



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.

Three Cheese (D/VG) * 4 / 8

Pepperoni (D) * 5 / 10

Sausage (D) * 5 / 10

The Garden (D/VG) * 6 / 12

Artichoke hearts, Kalamata olives, red onions, cherry tomatoes, and pesto sauce.

The Chicago (D) * 6 / 12

Italian sausage, mushrooms, and black olives.

The Big Island (D) * 6 / 12

Canadian bacon, chopped bacon, and pineapple.

The Bangkok (D/Nuts) * 6 / 12

Peanut sauce base, cheese blend, grilled chicken, red onions, cilantro, peanuts, and sweet chili garlic sauce.

The Tex-Mex (D) * 7 / 14

Refried bean and enchilada sauce base, cheddar cheese blend, seasoned ground beef, cherry tomatoes, red onion, topped with shredded lettuce.

The Gresham (D) * 7 / 14

Ranch base, pepperoni, salami, Canadian bacon, black olives, red onion, and mushrooms.

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

ENTREES

Riverview Burger (D) 8

Grilled beef patty, brioche bun, green leaf lettuce, tomato, red onion, and dill or sweet pickle.

Sub Dr. Praeger or Impossible patty

Add Bacon : 3

Add Cheese : 1

American, Cheddar, Swiss, or Havarti

Grilled Chicken Sandwich (D) 8

Grilled chicken breast, brioche bun, green leaf lettuce, tomato, red onion, and dill or sweet pickle.

Sub Gardein Chik'n Breast

Add Bacon : 3

Add Cheese : 1

American, Cheddar, Swiss, or Havarti

EXTRAS

Soup of the Day 3/5

French Fries 1

Sweet Potato Fries 1





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SALADS & STARTERS

- Greek Spinach Salad (GF/DF/VG)** 4
Spinach, Greek vinaigrette, Kalamata olives, cherry tomatoes, red onions, and Feta cheese.
- Caesar Salad (D/VG) *** 5
Romaine, Caesar dressing, croutons, and Parmesan cheese.
- BBQ Chicken Ranch Salad (GF/D)** 8
Romaine, Ranch, grilled chicken, bacon, black olives, cherry tomatoes, red onions, cheddar cheese, and BBQ Sauce.
- Thai Chicken Salad (GF/DF/Nuts)** 8
Shredded cabbage, grilled chicken, red onions, cilantro, green peppers, peanuts, and ginger lime dressing.
- Hummus Platter (DF/VE) *** 7
Hummus, pita bread, Kalamata olives, carrots, cucumbers, cherry tomatoes, and asparagus.
- Hearth Roasted Vegetables (GF/DF/VG/Nuts)** 7
New potatoes, zucchini, cauliflower, broccoli, and red onion, roasted with olive oil and herbs. Served with Romesco sauce and garlic aioli.
- Cheesy Bread (D/VG)** 6
Garlic butter spread over Pinsa crust, four cheeses, and herb seasoning. Cut into strips and served with pizza sauce for dipping.

DESSERTS

- Chocolate Lava Cake (D)** 6
- Rustic Berry Tart (D)** 4
- Ice Cream**
 - Vanilla or Chocolate 2
 - House Made or Sorbet (DF) 3
- Mixed Fruit** 2

DRINKS

WINE

Available by the glass or bottle

WHITE WINE

- Pike Road Chardonnay \$6 / \$18
- Terra Alpina Pinot Bianco \$6.50 / \$19
- Peyrassol La Croix Rosé \$6.75 / \$20
- Jeio Prosecco \$6 / \$18
- Non Alcoholic Oddbird Rosé \$6 / \$18

RED WINE

- Disruption Red Blend \$6 / \$18
- Into the Woods Cabernet \$7 / \$21
- Elk Cove Pinot Noir \$10 / \$30

BEER

ON TAP - Rotating Selection

BOTTLES & CANS

- Coors Light \$2
- Blue Moon Belgian Ale \$3
- Guinness Stout \$3
- Non Alcoholic Athletic IPA \$3

COCKTAILS

List of spirits available on request

Mr Burns Martini \$6

Tanqueray Gin, vermouth, olive brine, shaken, on the rocks

Margarita \$6

Tequila, lime, agave, sea salt, on the rocks

NW Old Fashioned \$9

Bourbon, Alpine bitters, honey simple syrup, on the rocks with orange and cherry

Coffee

Regular or Decaf

- Hot Tea** 1
- Iced Tea** 1
- Lemonade** 2
- Arnold Palmer** 2
- Pink Lady** 2
- Juice** 2
 - Orange, Cranberry, Apple, V8, Low Sodium V8
- Milk** 2
 - Whole, 2%, Skim, Lactose Free,
 - Oat, Soy, Almond



(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(DF) Dairy Free • (A) Contains Alcohol • (OF) Oil-Free • (♦) Low Carb • (▼) Low Sodium • (†) Low Fat