

Restaurant Week 2024 Winter

Some of Our Signature Starters

Choice of:

Puffs and Wings

Two sausage puffs and two peanut butter and jelly wings

Sausage puffs have been a staple at Eller's, sausage and cheese blend wrapped in a golden crescent roll and PB&J wings are tossed in peanut Thai sauce and drizzled with grape vodka jelly

Skins and Tenders

Two hand cut potato skins fried and topped with cheese blend and bacon, melted to perfection and finished with scallions and our hand breaded tenders tossed in mild buffalo sauce.

Fresh Garlic and Lemon Hummus

Made in house and served with fried pita chips

Movin on to the Main Course

Choice of:

Fried Meat Lasagna

Sweet Italian sausage and meatballs rolled in tortilla wrap with ricotta blend and mozzarella cheese and deep fried, topped with marinara and parmesan. 15

Apple Pomegranate Pork Chop

6oz hand cut, seasoned and grilled boneless pork chop finished with fresh sliced apples and pomegranate glaze. Served with mashed potato and corn. 11

Pulled Pork Mac and Cheese

Our BBQ pulled pork tossed with pasta in our creamy mac and cheese sauce, always made with Coopers Hilltop Heavy Cream, finished with blend of cheeses and buttery Ritz crumb topping. Served with garlic bread. 18

Eggplant Stacks

Hand breaded and deep fried eggplant layered with ricotta cheese, roasted red peppers, spinach and mozzarella sits atop a bed of pasta with marinara. Served with garlic bread. 15

Grand Finale

Pick from any of our homemade desserts on the list!

