

# ELY'S

## RESTAURANT & BAR

**Welcome to Ely's!** Named after my grandfather, Ely Shapley of Greenville, Ely's Restaurant and Bar was established in February 2008 with an emphasis on top quality food and service in a comfortable fine dining atmosphere. We know you have many dining options in the area and are honored you chose to spend your evening with us. We appreciate your business.

*Richard, Katie, Mitch, & Joseph Shapley*

## APPETIZERS

### ELY'S BAKED KIBBEH • 9

Baked ground beef, bulgur wheat, pinenuts, and spices. Served with pita.

### BARBECUED SHRIMP & GRITS • 12

Peeled, creole style bbq butter shrimp over spicy cheese grits.

### CRAB CAKES • 16.5

Two 3oz. Crab cakes, broiled

### ARTICHOKE HEART QUARTERS • 9.5

Lightly battered and fried

### EGGPLANT ELY • 14

Layers of fried eggplant with lump crabmeat and spicy lemon cream

### CRAWFISH & SHRIMP DIP • 10

Served with toasted crisps

### CRAB BISQUE • Cup 5 • Bowl 9

## BEEF

### BONE-IN FILET\* (When Available) • Mkt. Price

12-14 oz. specialty cut with bone attached, adding a richer flavor

### CENTER CUT FILET\* • 34 / 45

8 or 12 oz. Our most tender cut

### FILET LOUISIANE\* • 42 / 53

8 or 12 oz. With creole BBQ butter & shrimp

### TENDERLOIN TIPS\* • 23

8 oz. of lean beef, served with grilled onions, peppers, and mushrooms

### RIBEYE\* • 43

18-20 oz. USDA Prime with heavy marbling

### NEW YORK STRIP\* • 44

A firmer 16-18 oz. USDA Prime cut

All Beef & Seafood Entrees are served with a house or tabouli salad.  
Wedge +4.5 • Spinach Salad +3  
Crab Bisque Cup +3

Ely's steaks are aged a minimum of 28 days, prepared with Ely's Gourmet Seasoning, broiled at 1200 degrees, and served with our house compound butter.

ELY's is not responsible for steaks requested medium well or above. All well done filets will be butterflied unless specified otherwise.

## ENTREE EXTRAS

### JUMBO LUMP CRABMEAT

10

### BROILED CRAB CAKE

8.5

### GULF SHRIMP Grilled or Fried

8

### SCALLOPS\*

15

### CRAWFISH TAILS Fried or Sautéed

9

### SAUTÉED MUSHROOMS

6

### BLUE CHEESE CRUST

4

## SALADS

Salad dressings:  
Red Wine Vinaigrette, Blue Cheese, Remoulade, or Creamy Balsamic

### HOUSE SALAD • 4.5

Field greens, red onion, tomatoes, and your choice of dressing

### TABOULI SALAD • 4.5

A Lebanese bulgur wheat salad with, parsley, green onions, tomatoes, spices, olive oil and lemon juice

### WARM SPINACH SALAD • 7.5

Fresh spinach, bacon, roasted pecans, mushrooms, red onion and a warm bacon vinaigrette.

### WEDGE SALAD • 8

A crisp wedge of iceberg lettuce with blue cheese crumbles, tomato, bacon, red onion and blue cheese dressing

### STEAK SALAD\* • 20

6 ounces of tenderloin tips, sautéed mushrooms, peppers, onions, tomatoes, and blue cheese crumbles over field greens

## SEAFOOD

### GRILLED BLACKFISH • 27.5

Grilled gulf blackfish served over mashed potatoes with lump crab, green onion, and a white wine cream

### BLACKENED YELLOWFIN TUNA\* • 28

With jumbo lump crab, jalapeño citrus ponzu, and asparagus

### SWEET CHILI GLAZED SALMON\* • 25

North Atlantic salmon, lightly breaded, with a sweet chili glaze and steamed broccoli

### GROUPEL PECAN • 28

Pecan encrusted grouper with warm butter pecan sauce over wilted spinach and mashed potatoes

### SHRIMP ALFREDO ANGEL HAIR • 24

Parmesan, garlic, cream

### NEW ENGLAND SCALLOPS\* • 32

With white wine cream

### STUFFED FLOUNDER • 28

Gulf Flounder filleted, stuffed with a crabmeat dressing and topped with a spicy lemon cream. **May contain bones. Please allow a few extra minutes for preparation.**

### VEGETABLE PLATE • 21

Grilled Portobello Cap, Mashed Potatoes with Sautéed Onions, Roasted Asparagus, Fried Eggplant with Lemon Cream.

## SIDES

### SAUTÉED MUSHROOMS • 6

### CREAMED SPINACH PARMESAN AU GRATIN • 8

### STEAMED BROCCOLI • 6

### BROCCOLI BACON AU GRATIN • 7

### ROASTED ASPARAGUS • 7

### STEAK FRIES • 6.5

### MASHED POTATOES w/SAUTÉED ONIONS • 6

### ANGEL HAIR & ALFREDO • 6

### GORGONZOLA - ASIAGO MAC & CHEESE • 8

### PEPPERED CHEESE GRITS • 6

\*Thoroughly cooking foods of animal origin such as beef, fish, shellfish, pork, or poultry reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Foods with \* may be undercooked. Consult your physician or public health official for further information.

Please allow additional time for separate checks. There will be a \$6 split plate charge for all split entrées. ELY'S does not take personal checks. 18% Gratuity may be added for parties of eight guests or more.