



# ELK ROCK

## DINNER MENU

REMINDER: Please silence your cell phones when in the dining room. Urgent calls should be taken outside of the dining room.  
-Food & Dining Services Committee

Dinner: Wednesday - Sunday: 4 pm - 7 pm

### PIZZA

Pizzas are served on a Pinsa style crust. Pinsa crust is a unique, airy pizza crust, with a crispy exterior and a soft fluffy interior.

All pizzas come with a tomato sauce base, unless specified, and three cheese blend of mozzarella, provolone, and parmesan. Vegan cheese available on request.

\* Gluten-Free option available on request.

Pizzas listed below available in half or whole sizes.

<b>Three Cheese (D/VG) *</b>	<b>4 / 8</b>
<b>Pepperoni (D) *</b>	<b>5 / 10</b>
<b>Sausage (D) *</b>	<b>5 / 10</b>
<b>The Garden (D/VG) *</b> Artichoke hearts, Kalamata olives, red onions, cherry tomatoes, and pesto sauce.	<b>6 / 12</b>
<b>The Chicago (D) *</b> Italian sausage, mushrooms, and black olives.	<b>6 / 12</b>
<b>The Big Island (D) *</b> Canadian bacon, chopped bacon, and pineapple.	<b>6 / 12</b>
<b>The Bangkok (D/Nuts) *</b> Peanut sauce base, cheese blend, grilled chicken, red onions, cilantro, peanuts, and sweet chili garlic sauce.	<b>6 / 12</b>
<b>The Gaucho (D) *</b> Marinated skirt steak, roasted red peppers, sun-dried tomatoes, and chimichurri drizzle.	<b>7 / 14</b>
<b>The Kansas City (D) *</b> BBQ sauce base, grilled chicken breast, black olives, red onion, bacon, and ranch drizzle.	<b>7 / 14</b>

### DESSERTS

<b>Chocolate Lava Cake (D)</b>	<b>6</b>
<b>Rustic Berry Tart (D)</b>	<b>4</b>
<b>Mixed Fruit</b>	<b>2</b>

### PIZZA

#### Build Your Own Whole Pizza 8

**Choose a Crust:**  
Pinsa Crust  
Gluten-Free Crust

**Choose Sauce:**  
Pizza Sauce  
Pesto Sauce  
BBQ Sauce

**Choose Cheese:**  
Three Cheese Blend  
Vegan Mozzarella  
Cheddar Cheese **1 Credit**  
Extra Cheese **1 Credit**

#### Veggies: 1 Credits Each

Artichoke Hearts  
Black Olives  
Cherry Tomatoes  
Green Peppers  
Kalamata Olives  
Mushrooms  
Pepperoncini Peppers  
Pineapple  
Red Onions  
Roasted Red Peppers  
Spinach  
Sun-Dried Tomatoes

#### Meats: 2 Credits Each

Canadian Bacon  
Chopped Bacon  
Grilled Chicken  
Italian Sausage  
Linguica Sausage  
Pepperoni  
Salami

### SHARED PLATES

<b>Greek Spinach Salad (GF/DF)</b> Spinach, Greek vinaigrette, Kalamata olives, cherry tomatoes, red onions, and Feta cheese.	<b>4</b>
<b>Caesar Salad (D/VG) *</b> Romaine, Caesar dressing, croutons, and Parmesan cheese.	<b>5</b>
<b>BBQ Chicken Ranch Salad (GF/D)</b> Romaine, Ranch, grilled chicken, bacon, black olives, cherry tomatoes, red onions, cheddar cheese, and BBQ Sauce.	<b>8</b>
<b>Chimichurri Steak Salad (GF/DF)</b> Spinach, arugula, marinated skirt steak, cherry tomatoes, green bell peppers, avocado, and chimichurri dressing.	<b>8</b>
<b>Thai Chicken Salad (GF/DF/Nuts)</b> Shredded cabbage, grilled chicken, red onions, cilantro, green peppers, peanuts, and ginger lime dressing.	<b>8</b>
<b>Hummus Platter (DF/VE) *</b> Hummus, pita bread, Kalamata olives, carrots, cucumbers, cherry tomatoes, and asparagus.	<b>7</b>
<b>Spinach Artichoke Dip (GF/D)</b> Sour cream, mayo, spinach, artichokes, and cheese. Served with tortilla chips.	<b>7</b>

