choice of Vanilla, Chocolate, Strawberry or Cookies & Cream

FRESH SCONE STRAWBERRY SHORTCAKE 7.45
*Freshly Baked Scone served with vanilla ice cream , Orange infused Strawberry
Cocktail and Topped with Whipped Cream.*

FRESH STRAWBERRIES 6.45
Topped with Whipped Cream

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BEVERAGES

FRESHLY BREWED COFFEE 2.25

SPECIALTY TEAS 2.95

HOT CHOCOLATE 3.75

SOFT DRINKS 3.25

(Pepsi, Diet Pepsi, 7up, Ginger Ale, Lemonade & Iced Tea)

Complimentary refills

PREMIUM ORANGE JUICE 2.95 / 3.95

PREMIUM FRUIT JUICES 3.75

(cranberry, apple & pineapple)

BOTTLED SPARKLING WATER 3.55 / 6.85

BOTTLED STILLER WATER 3.95 / 7.15

MILK SHAKES

VANILLA 5.95

CHOCOLATE 5.95

STRAWBERRY 5.95

COOKIES & CREAM 5.95

ESPRESSO DRINKS

CAFE LATTE SINGLE 4.50

Espresso and Velvet Steamed Milk.

CAFE MOCHA SINGLE 5.25

CAPPUCCINO

SINGLE 4.40 DOUBLE 5.40

Espresso Topped with a Frothed Milk Cloud

ESPRESSO SINGLE 3.25 DOUBLE 3.95

BRAZILIAN, IRISH, JAMAICAN, SPANISH, BAILEY'S Coffees 7.95