



ELEMENTS

FINE DINING

APPETIZERS

SOUP DU JOUR 12

House-made ask server for today's selection

SPINACH AND ARTICHOKE DIP 16

Fresh tortilla chips, creamy savory dip, parmesan

VEGETABLE SPRING ROLLS 15

Crispy, cabbage, celery, mung beans, spices, honey Sriracha

POT STICKERS 15

Crispy dumplings, sweet chili sauce, peanut sauce, black sesame seeds

BUFFALO WINGS 16

Crispy chicken wings, cayenne pepper sauce, blue cheese dressing

FLATBREADS

HOUSE SPECIAL 18

Grilled chicken breast, caramelized onion, green chile, mozzarella

BBQ SHRIMP 20

Gulf shrimp, red onion, black olives, feta, sweet BBQ sauce

CHEEZY 15

Feta, mozzarella, parmesan

SALADS

HOUSE SALAD 7 / 16

Mixed greens, grape tomatoes, cucumbers, red onion balsamic, ranch, Caesar

CAESAR SALAD 7 / 16

Chopped romaine, house-made croutons, parmesan, classic dressing

SPINACH SALAD 18

Baby spinach, cucumbers, tomatoes, walnuts, croutons, sliced egg, grainy mustard vinaigrette

QUINOA SALAD 22

Quinoa, baby spinach, roasted root vegetable, dried cranberries, pinon nuts, feta, pomegranate vinaigrette

SANDWICHES

All sandwiches come with French fries, lettuce, tomato, pickle and choice of Cheddar or Swiss cheese.

FRENCH DIP 22

Carved straight from the roast, crusty hoagie roll, house-made horsey sauce, au jus

ELEMENTS BURGER 20

8oz. Angus ground chuck burger, Applewood bacon, BBQ onions, crispy onions, Hatch chile aioli

STANDARD BURGER 17

8oz. Angus ground chuck burger, lettuce, tomato, onion, cheddar cheese

BBQ CHICKEN 18

Grilled chicken breast, crispy onion, house-made slaw

GRILLED CHICKEN 18

Grilled chicken breast, lettuce, tomato, pickles, Hatch chile aioli

IMPOSTOR 18

Impossible burger, BBQ onion, lettuce, tomato



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

Vegetarian 

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

112321



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FINE DINING

ENTRÉES AND PASTAS

**these entrées choose two sides*

*PRIME RIB 48 / 58

Hand cut to order, Friday and Saturday's only, limited nightly availability

*HAND-CUT 14OZ. RIBEYE 60

Charbroiled Prime ribeye, green peppercorn sauce or rosemary demi

*8OZ. FILET 58

Prime beef, green peppercorn sauce or rosemary demi

*ALMOND CRUSTED SALMON 36

Skin-on salmon filet, almond and fresh herb crust, teriyaki glaze

*FRESH CATCH MKT

Chef's freshly prepared selection of seasonally available catch ~ Ask server for selection and preparation

*MARSALA 36

Pan-seared chicken breast, mushrooms, marsala wine pan sauce

PUTTANESCA 32

House-made tomato sauce, artichokes, capers, olives, tomatoes, penne

CAJUN PASTA 36

Andouille sausage, chicken, caramelized onions, baby spinach, red pepper, spicy tomato cream sauce

SHRIMP PASTA 42

Ask server for tonight's preparation

SIDES

YUKON GOLD MASHED

CHEF VEGETABLE

HOUSE-MADE SLAW

FRENCH FRIES

ROASTED FINGERLING POTATOES

PASTA MARINARA

DESSERTS

S'MORES AT ELEMENTS KIT 14

The classic, everything you need even the flame

SCOTT'S CREAMERY 9

Vanilla, Chocolate, Scott's Flavor

ASK SERVER FOR SCOTT'S SELECTION

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE 12

CHOCOLATE MOUSSE CAKE 12

With English Toffee

KEY LIME PIE 12

LAVA CAKE 13

Molten centered chocolate cakes

TIRAMISU 12

Lady fingers cookies, coffee, Marscapone, whipped cream

BEVERAGES

FRESH ROASTED COFFEE 12

28oz. French Press, "Just Joe's" dark roasted fresh coffee

HOT TEA 4

Premium teas

SODAS 4

Coke, Diet Coke, Sprite, Dr. Pepper

JUICES 4

Apple, Orange, Cranberry

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