

ELYSIAN FIELDS CAFÉ

DINNER - Serving Sunday to Thursday from 4pm to 10 pm / Friday and Saturday 4 pm to 11 pm

Ask about our variety of organic
Coffees and Teas

All our meats are antibiotic free
and naturally raised

For special events, contact
manager on duty

Online ordering
www.elysianfieldscafe.com

FIELDS OF GREENS

(Salads Prepared To Order)

Kale Caesar Salad

organic cuts of fresh kale served in a creamy
homemade Caesar dressing with parmesan and
crisp pita wedges 14.75

Greek Salad

vine ripe tomatoes, red onions, Kalamata olives,
English cucumbers, green Italian peppers and feta in
a rich olive oil and oregano dressing 16.75

Beet & Spinach Salad

organic baby spinach, beets, topped with creamy
goat cheese, toasted candied walnuts and an apple
cider vinaigrette 13.75

Shrimp Salad

juicy fresh shrimp grilled to perfection with mixed
greens, fresh mint, scallions and cherry tomatoes
topped with parmesan cheese, honey mustard and
balsamic dressing 17.75

Salad add-ons

Falafel...6.75 / Chicken...5.75
Shrimp...9.75 / Salmon...11.75

WHOLESOME KITCHEN PLATES

(In all our cooking we use extra
virgin olive oil)

Eggs Elysian

three organic eggs served with feta cheese and
Greek fries; eggs served sunny unless
otherwise requested 14.75

Moussaka

oven baked casserole of sautéed potato,
eggplant and zucchini ground beef and
topped with bechamel 18.75

Ouzo Mussels

delicious and fresh plump mussels
steamed in an aromatic ouzo broth
with farm fresh herbs and Greek feta
fries 17.75

Faroe Island Salmon

fresh Faroe Island Salmon grilled with
lemon potatoes, sautéed spinach and
red beet reduction 24.75

Fettuccini Ala Greca

homemade fettuccini served with a
slow simmered angus beef ragu 20.75

Mushroom Ravioli

homemade ravioli filled with a creamy
mushroom blend topped with black
truffle cream and parmesan cheese 19.75

Roti Chicken

Moist and delicious free-range oven roasted
rotisserie chicken (half portion) 20.95

Seafood Pasta Risotto "Thalassino Piato"

juicy and delicious fresh mussels, clams,
shrimp and calamari served in an orzo
tomato pasta 26.75

RAW BAR

Oysters East & West Coast 14.95 / 25.95
(half doz / doz)

Little Neck Clams 13.95 / 22.95
(half doz / doz)

7 Shrimp Cocktail - 18.95
cocktail sauce

VEGETARIAN PLATES

Avocado Toast

grilled country bread, organic poached eggs
, black beans pure, avocado spread, feta
cheese, radish and scallions, topped with
red pepper flakes 16.75

Veggie Moussaka

oven baked casserole of sautéed potato,
eggplant and zucchini topped with a creamy
bechamel 17.75

Falafel Bowl

homemade falafels served with chickpeas,
fresh kale, spinach, steamed red beets,
Kalamata olives, vine ripe tomatoes and
candied walnuts 16.75

Spanakopita

buttery layers of phyllo filled with a creamy
blend of organic baby spinach and feta
cheese 13.75

Falafel

homemade falafel served with a tahini
yogurt sauce, vine ripe tomatoes, onions,
peppers, cucumber salad and a warm pita 12.75

Cauliflower Fritto

generous cuts of fresh cauliflower, gently
fried and served with a lemon siracha aioli 13.75

Grilled Vegetables

bountiful cuts of gently grilled farm fresh
zucchini, eggplant and roasted red
peppers served with a balsamic reduction 9.75

PLATTERS FROM THE GRILPLATES

served with gilled Italian pepper, tomatoes, red on-
ions, pita bread wedges and tzatziki

Chicken Skewers

generous cuts of organic chicken
breast served with rice orzo 18.75

Pork Skewers

perfectly grilled cuts of pork served
with fries 19.75

Beef Kebab

hand cuts of juicy beef, gently grilled and
served with fries 19.75

Chopped Beefsteak Frites

a blend of two ground beef and lamb bifteki
stuffed with Gouda cheese, caramelized
onions, mustard and served with Greek fries 22.75

Seafood Shrimp Kebab

juicy and tender grilled gulf shrimp served
with rice 18.75

Giaourtliou

a hearty portion of mixed gyro
including pork and beef served with
tzatziki sauce, chopped tomato and
Greek fries 19.75

HAND-HELDS

served w/ country mix of tomatoes, onions, parsley,
coarse sea salt; yogurt sauce and your choice of fries or salad

Black Angus Burger

made with 100% ground Angus beef, served with melted
swiss cheese on a buttery baked brioche bun 17.75

Wrapped Burger

a hearty ground beef stuffed with creamy Gouda cheese
served in pita 15.75

Gyro Souvlaki

generous cuts of beef and lamb gently layered in a warm
pita 14.75

Chicken Souvlaki

organic cuts of chicken breast grilled and wrapped in a
warm pita 14.75

Pork Souvlaki

Seasoned cuts of pork grilled and wrapped in a warm
pita 15.75

Falafel Souvlaki

Homemade falafel wrapped in a warm pita with tahini
yogurt sauce 14.75

Salmon Sliders

seasoned fresh salmon grilled with a lemon caper
remoulade with tartar sauce 16.75

TABLE SHARING PLATES

Salmon & Avocado Tartare

juicy cuts of Faroe Island Salmon perfectly seasoned and
served with a creamy avocado mix topped with scallions,
in sesame oil with ponzu sauce 16.75

Fried Calamari

generous cuts of fresh calamari gently fried and served
with a homemade marinara and lemon siracha aioli 14.75

Octopus

fresh and juicy chargrilled octopus served in an olive oil
and lemon sauce with capers, cherry tomatoes and red
onions 19.75

Grilled Gulf Shrimp "Garides Psites"

plump and juicy gulf shrimp grilled with a lemon and
butter sauce 16.75

Lemon Hummus

homemade chickpea based dip with tahini sauce and lightly
dusted with a zaatar powder 9.75

Tzatziki

organic Greek yogurt dip made with shredded English
cucumbers, minced garlic and fresh dill 9.75

Tirokafteri / Spicy Feta

a creamy blend of delicious feta cheese with minced
jalapeno peppers 9.75

Melitzanosalata

a pureed smoked eggplant with fresh herbs 9.75

Trio

choice of three spreads served with pita 14.75

Avgolemeono Soup

traditional savory egg lemon based soup with organic
chicken and rice orzo 7.75

Party Seafood Platter

(serves 2 or more)...48.95
fried calamari, grilled shrimp, mussels, octopus, clams
served with rice and fries

Party Mixed Grille

(serves 2 or more)...42.95
pork souvlaki, beef kebab, chicken souvlaki, grilled sausage,
served with fries & rice

SIDES

Avocado...5.75

Feta-Oregano Fries...7.75

Rice Orzo Pilaf...6.75

Organic Sautéed Spinach... 8.75

Oven Roasted Lemon Potatoes...6.75

Tzatziki Sauce...2.25

Organic Sautéed Cauliflower... 8.75

Grilled Pita - each...1.25

Our food is made fresh daily and seasoned to perfection
We Deliver & Cater

A gratuity of 18% will be added to parties of 6 or more
WIFI PASSWORD: Columbia25#