



Enoch's Stomp

Appetizers

Le Paris -	Assortment of cheese with seasonal dried & fresh fruits. Serves 2-4	\$18.50
Le Napa -	Variety of meats, cheese, marinated vegetables, dried fruit with sliced crostini, crackers & herbed olive oil. Serves 4-8	\$26.50
Smothered Steak Crostini		\$17.00
	Tenderloin w/ caramelized onion, mushrooms, melted mozzarella & white cheddar	
Goat Cheese & Steak Crostini		\$17.00
	Tender steak with herbed goat cheese & lemon pesto on a crisp crostini	
Enoch's Homemade Salsa with Chips		\$4.95
Enoch's Homemade Queso with Chips	Add Chorizo (+\$2.00)	\$7.95
Rosemary Parmesan Fries		\$6.95
Enoch's Homemade Soup of the Day		\$4/\$8
House Salad (small or large)		\$4/\$8
Margherita Pizza -	Marinara sauce, mozzarella and julienne basil	\$11.50
Three Cheese Pizza -	Mozzarella, Fontina & Ricotta	\$11.50
Pepperoni Pizza		\$11.50
Enoch's Big Burger with Fixings		\$13.50
Crab Cakes & Trio of Sauces		\$16.50
	3 cakes, 3 sauces: chipotle aioli, marinara, & remoulade	
Ground Longhorn Beef Sliders		\$12.50
	Mini longhorn beef sliders with Swiss, Blue, Cheddar cheese or Enoch's Mushroom gravy, with beer batter or sweet potato fries	
Pulled Pork Sliders		\$12.50
	Served with beer batter or sweet potato fries	

Entrees

all entrees include house salad

Enoch's 8oz. Tenderloin Filet		\$28.00
	Sautéed veggies and choice of baked potato or roasted garlic, asiago mashed potatoes	
Aged 21oz. Bone in Ribeye Steak		\$44.00
	Sautéed veggies and choice of baked potato or roasted garlic, asiago mashed potatoes	
Enoch's Smoked Prime Rib		\$28.00
	Salt crusted, slow roasted & smoked prime rib, served with roasted garlic au jus	
	Sautéed veggies and choice of baked potato or roasted garlic, asiago mashed potatoes	
The Land & Sea		\$39.00
	14oz. aged and marinated bone in beef tenderloin & a Pacific crabcake served with	
	Sautéed veggies and choice of baked potato or roasted garlic, asiago mashed potatoes	
White Balsamic Glazed Atlantic Salmon		\$21.00
	White balsamic reduction on pan seared salmon with wild rice and seasonal veggies	
Caprese Stuffed Chicken Breast with Port Glaze		\$23.00
	Served with creamy linguini pasta and sautéed veggies	
Chicken Pasta Primavera	(may substitute grilled tofu for chicken)	\$16.50
	Linguine pasta tossed with sautéed zucchini, squash, onion, cherry tomato, & carrots	
	Parmesan cream sauce base, topped with juicy grilled chicken breast	
Rack of Lamb - Herb & Parmesan Crusted		\$30.00
	Served with roasted root veggie succotash	
Creole Duck Breast		\$26.00
	Served with dirty wild rice and seasonal veggies	
Blackened Pork Chop - Bone in Thick Cut		\$22.50
	Served with Gulf Shrimp gravy, Asiago mashed potatoes & veggies	
♥ Mustard & Herb Grilled Pork Chop with Roasted Red Potatoes & Veggies		\$16.50
♥ Chicken Breast with Green Chili Almond-Milk Sauce		\$16.50
	Served with brown rice and veggies	

♥ low calorie options ♥