



# ELEMENTS

FINE DINING

## APPETIZERS

**BAKED FRENCH ONION SOUP** 9  
House-Made Soup, Crostini, Swiss & Asiago Cheese

**SPINACH & ARTICHOKE DIP** 10  
Green Chiles, Warm Blue Corn Tortilla Chips

**POT STICKERS** 12  
Crispy Dumplings, Sweet Chili Sauce, Peanut Sauce

**BUFFALO WINGS** 12  
6 Large Crispy Fried Chicken Wings, Cayenne Pepper Sauce, Blue Cheese Dressing

**CRISPY FRIED FRESH CALAMARI** 15  
Cocktail & Tartar Sauce

## SALADS

**ELEMENTS CHOPPED SALAD** 22  
Roasted Chicken, Iceberg & Romaine, Avocado, Tomatoes, Bacon, Tortilla Strips, Creamy Blue Cheese Crumble Dressing

**CAESAR SALAD** 12  
Chopped Romaine, House-Made Croutons, Parmesan, Classic Dressing  
**ADD: CHICKEN 10, CATCH OF THE DAY 12**

**ASIAN CHICKEN SALAD** 20  
Roasted Chicken, Kale, Shaved Brussel Sprouts, Cabbage, Onions, Almonds, Crispy Wontons, Bean Sprouts, Sesame Seeds, Peanut Dressing

## SANDWICHES

Sandwiches are Served with French Fries

**FRENCH DIP** 22  
Thin Sliced Wagyu Prime Rib, 8" Demi-Baguette, Horseradish Sauce

**ELEMENTS BURGER** 16  
8oz. Wagyu Burger, Brioche Bun, Lettuce, Tomato, Red Onion, Swiss or Cheddar

**ADD APPLEWOOD SMOKED BACON OR GREEN CHILES 2**

**WAGYU PASTRAMI** 18  
Marble Rye, Swiss, Sauerkraut, 1000 Island

**FISH & CHIPS** 19  
Beer Battered Alaskan Cod, French Fries, Tart and Tangy Tartar Sauce, Cocktail Sauce

## FROM LAND TO SEA

Entrées are Served with Choice of Potato and Chef's Choice Vegetable of the Day

BAKED, MASHED OR AU GRATIN,  
ASK YOUR SERVER FOR VEGETABLE SELECTION

**CHICKEN FRIED STEAK** 22  
Fresh Country Gravy

**BBQ BABYBACK RIBS** 28  
Elements Tangy House-Made BBQ Sauce

**ROASTED CHICKEN** 28  
1/2 Free-Range All-Natural Chicken, Au Jus

**CATCH OF THE DAY** MP  
Ask Your Server for Today's Selections

**PRIME RIB** 39/49  
Wagyu Rib Roast, Au Jus, Horseradish  
*Queen or King Cut*

**RIBEYE** 44  
14oz Wagyu Ribeye

**GRILLED FILET** 48  
6oz. Hand Cut Wagyu Beef



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 8 or more may be charged a 20% gratuity

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## DESSERTS

### S'MORES

The Classic, Roast Your Own Marshmallows at the Table, Serves 4

12

### CREME BRÛLÉE

House-Made Custard, Carmelized Sugar

9

### CHEESECAKE

Classic New York Style, Seasonal Fruit Compote

9

### BOURBON RAISIN BREAD PUDDING

House-Made Vanilla Bean Custard, Brioche, Bourbon Soaked Raisins

9

### BROWNIE A LA MODE

Coconut Caramel Sauce, Toasted Coconut Flakes

9

## BEERS

### BOTTLES

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Hoegaarden, Estrella Jalisco, Guinness Stout, El Cumbre IPA

6

### DRAFT

Ask your server for current selections

7

### HEAT WAVE

Reposado Tequila, Grapefruit & Lime Juice, Fresh Hot Peppers

12

### CAJUN LEMONADE

Vodka, Pimm's, Dash Tabasco, Sprite, Fresh Lemonade

12

### REDHEADED...

Citrus Vodka, Strawberry Puree, Lime Juice, Riesling

12

### BLANCO SANGRIA

Citrus Vodka, Pinot Grigio, Brandy, Thai Basil Simple Syrup, Fresh OJ, Soda Water

12

### ROSEMARY GIN FIZZ

Gin, Rosemary Syrup, Fresh Lemon, Soda Water

12

### WATERING HOLE

Botanical Gin, St. Germaine, Raspberry Syrup, Lime Juice, Sparkling Wine

12

### RUM PUNCH

Spiced Rum, Pineapple, Fresh Orange & Lime Juice, Cherry Syrup

12

## COCKTAILS

### ANGEL FIRED OLD FASHION

Russel's bourbon, sweet vermouth, bitters, orange peel, big cube ice

12

### STUBBORN MULE

Bourbon, Dry Vermouth, Fresh Lemon, Ginger Beer

12

### WATERMELON FRESCA

Blanco Tequila, Watermelon Puree, Lime, Mint, Prosecco

12

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