

THE VELVET ELK

RESTAURANT & LOUNGE



APPETIZERS

RANGOON AHITUNA - 24

Golden-fried shots stuffed with a creamy blend of imitation crab, cream cheese, green onions, garlic, soy, sesame oil, and panko. Filled with spicy ahi tuna and finished with togarashi spice and fresh jalapeño for a bold, flavorful kick.

CRAB CAKE - 22

Golden-seared crab cakes served with a zesty Cajun remoulade and fresh, creamy coleslaw.

BRIE & GARLIC CONFIT - 22

Creamy French Brie served with buttery garlic confit, slow roasted in extra virgin olive oil and fresh thyme. Accompanied by crispy herb crostini.

SOUPS & SALADS

FRENCH ONION SOUP 15

Timeless classic of slow-caramelized onions in a rich, savory broth, topped with toasted baguette crostini and gratinéed with Swiss, Gruyère, and Provolone cheeses.

GAZPACHO 14

Refreshing blend of grilled cucumbers, red bell peppers, onions, gin fizz, hot streaks and lemon boy local farmed tomatoes, finished with a drizzle of extra virgin olive oil, crème fraîche, and a sprinkle of pistachio crumbles.

GRILLED AVOCADO CAPRESE SALAD 16

Served with a medley of tomatoes, mozzarella pearls, balsamic reduction, and fresh basil, over a bed of wild arugula.

SUMMER BERRY SALAD 14

Tender greens of kale, Swiss chard, baby spinach, frisee lettuce with fresh blueberries and strawberries, candied pecans, and feta cheese, finished with a light mustard-celery vinaigrette.

ENTREES

TROUT à la GRENOBLOISE 42

Grilled trout in a classic lemon-butter and capper sauce, served with sourdough croutons, roasted fingerling potatoes, and a medley of fresh tomatoes.

GRILLED PORK CHOP 46

Served with a savory mango habanero sauce, accompanied by sautéed baby bok choy, toasted cashews, and crispy wonton strips.

DUCK BREAST 48

Slow cooked duck breast glazed with cognac, served with saffron and edamame risotto, finished with a blood orange demi-sauce.

TIGER SHRIMP & BAY SCALLOPS FETTUCCINE 52

Tossed in a dill beurre blanc, sautéed sunburst squash, heirloom tomatoes, lemon zest, and crispy garlic.

FILET MIGNON 54

Grilled and finished with a five-peppercorn sauce, served with saffron risotto, roasted asparagus and a parmesan tuile.

ELK CHOP 52

Grilled and finished with a raspberry demi-glace sauce, served alongside garlic-parsley roasted potatoes and grilled sunburst squash.

CATALAN EESCALIVADA with CREAMY FARRO 38

Rustic medley of fire-roasted vegetables in the Catalan style, featuring green, red, and yellow peppers, shallots, Kalamata olives, artichokes, garlic, and eggplant, served over creamy Farro and finished with a delicate roasted red pepper sauce. (Vegetarian – could be vegan with no heavy cream)

SIDES

• CHICKEN BREAST 7 OZ	10
• SHRIMP	15
• STARCH	7

• VEGETABLES	7
• SIDE SALAD	7
• SALMON 7 OZ	20



The following major food allergens are used as ingredients: Milk, Egg, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

Executive Chef Marcelo Baca

**Items that are cooked to order or contain raw, undercooked meats, poultry, seafood, eggs or shellfish may contain harmful bacteria and may increase your risk of food borne illness*