



# ELEMENTS

Please let your server know of any dietary restrictions.  
(\*GF) Can Be Made Gluten Free

## Appetizers

<b>STICKY CHICKEN WINGS</b>	<b>25</b>
Gochujang Honey Glaze with Blue Cheese or Ranch Dip	
<b>PORK BELLY BITES (*GF)</b>	<b>22</b>
Teriyaki Pork Belly on a bed of Roasted Red Pepper Jelly & Mango-Jalapeno Salsa	
<b>SALMON WITH BEETS CARPACCIO (*GF)</b>	<b>18</b>
Cured Beets, Soft Salmon Gravlox & Mixed Greens	
<b>PAN-SEARED SCALLOPS (*GF)</b>	<b>24</b>
3 Scallops, Shimenji Mushrooms & Lemon Ancho Butter (Double Portion Available)	
<b>TEMPURA PRAWN</b>	<b>18</b>
3 Crispy Prawns with Creamy Avocado Mousse & Sweet Tsuyu Sauce (Double Portion Available)	
<b>PEI MUSSLES</b>	<b>18</b>
1/2 lb Steamed in Fresh Basil & Lemongrass Cream with Toasted Baguette	
<b>CORN RIBLETS (*GF)</b>	<b>15</b>
Grilled Corn Ribs with Garlic Butter, Ponzu Mayo & Fresh Parmesan	

## Salads

<b>CRISPY SALMON &amp; EDAMAME SALAD (*GF)</b>	<b>20</b>
With Teriyaki Vinaigrette on Mixed Greens	
<b>THAI LEMONGRASS SALAD (*GF/V)</b>	<b>16</b>
Fresh Arugula, Cucumber, Carrots, Cilantro, Cashew Nuts & Mango Salsa with Lemongrass Dressing	
<b>CAESAR SALAD</b>	<b>18</b>
Baby Romain, Bacon, Parmesan Crisps & Croutons	
<b>Summer Salad (*GF/V)</b>	<b>18</b>
Chefs Selection with Mixed Greens Pomegranate Dressing	

### Add a Protein

<b>Salmon</b>	<b>18</b>
<b>Scallops</b>	<b>18</b>
<b>Prawns</b>	<b>14</b>
<b>Chicken</b>	<b>14</b>
<b>Tofu</b>	<b>10</b>



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## Entrees

All Entrees Served With Seasonal Vegetables and Choice of Side

**1/2 CORNISH HEN (\*GF)** 35

Sous Vide Chicken in a Bold Peri-Peri Sauce

**SEARED SALMON (\*GF)** 39

6 oz Salmon with Moilee Sauce

**LAMB SHANK (\*GF)** 38

Bordeaux Braised Lamb Shank & Mint Gremolata

### STEAK PLATE

Choose Your Cut, Side & Sauce

**10 oz. AA Striploin** 48

**10 oz. Rib Eye** 50

**6 oz. Beef Tenderloin** 52

#### SIDES

**BUTTERMILK MASHED POTATO**

**CREAMY POLENTA**

**BABY ROASTED POTATO**

#### SAUCES

**PEPPERCORN GRAVY**

**MUSHROOM SAUCE**

**DEMI-GLACE CREAM SAUCE**

## Pastas

All pasta served with side of baguettes

**Gluten Free Pasta & Baguette** 4

**SEAFOOD PASTA** 32

Mussels, Prawns & Salmon in a Creamy Rose Sauce

**MUSHROOM RAVIOLI** 28

Portabella & Cremini Mushroom Ravioli in a Tantalizing Tomato Cream Sauce

**LINGUINI CARBONARA** 24

Crispy Maple Bacon & Parmesan Cheese in a Succulent Cream Sauce

### Add a protein

**Salmon** 18

**Scallops** 18

**Prawns** 14

**Chicken** 14

**Tofu** 10

Prices Do Not Include Applicable Taxes

Groups of 8 or More Are Subject to an 18% Auto-Gratuity Charge



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## Handhelds & Others

<b>CLASSIC CHEESE BURGER (*GF)</b>	<b>24</b>
6 oz. House made Beef Patty Topped with Tomato, Onion, Butter Lettuce, Pickles, Mild Cheddar, Mustard, Mayo & Ketchup	
<b>ELEMENTS BURGER (*GF)</b>	<b>25</b>
6oz. House made Beef Patty, Roasted Alliums Demi-Cream, Mild Cheddar, Butter Lettuce & Garlic Aioli	
<b>GRILLED CHICKEN BURGER (*GF)</b>	<b>25</b>
Dry Rubbed Chicken Breast, Gochujang Aioli, Butter-Leaf Lettuce, Tomato & Avocado	
<b>BEET &amp; BEAN BURGER (*GF)</b>	<b>20</b>
House made Beet & Black Bean Patty with Avocado Mash with Lettuce, Tomato, Pickles & Garlic Aioli	
<b>SLICED PRIME RIB MELT (*GF)</b>	<b>35</b>
Thinly Sliced Prime Rib Topped with Mild Cheddar, Coleslaw, Braised Onions & Garlic Aioli on Sourdough Toast	
<b>CRISPY FISH &amp; CHIPS</b>	<b>26</b>
2 Piece 5 oz Tempura Battered Cod	
<b>Upgrade your side to Caesar or Yam Fries</b>	<b>4</b>
<b>Add Bacon</b>	<b>4</b>
<b>Gluten Free Bun Available</b>	<b>4</b>

## Sunday Feature

<b>SUNDAY - PRIME RIB DINNER (*GF)</b>	
<b>8 OZ CUT</b>	<b>42</b>
<b>12 OZ CUT</b>	<b>55</b>
House Dry Rub & Slow Roasted, Yorkshire Pudding, Buttermilk Mashed Potatoes, Seasonal Vegetables, Peppercorn Gravy	

## Desserts

<b>STICKY FIG PUDDING (*GF)</b>	<b>14</b>
with Caramel Sauce	
<b>MANGO CHEESECAKE</b>	<b>14</b>
On Vanilla Crust	
<b>DECONSTRUCTED TIRAMISU</b>	<b>14</b>
with Chocolate Crumble	
<b>Gelato &amp; Sorbet</b>	<b>Single 5</b>
Salted Caramel, Vanilla, Dark Chocolate Gelato	<b>Double 8</b>
& Mango or Strawberry Sorbet	<b>Triple 12</b>

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