



ELEMENTS

FINE DINING

APPETIZERS

SOUP DE JOUR House-made soup, ask server for today's selection		9
SHRIMP DU JONGHE	5 large gulf shrimp, crusty scalloped garlic butter.....	22
SPINACH & ARTICHOKE DIP	Green chiles, warm blue corn tortilla chips.....	16
POT STICKERS	Crispy dumplings, sweet chili sauce, peanut sauce.....	12
BUFFALO WINGS	6 Large crispy fried chicken wings, cayenne pepper sauce, blue cheese dressing....	15

SALADS AND SANDWICHES

WARM WINTER SALAD	Fresh spinach, Feta cheese, Pecans, sliced apple, warm bacon vinaigrette.....	18
<i>ADD CHICKEN 12 OR CATCH OF THE DAY MP</i>		
CAESAR SALAD	Chopped romaine, house-made croutons, parmesan, classic dressing.....	12
<i>ADD CHICKEN 12 OR CATCH OF THE DAY MP</i>		
ELEMENTS BURGER	8oz. Wagyu Burger, Brioche Bun, lettuce, tomato, red onion, swiss or cheddar	18
<i>ADD APPLEWOOD SMOKED BACON OR GREEN CHILES 2</i>		
FRENCH DIP	Thin sliced Wagyu prime rib, 8" demi-baguette, horseradish sauce.....	22
WAGYU PASTRAMI	Marble rye, swiss, sauerkraut, 100 Island dressing.....	18
FISH & CHIPS	Beer battered Alaskan Cod, french fries, tart and tangy tartar sauce, cocktail sauce.	24

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

PRIME RIB Wagyu Rib Roast, au jus, horseradish cream <i>Queen or King Cut</i>		Q45/K55
<i>+ Limited availability</i>		
OSSO BUCCO	Braised beef shank, rich braising broth.....	48
CHICKEN FRIED STEAK	Fresh country gravy.....	28
VEGETARIAN SHEPARD'S PIE	Roasted seasonal root vegetables, creamy garlic sauce, mash potato topped.....	26
ROASTED CHICKEN	1/2 Free-range all natural chicken, au jus.....	29
CATCH OF THE DAY	Ask your server for today's selections.....	MP
RIBEYE	Wagyu 14oz hand-cut ribeye.....	49
GRILLED FILET	8oz. hand-cut Wagyu prime filet.....	54



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

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



DESSERTS

S'MORES The classic, roast your own marshmallows at the table serves 4	12
BROWNIE A LA MODE House-baked brownie, vanilla ice cream, coconut caramel, toasted coconut..	10
CREME BRÛLÉE House-made custard, caramelized sugar.....	10
CHEESECAKE Berry Compote	12

BEERS

BOTTLES	6
Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Hoegaarden, Estrella Jalisco, Guinness Stout, El Cumbre IPA	
DRAFT Ask your server for current selections	7

COCKTAILS

ANGEL FIRED OLD FASHION Russel's bourbon, sweet vermouth, bitters,	12
orange peel, big cube ice	
WINTER SANGRIA Mulled wine, brandy, blood orange vodka, orange juice, sprite.....	12
ESPRESSO MARTINI Vodka, Kahlua, espresso	12
BLUEBERRY MOJITO Light rum, blueberries, mint, fresh lime, soda	12
ENZONI Gin, Campari, fresh lemon juice, muddled grapes	12
HOT BUTTERED RUM Dark rum, whipped butter/sugar hot cider	12
ALMOND JOY Amaretto, chocolate liquor, Coconut rum, cream	12
CHILLY WILLY Blood orange vodka, Chambord, Cranberry juice.....	12

Parties of 8 or more may be charged a 20% gratuity
 *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.