

Eli's On Whitney

2392 Whitney Ave 06518-3207 · +12032871101 · Updated: Jan 14, 2026

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APPETIZERS 14

Nachos

House cheddar cheese sauce, tomatoes, scallions and jalapeños

AVAILABLE OPTIONS

Cheese: \$10.00

Works: \$13.50

Add Chicken: \$3.00

Add Guacamole: \$2.00

Add Extra Cheese: \$2.00

Add Pulled Pork: \$4.00

Steak Tacos

\$11.00

2 Tacos with tender grilled steak, grilled onions and peppers,
shredded lettuce, guacamole, sour cream and salsa verde

Wings

Buffalo, Cajun or Chipotle BBQ

AVAILABLE OPTIONS

\$10.00

Side of Evil Juice: \$1.50

Fried Calamari

Served with marinara or cocktail sauce

AVAILABLE OPTIONS

\$12.00

"Asian Style" with a Sweet Chili Glaze, Scallions and Sesame Seeds:

\$13.00

Panko Crusted Crab Cakes

\$12.00

Lump and claw meat crabcakes, served with our remoulade

Broccoli Rabe and Sausage

\$10.00

"Andy Boy" broccoli rabe sautéed in olive oil, garlic, crushed red
pepper and parmesan cheese

Philly Steak Egg Rolls

\$12.00

American cheese, sautéed onions, chipotle aioli and horseradish
dipping sauce

Mini Stuffed Potato Bites

\$8.00

Baby red potatoes filled with cheddar cheese and bacon, drizzled
with sour cream

Chicken Tenders

\$9.00

Served with honey mustard or BBQ sauce for dipping

Buffalo Tenders

\$10.00

Served with bleu cheese and celery

Guacamole	\$9.00
Smashed avocados with onions, tomatoes, lime juice and jalapenos served with tortilla chips	
Fried Mozzarella Sticks	\$9.00
Served with marinara sauce	
Spinach and Artichoke Dip	\$9.00
Roasted artichokes and spinach, garlic and mozzarella cheese served with crisp tortilla chips	
Quesadilla	AVAILABLE OPTIONS
Barbecued pulled pork, cheddar-jack cheese and scallions, served with pico de gallo and sour cream	\$9.00
	Guacamole: \$2.00

SOUPS 3

Soup du Jour	\$5.00
French Onion	\$6.00
Chowder Du Jour	\$6.00

PIZZAS 3

Fig	\$14.00
Fig jam, arugula, prosciutto, goat cheese and mozzarella	
House	\$13.00
Grilled chicken, roasted red peppers and mozzarella cheese	
Mashed Potato & Bacon	\$13.00
Mozzarella and cheddar cheeses, scallions and sour cream	

SALADS 7

Savanna Salad	\$10.50
Chopped romaine tossed with our chipotle-lime dressing, cheddar-jack cheese, chopped tomatoes, corn & black bean relish and tortilla crisps	
Eli's Chop Salad	\$13.00
Crisp romaine hearts, Black Forest ham, turkey, bacon, eggs, tomatoes, crumbled bleu cheese and avocado, tossed with ranch dressing	
The Signature Salad	\$11.50
Mesclun greens, candied walnuts, raisins, gorgonzola cheese and Granny Smith apples tossed with a balsamic vinaigrette	
Baby Kale Salad	\$11.50
Prosciutto, chick peas, goat cheese, red onion, grape tomatoes, tossed with Caesar vinaigrette	
Avocado Salad	\$11.00
Avocado, red onion, plum tomatoes, chopped romaine hearts, parmesan and fresh squeezed lemon	

Beet Salad	\$11.00
Yellow and purple beets tossed in a champagne vinaigrette, over arugula, topped with mandarin oranges and crumbled goat cheese	
Caesar Salad*	\$10.00
Crisp romaine hearts, parmesan cheese, croutons and our Caesar dressing	

SALAD ADDITIONS 5

Grilled or Blackened Chicken Breast	\$5.00
Grilled Steak*	\$9.00
Certified Angus Burger*	\$6.50
Turkey Burger	\$6.00
Crab Cakes, Shrimp, 6 oz. Sea Scallops* or Fresh Atlantic Salmon	\$10.00

LUNCH FAVORITES 7

Penne ala Vodka	AVAILABLE OPTIONS
A light tomato sauce finished with vodka and cream	
	\$12.00
	Add Chicken or Sausage:
	\$5.00
	Add Shrimp: \$10.00
Chicken Florentine	\$13.00
Sautéed chicken cutlets in a white wine and lemon sauce, served with fresh spinach and mashed potatoes	
Chicken Pot Pie	\$12.00
House made with chicken breast, potatoes, carrots, peas and a cream gravy, topped with puff pastry	
Eli's Chicken	\$13.00
Sautéed chicken breast, hot and sweet cherry peppers, caramelized onions and garlic with fried potato hearts	
Sautéed Tilapia	\$14.00
Tilapia filets with spinach, capers, lemon and a touch of marinara sauce over rice	
Mac & Jack	\$13.00
Smoked gouda, pepper jack, white cheddar and asiago cheeses, with cream, caramelized onions, pulled pork and jalapeños, tossed with orecchiette pasta, topped with panko bread crumbs and baked	
Classic Mac & Cheese	\$11.00
Smoked gouda, pepper jack, white cheddar and asiago cheeses, with cream, tossed with orecchiette pasta, topped with panko bread crumbs and baked	

SANDWICHES 10

Crab Cake Sandwich	\$14.50
Lump and claw meat crabcake with lettuce, tomato and our remoulade served on a toasted brioche roll	

Bobcat Chicken Sandwich	\$12.50
Herb marinated chicken breast, peppercorn aioli, shaved red onion, lettuce, tomato, bacon and American cheese on a toasted brioche roll	
Mediterranean Sandwich	\$13.00
Thinly sliced prosciutto with fresh mozzarella, arugula and tomatoes with extra virgin olive oil and balsamic vinegar on a ciabatta roll	
Buffalo Chicken Wrap	\$12.00
Buffalo chicken cutlets with bleu cheese dressing, lettuce and tomato in a seasoned wrap	
Philly Steak and Cheese	AVAILABLE OPTIONS
Finely shaved steak and onions grilled and topped with American cheese served on a sub roll	\$12.50
	Mushrooms and/or Peppers (each):
	\$1.00
Santa Cruz Sandwich	\$12.00
Grilled chicken breast with pepperjack cheese, avocado, lettuce, tomato and chipotle aioli served on a ciabatta roll	
Grilled Vegetable Sandwich	\$11.50
Zucchini, yellow squash, roasted red peppers, tomatoes, fresh mozzarella cheese, arugula, sundried tomato pesto and balsamic vinegar on a ciabatta roll	
Pulled Pork Sandwich	\$12.50
Slow roasted on premise, smothered with BBQ sauce, with cheddar cheese and caramelized onions served on a toasted brioche roll	
Eli's Steak Sandwich	\$13.50
Shaved "rib eye" with pickled onions, Swiss cheese and arugula on a toasted ciabatta roll	
Panko Crusted Chicken Sandwich	\$12.50
Crispy fried chicken cutlet, chipotle aioli, cabbage slaw, lettuce, tomato and cheddar on a toasted brioche roll	

BURGERS 10

Eli's Signature Burger*	\$13.00
Roasted red peppers, mozzarella cheese, fried onions, lettuce and tomato	
Cheeseburger*	\$12.00
Grilled to your liking with lettuce and tomato with your choice of cheese	
Bacon-Cheddar Burger*	\$13.50
Aged cheddar cheese, bacon, lettuce and tomato	
Black and Bleu Burger*	\$13.50
Cajun spice dusted burger with fried onions, gorgonzola cheese, peppercorn aioli, lettuce and tomato	
Sliders*	\$13.00
3 mini burgers with bacon and American cheese, topped with a peppercorn aioli on potato rolls	

Salmon Burger	\$14.00
Lettuce, tomato, red onion, avocado and chipotle aioli	
Cali Burger*	\$13.50
Blackened burger with pepperjack cheese, shredded lettuce, pico de gallo, crispy tortilla strips, guacamole and chipotle aioli	
Smokehouse Burger*	\$13.50
Smoked gouda, fried onions, smoked bacon, BBQ sauce, ranch dressing, lettuce and tomato	
Eli's Black Bean Burger	\$11.50
Our own black bean and vegetable patty with cheddar cheese, guacamole, pico de gallo and lettuce	
Turkey Burger	\$12.50
Ground and seasoned turkey breast grilled and served with lettuce and tomato	

BURGER & SANDWICH ADDITIONS 11

Mushrooms	\$1.00
Onions	\$1.00
Bacon	\$1.50
Roasted Red Peppers	\$2.00
Pickled Red Onions	\$1.00
Guacamole	\$1.50
Avocado	\$1.50
Fried Egg	\$1.50
Substitute Sweet Fries	\$1.50
Truffle Fries	\$2.00
Mac & Cheese	\$2.50

ENTRÉES 15

Eli's Chicken	\$18.00
Chicken breast sautéed with hot and sweet cherry peppers, caramelized onions, garlic and fried potato hearts	
Cajun Chicken Alfredo	\$18.00
Cajun spiced chicken breast sautéed with sundried tomatoes and shallots served in a creamy alfredo sauce over penne pasta, topped with fresh scallions	
Chicken Florentine	\$18.00
Sautéed chicken cutlets in a white wine and lemon sauce, served with spinach and mashed potatoes	

Chicken Colnago	\$19.00
Sautéed chicken breast layered with mozzarella cheese, spinach and prosciutto in a madeira wine sauce, served with mashed potatoes	
Pan Seared Tilapia	\$19.00
Tilapia filets with spinach, capers, lemon and a touch of marinara sauce, served over rice	
Pan Seared Sea Scallops*	\$25.00
Fresh dry Maine sea scallops pan seared with lemon and butter served with mashed potatoes and spinach	
Chicken Pot Pie	\$16.00
House made with chicken breast, potatoes, carrots, peas and a cream gravy, topped with puff pastry	
Penne a la Vodka	AVAILABLE OPTIONS
A light tomato sauce finished with vodka and cream	\$16.00
	Add Chicken or Sausage:
	\$5.00
	Add Shrimp: \$10.00
Mac & Jack	\$16.00
Smoked gouda, pepper jack, white cheddar and asiago cheeses with cream, caramelized onions, pulled pork and jalapeños, tossed with orecchiette pasta, topped with panko bread crumbs and baked	
Classic Mac & Cheese	\$13.00
Smoked gouda, pepper jack, white cheddar and asiago cheeses, with cream, tossed with orecchiette pasta, topped with panko bread crumbs and baked	
Panko and Herb Crusted Salmon	\$20.00
Fresh Atlantic Salmon, sautéed with lemon, white wine and a touch of marinara sauce, served with spinach and rice	
Miso Rubbed Salmon	\$20.00
Served with basmati rice, snow peas and mango salsa	
New York Strip*	\$26.00
A 14 oz. center-cut dry rubbed steak with herbs and spices, accompanied by mashed potatoes and fresh vegetables	
Fish Tacos	\$16.00
Blackened whitefish, guacamole, pico de gallo, cabbage slaw and chipotle tomato salsa, served on 3 warm tortillas, topped with sour cream, served with a side of rice pilaf	
Flat Iron Steak*	\$19.00
Seasoned, grilled flat iron steak served with crispy french fries and house-made steak sauce	

SIDES 7

Broccoli Rabe	\$6.00
Grilled Asparagus	\$6.00
Pub Fries	\$5.00

Sweet Potato Fries	\$6.00
Cinnamon Chipotle Sweet Potato Fries	\$6.50
Truffle-Parmesan Fries	\$8.00
Caesar or House Salad	\$4.50

DESSERTS 6

Campfire S'Mores	\$6.00
Our twist on a classic favorite	
Crème Brulee	\$6.00
Rich custard with fresh vanilla beans topped with a crunchy caramelized sugar crust	
Apple Crisp	\$6.00
Granny smith apples laced with cinnamon & sugar topped with an oatmeal crust & a scoop of vanilla ice cream	
Cookie Brownie Sundae	\$7.00
Served with vanilla ice cream, caramel & chocolate sauce, topped with whipped cream	
Peanut Butter Pie	\$6.00
Creamy peanut butter mixed with chocolate chunks & cream cheese on an Oreo cookie crust	
Pumpkin Cheesecake	\$7.00
Creamy pumpkin filling with a graham cracker crust & a dollop of whipped cream	

COFFEE 4

Coffee	\$2.50
Cappuccino	\$4.00
Espresso	\$3.05
Herbal Tea	\$2.50

COGNACS 3

Hennessy VS	\$10.00
Courvoisier VS	\$10.00
Remy Martin VSOP	\$10.00

TEQUILA 8

Cuervo 1800	\$8.00
Avion	\$8.00

Patron Citronage	\$10.00
Patron Silver	\$10.00
Patron Gold	\$12.00
Milagro	\$8.00
Herradura	\$10.00
Patron XO Café	\$7.00

SCOTCH WHISKEY SINGLE MALTS 7

Glenfiddich 12 Year	\$12.00
Glenkinchie 12 Year	\$16.00
Glenlivet 12 Year	
Glenlivet 18 Year	\$16.00
Glenmorangie 12 Year	\$19.00
McCallan 12 Year	\$13.00
Singleton 12 Year	\$9.00

BLENDED SCOTCH WHISKIES 5

Chivas Regal 12 Year	\$9.00
Chivas Regal 18 Year	\$15.00
Johnnie Walker Black	\$9.00
Johnnie Walker Double Black	\$9.00
Johnnie Walker Blue	\$40.00

BOURBONS & WHISKIES 8

Gentleman Jack	\$9.00
Jack Daniel's Single Barrel	\$12.00
Town Branch	\$9.00
Knob Creek 9 Year Old	\$10.00
Maker's Mark	\$8.00
Basil Hayden	\$14.00

Woodford Reserve	\$9.00
Bulleit	\$10.00

IRISH WHISKEY 5

Bushmills	\$8.00
Jameson	\$7.00
Jameson Cask	\$9.00
Jameson Black Barrel	\$8.00
Tullamore Dew	\$7.00

ELI'S SPECIAL CASK SELECTIONS 3

Eli's Woodford Reserve	\$10.00
Jack Daniels Single Barrel Cask	\$10.00
Herradura Cask Tequila	\$10.00