



*Welcome*  
to Ely's Restaurant & Bar.

Named after my grandfather, Elias (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. My grandfather believed in quality food, close family, and enjoying the company of great friends. We hope ELY's the restaurant has captured the essence of these beliefs to bring you an enjoyable evening. If you are a first time guest, thank you for giving us a try. If you are returning, thank you even more for coming back. 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 Elias Shapley  
Owner & Manager

## APPETIZERS

### BACON SCALLOP APPETIZER\*

*Fresh scallops over basil, tomato & onion topped with a bacon vinaigrette.* • 13.95

### CRAB CAKES

*Two jumbo lump crab cakes, served with our remoulade dressing.* • 13.95

### EGGPLANT ELY

*Layers of fried eggplant, held together with lump crabmeat, and topped with a lemon cream sauce.*  
14.95

### SHRIMP COCKTAIL

*Seasoned shrimp (your choice of boiled or fried), served with our house made cocktail sauce.* • 10.95

### SEAFOOD BISQUE

Cup 4.95 • Bowl 7.95

### FRIED ARTICHOKE HEARTS

*Lightly battered and served with our house made remoulade sauce.* • 7.95

### CRAWFISH & SHRIMP DIP

*A creamy shrimp and crawfish dip served with toasted bread chips.* • 9.95

### ELY'S BAKED KIBBEH

*A Lebanese family recipe. Ground beef, bulgur wheat, pinenuts, and spices make this an ELY's favorite.*  
9.95

## SALADS

Salad dressings: St. Louis Vinaigrette, Red Wine Vinaigrette, Bleu Cheese, Remoulade.

### CHILLED SEAFOOD SALAD

*Jumbo lump crab and boiled shrimp served on a bed of greens with tomatoes, red onion, cucumbers, croutons, and your choice of dressing.* • 24.95

### SHRIMP AND GARDEN SALAD

*Large boiled shrimp served on a bed of greens with tomatoes, cucumbers, croutons, and Ely's remoulade dressing.* • 18.95

### STEAK SALAD\*

*Served with sautéed mushrooms, peppers, onions, tomatoes, and bleu cheese crumbles.* • 22.95

### WEDGE SALAD

*A wedge of iceberg lettuce topped with blue cheese crumbles, bacon, red onion and creamy blue cheese dressing.* • 6.95 as appetizer. • 2.95 with entree.

### TABOULI SALAD

*Bulgur wheat, parsley, green onions, tomatoes, spices, olive oil and lemon juice. A family recipe.* • 3.95

## SIDES

Enough for two

### GORGONZOLA MAC & CHEESE

*Creamy gorgonzola & asiago cheeses provide a rich, unique flavor to a timeless classic.* • 6.95

### PARMESAN CREAMED SPINACH

6.95

### MASHED POTATOES WITH CARAMELIZED ONIONS

6.95

### SAUTEED MUSHROOMS

*Prepared with white wine, worcestershire, garlic, herbs, and butter* • 6.95

### STEAMED ASPARAGUS

6.95

### STEAK FRIES

*House Cut. Served with Gorgonzola-asiago cheese sauce per your request.* • 6.95

Ely's beef is aged a minimum of 21 days.

## BEEF

### BONE-IN FILET\*

(When Available)

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

### CENTER CUT FILET\*

8 or 12 oz. Our most tender cut. • 28.95 / 34.95

### PRIME RIBEYE\*

18 oz. USDA Prime with heavy marbling. • 33.95

### COWBOY RIBEYE\*

20-22 oz. with bone attached. Heavy marbling. • 36.95

### PRIME NEW YORK STRIP\*

A firmer 18 oz. USDA Prime cut. • 34.95

### TENDERLOIN TIPS\*

10 oz. of lean beef, served with grilled onions, peppers, and mushrooms. • 24.95

## SEAFOOD & CHICKEN

### NEW ENGLAND SCALLOPS AND GULF SHRIMP\*

Grilled. Served over cauliflower puree with roasted red pepper pesto. • 26.95

### SWEET CHILI GLAZED SALMON\*

Fresh Atlantic salmon, lightly breaded, and topped with a sweet chili-lime vinaigrette. • 24.95

### BLACKFISH BLANC

Grilled blackfish served over a bed of mashed potatoes.

Topped with lump crab meat, green onion, and a creamy white wine reduction. • 24.95

### BARBECUED SHRIMP & GRITS

Barbecued shrimp served on top of our creamy peppered cheese grits. • 19.95

### BLACKENED YELLOWFIN TUNA\*

Topped with jumbo lump crabmeat. Suggested temperature at medium rare. • 25.95

### STUFFED FLOUNDER

A whole flounder, filleted (mostly), and stuffed with ELY's own crabmeat dressing.

Topped with a lemon cream sauce. Somewhat spicy. • 25.95

Please allow extra time for Stuffed Flounder preparation.

### FRIED GULF SHRIMP

Lightly battered fried shrimp with onion rings, cocktail and tartar sauces. • 19.95

### GRILLED GROUPER WITH CHILI CREAM SAUCE

Fresh grilled grouper, served over fried eggplant, and topped with a spicy chili cream sauce. • 24.95

### STUFFED CHICKEN FLORENTINE

Stuffed with spinach, a blend of cheeses, and bacon. Breaded and fried.

Topped with white garlic cream and roasted red pepper pestos. • 21.95

## Steak Variations

(may also be added to seafood entrées)

### JUMBO LUMP CRABMEAT

8.95

### JUMBO LUMP CRAB CAKE

7.50

### SHRIMP

Four large gulf shrimp.

Grilled or fried.

7.95

### NEW ENGLAND SCALLOPS\*

Large fresh scallops.

8.95

### STUFFED SHRIMP

Two large shrimp stuffed with Ely's crabmeat dressing and fried.

9.50

### CRAWFISH

Fried or sautéed

7.95

### SAUTÉED MUSHROOMS

6.95

### BLUE CHEESE CRUST

2.50

All entrées are served with a house or tabouli salad.

Substitute a Wedge Salad for 2.95

Substitute a cup of bisque for 1.95

Salad dressings:

St. Louis Vinaigrette, Red Wine

Vinaigrette, Bleu Cheese, Remoulade.

All parties of seven or more will have an 18% gratuity applied to their bill.

Please allow additional time for separate checks.

ELY's does not take personal checks.

There will be a \$6 split plate charge for all split entrées.

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

*\*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.*

All specialty desserts  
are made in house.

## SPECIALTY DESSERTS

### CHOCOLATE CASHEW PIE

A gooey chocolate favorite. • 5.95

### KEY LIME PIE

With raspberry sauce and whipped cream. • 5.95

### BOSTON CREAM PIE

Two layers of cake, custard, and rich chocolate. • 5.95

### BREAD PUDDING WITH BANANA RUM SAUCE

Served hot. • 6.95 à la mode • 8.95

### IRISH CREAM CHOCOLATE MOUSSE

Bailey's Irish Cream plus chocolate mousse has to be good. • 5.95

\*All desserts may be served à la mode • +2.95

## COFFEES & CORDIALS

Whipped cream optional

### ELY'S GOURMET COFFEE

100% Arabica coffee, regular or decaf • 2.25

### BAILEY'S & COFFEE

Bailey's Irish Cream topped with whipped cream • 8

### THE GRAND COFFEE

Grand Marnier, Kahlúa, Brandy, and whipped cream • 9

### IRISH COFFEE

Jameson Irish Whiskey and whipped cream • 7.5

### KAHLÚA & COFFEE

Kahlúa and whipped cream • 8.25

### IRISH HAZELNUT COFFEE

Bailey's Irish Cream, Frangelico, Jameson Irish Whiskey and whipped cream • 9

\*Other after-dinner cordials available

### TAZO HOT TEA

Assorted flavors • 2.25

## PRIVATE PARTIES

### ELY'S HAS ONE PRIVATE DINING ROOM CLEVERLY NAMED "THE PRIVATE ROOM."

It seats 24 comfortably. Ask your host about availability.

### FOR LARGER PRIVATE DINING PARTIES

ELY's enjoys hosting larger private functions in our main dining room. For parties larger than 24, ask your host for more details.

### WEEKDAY LUNCHESES AND SUNDAY DINNERS

Though Ely's is typically open Monday through Saturday for dinner only, we enjoy hosting larger parties during weekday lunches as well as dinners on Sunday evenings. Your host will be happy to discuss your special event with you.

All parties of seven or more will have an  
18% gratuity applied to their bill.  
ELY's does not take personal checks.

# MARTINIS & COCKTAILS

## PINEAPPLE ELY

*Pineapple Infused Tito's American Vodka  
served up or on the rocks*  
11

## MANHATTAN

*Maker's Mark, Angostura bitters, sweet vermouth*  
11

## ELY's CLASSIC VODKA MARTINI

*Grey Goose, olive juice, olives*  
12  
*Stuffed blue cheese olives add 1.75*

## ELY's CLASSIC DIRTY GIN MARTINI

*Bombay Sapphire, olive juice, olives*  
12  
*Stuffed blue cheese olives add 1.75*

## CUCUMBER ELDERFLOWER MARTINI

*Shaken cucumber infused Hendrick's Gin,  
St. Germain Elderflower Liqueur and cucumber*  
11

## POMEGRANATE MARGARITA

*Corzo Silver Tequilla, Pama Liqueur,  
Fresh Lime, OJ, Sour*  
10

## BUBBLES & BERRIES

*Zonin Prosecco, Stoli Strasberi,  
fresh strawberries and blueberries.*  
9.5

## OLD FASHIONED

*Maker's Mark, Angostura bitters,  
sugar cube, maraschino cherry, lemon zest*  
8.5

## ELY's COSMOPOLITAN

*Grey Goose, Cointreau,  
cranberry juice, fresh lime juice*  
12

## STRAWBERRY BELLINI MARTINI

*Absolut Apeach,  
Banfi Rosa Regale Sparkling Wine,  
and fresh strawberry puree*  
10

## KIR ROYALE

*Sparkling champagne and  
Chambord black raspberry liqueur*  
9

## VODKA LEMONADE HIGHBALL

*Absolut Citron, lemon juice,  
and simple syrup, with a sugared rim*  
9

## PREMIUM SPIRITS

### VODKA

*Absolut  
Absolut Apeach  
Absolut Citron  
Absolut Mandrin  
Absolut Peppar  
Belvedere  
Cathead (Gluckstadt, MS)  
Croc (Grape)  
Chopin (Potato)  
Godiva Chocolate  
Grey Goose  
Hangar One  
Imperia  
Ketel One  
Stolichnaya  
Stolichnaya Elit  
Stolichnaya Strawberry  
Stolichnaya Blueberry  
Stolichnaya Razberi  
Tito's (Austin, TX)  
Ultimat*

### GIN

*Beefeater  
Bombay  
Bombay Sapphire  
Hendrick's  
Tanqueray  
Tanqueray No. Ten*

### RUM

*Bacardi Superior  
Captain Morgan Spiced Rum  
Pampero Aniversario  
Pyrat XO Reserve*

### BOURBON/WHISKEY

*Basil Hayden Small Batch  
Blanton's Single Barrel  
Crown Royal  
Crown Royal Black  
Crown Royal Cask No. 16  
Crown Royal Extra Rare  
Crown Royal Reserve  
Four Roses Single Batch  
Gentleman Jack  
Jack Daniel's  
Jack Daniel's Single Barrell  
Jameson Irish Whiskey  
Jim Beam Black  
Jim Beam  
Knob Creek  
Maker's Mark  
Old Charter 10 Year  
Pappy Van Winkle 20 Year  
Woodford Reserve*

### CORDIALS

*B&B  
Baileys Irish Cream  
Chambord  
Disaronno  
Drambuie  
E&J Brandy XO  
Frangelico  
Godiva Liqueur  
Grand Marnier  
Hennessy Very Special Cognac  
Kahlúa  
Rémy Martin VSOP Cognac*

### TEQUILA

*Corzo Silver  
Don Julio Blanco  
Gran Patrón Platinum  
Hornitos Plata  
Patrón Añejo  
Patrón Reposado  
Patrón Silver  
Patrón XO Cafe*

### SCOTCH BLENDS

*Chivas Regal 12 Yr.  
Dewar's  
J&B Rare  
Johnnie Walker Black  
Johnnie Walker Blue*

### SINGLE MALT SCOTCH

*Glenmorangie 10 Yr.  
Glenfiddich 18 Yr.  
Lagavulin 16 Yr.  
The Glenlivet 12 Yr.  
The Dalmore 12 Yr.  
Macallan 12 Yr.  
Macallan 18 Yr.  
Macallan 25 Yr.*

## WATER

### ACQUA PANNA

*Pint 3.5 • Liter 7*

### S. PELLEGRINO SPARKLING WATER

*Pint 4 • Liter 7.75*

## BEER

### DOMESTICS

*Lazy Magnolia Southern Pecan (MS) 4.5  
Lazy Magnolia Indian Summer 4.5  
Blue Moon 4.5  
Samuel Adams 4.5  
Budweiser 3.5  
Bud Light 3.5  
Coors Light 3.5  
Michelob Ultra 3.5  
Miller Lite 3.5  
O'douls 3.5*

### IMPORTS

*Stella Artois (Belgium) 5  
Peroni (Italy) 5  
Guinness (Ireland) 4.5  
Heineken (Holland) 4.5  
Newcastle (England) 4.5  
Corona (Mexico) 4.5*

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*of a*  
GREAT EVENING  
*at*  
ELY's.

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