



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 topped with a bacon vinaigrette, served over a thick cut broiled tomato. ▪ 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 pita. ▪ 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, 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, with Ely's remoulade dressing. ▪ 18.95

STEAK SALAD*

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

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 TOPPED WITH CARAMELIZED ONIONS

6.95

SAUTÉED MUSHROOMS

Prepared with white wine, garlic, herbs, and butter. ▪ 6.95

STEAMED ASPARAGUS

6.95

STEAK FRIES

Freshly cut and served with a side of our gorgonzola and asiago cheese sauce ▪ 6.95

CREAMED CORN

A little white wine, shallots, and garlic make this a creamy version of a Southern favorite ▪ 6.95

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

BONE-IN FILET*

12-14 oz. specialty cut with bone attached, adding a richer flavor ▪ 44.95

CENTER CUT FILET*

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

PRIME RIBEYE*

18-20 oz. USDA Prime with heavy marbling ▪ 34.95

COWBOY RIBEYE*

20-22 oz. with bone attached. Heavy marbling. ▪ 34.95

PRIME NEW YORK STRIP*

A firmer USDA Prime cut. 18 oz. ▪ 32.95

FILET TIPS*

Served with grilled onions, peppers, and mushrooms. ▪ 24.95

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

SEAFOOD & CHICKEN

SWEET CHILI GLAZED SALMON*

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

BLACKFISH BUERRE 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

STUFFED SHRIMP REMOULADE

Stuffed with Ely's own crabmeat dressing and fried. ▪ 23.95

GRILLED NEW ENGLAND SCALLOPS AND GULF SHRIMP*

Lightly seasoned and grilled and served with lemon butter. ▪ 26.95

SHRIMP & GRITS

Grilled shrimp served on top of our creamy peppered cheese grits. ▪ 18.95

Barbecue Shrimp & Grits: a spicier option. ▪ 18.95

BLACKENED YELLOWFIN TUNA*

Seared and topped with jumbo lump crabmeat. ▪ 25.95

STUFFED FLOUNDER

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

Topped with an herb cream sauce. Somewhat spicy. ▪ 28.95

Please allow extra time for Stuffed Flounder preparation.

FRIED GULF SHRIMP

Lightly battered fried shrimp, served with onion strings and cocktail sauce. ▪ 19.95

GRILLED GROUPEL WITH CHILI CREAM SAUCE

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

STUFFED CHICKEN

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

Served with white cream and roasted red pepper sauces. ▪ 21.95

Steak Variations

(may also be added to seafood entrées)

FRESH LUMP CRABMEAT

8.75

SHRIMP

Four large gulf shrimp, grilled or fried ▪ 7.95

NEW ENGLAND SCALLOPS*

Large scallops ▪ 8.95

STUFFED SHRIMP

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

9.50

CRAWFISH

Fried or sautéed ▪ 7.50

SAUTÉED MUSHROOMS

5.95

GORGONZOLA ASIAGO

CHEESE SAUCE

1.50

All entrées are served with a house or tabouli salad. 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.

ELY's does not take personal checks.

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

*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

LEMON TART

A smooth, lighter option topped with berries 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

IRISH CREAM CHOCOLATE MOUSSE

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

CHOCOLATE TORTE

Flourless chocolate cake, served warm. ▪ 5.95

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

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

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 LUNCHES 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.

MARTINIS & COCKTAILS

PINEAPPLE ELY

*Pineapple Infused Stolli Vodka
served up or on the rocks*
13

MANHATTAN

Maker's Mark, Bitters, sweet Vermouth
11

ELY'S CLASSIC VODKA MARTINI

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

ELY'S CLASSIC DIRTY GIN MARTINI

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

CUCUMBER MARTINI

*Shaken cucumber infused Hendrick's Gin
and cucumber slices*
11

CREME BRULEE

*Frangelico, Absolut Vanilla,
Cointreau, cream, with a shake of nutmeg*
11

ELY'S COSMOPOLITAN

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

STRAWBERRY BELLINI MARTINI

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

KIR ROYALE

*Sparkling champagne and
Chambord black raspberry liqueur*
9

VODKA LEMONADE MARTINI

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

CHOCOLATE MARTINI

*Godiva Chocolate Liqueur,
Absolut Vanilla, Bailey's Irish Cream,
and a cocoa sugared rim*
12

POMEGRANATE MARTINI

*Pama Pomegranate Liqueur,
Cointreau, and Absolut Vodka*
11

BOTTLED WATER

ACQUA PANNA

Pint 3.5 ▪ Liter 7

S. PELLEGRINO SPARKLING WATER

Pint 4 ▪ Liter 7.75

GIVE THE GIFT
of a
GREAT EVENING
at
ELY'S.

ELY's offers gift cards starting at \$20.

BEER

DOMESTICS

Lazy Magnolia Southern Pecan (MS) 4.5
Lazy Magnolia Indian Summer 4.5
Blue Moon 4.5
Budweiser 3.5
Bud Light 3.5
Coors Light 3.5
Michelob Ultra 3.5
Miller Lite 3.5

IMPORTS

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

PREMIUM SPIRITS

VODKA

Absolut
Absolut Apeach
Absolut Citron
Absolut Mandrin
Absolut Peppar
Belvedere
Cathead (Gluckstadt, MS)
Ciroc (Grape)
Chopin (Potato)
Crystal Head
Effen
Godiva Chocolate
Grey Goose
Hangar One
Heavy H2O
Imperia
Ketel One
Level
Stolichnaya
Skyy
Smirnoff
Stolichnaya Elit
Stolichnaya Strawberry
Tito's (Austin, TX)
Ultimat
Vox

GIN

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

RUM

Bacardi Superior
Captain Morgan Spiced Rum
Pampero Aniversario
Pyrat XO Reserve

BOURBON/WHISKEY

Blanton's Single Barrel
Crown Royal
Crown Royal Black
Crown Royal Cask No. 16
Crown Royal Extra Rare
Crown Royal Reserve
Gentleman Jack
Jack Daniel's
Jameson Irish Whiskey
Jim Beam Black
Jim Beam
Knob Creek
Maker's Mark
Old Charter 10 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
Jose Cuervo Especial
Patrón Añejo
Patrón Reposado
Patrón Silver
Sauza Gold

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.