





ELEMENTS





FINE DINING

STARTERS

POKE	24
Diced Tuna, cucumber, white onion, sesame seeds, sweet and spicy glaze, wonton chips	
BACON WRAPPED SHRIMP (4)	23
Gulf shrimp, Applewood smoked bacon, green chili sauce	
BUFFALO WINGS (6)	18
Crispy chicken wings, cayenne pepper sauce, blue cheese dressing	
VEGETABLE SPRING ROLLS (5) 	15
Crispy won-ton wrap, cabbage, celery, Mung Beans, spices, Honey Siracha	
POT STICKERS (5)	17
Crispy dumplings, sweet chili sauce, peanut sauce, black sesame seeds	
SPINACH AND ARTICHOKE DIP 	15
Parmesan cheese, green chili, fresh tri-color tortilla chips	
STICKY MEATBALLS (4)	18
House-made Asian-style pork meatballs, sticky sweet and slightly spicy sauce, sesame seeds, green onions	

SALADS

ADD CHICKEN, SHRIMP, SALMON \$15

HOUSE SALAD 	7/15
Baby spinach, iceberg, cucumber, carrot, onions, tomato, hard boiled egg, pomegranate vinaigrette	
CAPRESE 	18
Spring greens, mini Buffalo Mozzarella balls, heirloom grape tomatoes, fresh basil, EVOO, sweet balsamic glaze	
THE WEDGE 	16
Iceberg lettuce, applewood bacon crumble, tomato, red onion, blue cheese crumble dressing, sweet balsamic glaze	
CLASSIC CAESAR 	7/15
Chopped romaine, crunchy croutons, parmesan, classic dressing	

SANDWICHES

ALL SANDWICHES COME WITH FRENCH FRIES

REUBEN	18
Marble rye, pastrami, sauerkraut, swiss, 1000 island	
ELEMENT'S BURGER	18
8oz. grilled Angus burger, Brioche bun, lettuce, tomato, red onion, swiss or cheddar	
GRILLED CHICKEN	18
Grilled chicken breast, Brioche bun, spicy chipotle aioli, lettuce, pickles	
THE CATCH	24
5oz. pan seared fish, tartar sauce, ciabatta roll, spring greens, tomato	
FRENCH DIP	24
*Hand-sliced prime rib, Italian hoagie roll, horseradish sauce	
~CARVED FROM THE WHOLE ROAST TO ORDER	

Vegetarian 

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.





ELEMENTS



FINE DINING

STEAKS

PLEASE PICK ONE SIDE

PRIME RIB ROAST	55/65
12-16oz. Hand cut to order	
LIMITED AVAILABILITY	
PRIME RIBEYE	60
Grilled 14oz. hand-cut ribeye, chimichurri	
FILET MIGNON	58
Grilled 6oz. prime cut, green peppercorn sauce	
FLAT IRON	39
8oz. grilled flat iron steak, house-made tomatillo salsa, roasted jalapeno, onions	

ENTRÉES

THE CHOP	46
Double cut Durac bone-in pork chop, apple/apricot chutney, choose one side	
MUSHROOM RISOTTO 	32
Arborio rice, wild mushrooms, truffle butter, cream	
BEYOND* BOLOGNESE 	36
Fennel seasoned plant based meat, fresh marinara, red wine, cream, shaved parmesan.	
*VEGAN UPON REQUEST	
FRESH CATCH	MKT
6oz. fish filet, ask server for tonight's preparations	
SCAMPI PASTA	42
Gulf Shrimp, EVOO, roasted garlic, sliced shallots, white wine, heirloom cherry tomatoes, fresh basil, parsley, capellini pasta, parmesan cheese	
MISO GLAZED TUNA	42
6oz. tuna filet, egg fried rice	

SIDES

7

YUKON GOLD MASHED

ROASTED FINGERLING
POTATOES

FRENCH FRIES

SAUTEED
MUSHROOMS

CHEF VEGETABLE

CRISPY BRUSSELS WITH
IBERICO CHORIZO

CILANTRO-LIME RICE

GREEN CHILE
MAC AND CHEESE



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