ELEMENTS

Please let your server know of any dietary restrictions.

Can Be Made Gluten Free

Appetizers & Sharing Plates

WINGS | \$19

1b Crispy Chicken Wings with your choice of BBQ, Hot, Lemon Pepper or S&P with Blue Cheese or Ranch

EXECUTES PORK BELLY BITES | \$22

Teriyaki Pork Belly on a Bed of Roasted Red Pepper Jelly & Mango Jalapeno Salsa

🛞 BAKED BRIE | \$22

Brie Cheese, Apple Reduction, Arugula, Crostini, Candied Pecans

🔊 PAN SEARED SCALLOPS | \$17

3 Seared Scallops, Shimeji Mushrooms on a Green Pea & Basil Velouté & Carrot Puree Double the order add \$15

[&]GRILLED SHRIMP | \$ 24

5-6 Grilled Shrimp with Tomato Mango Salsa & Gochujang Lime Aioli

Salads

CHARRED SALAD | \$17

Charred Baby Romain, Goat Cheese, Candied Pecans, a Miso & Salted Caramel Dressing Drizzled with a Beets Glaze

⁵⁾ WINTER SALAD | \$16

Caramelized Peaches, Candied Pecans, Dried Apricots & Cranberries on mixed Greens with a Honey Vinaigrette

🛞 KALE CAESAR SALAD | \$15

Kale, Bacon Bits, Parmesan Cheese, Crouton & House made Caesar Dressing,

ADD A PROTEIN

Salmon \$15 | Prawns or Scallops \$12 | Chicken \$10 | Tofu \$8

Prices Do Not Include Applicable Taxes Groups of 8 or More Are Subject to an 18% Auto-Gratuity Charge

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All Entrees come with Seasonal Vegetables and choice of Buttermilk Mashed Potatoes or Baby Roasted Potatoes.

CHICKEN ROULADE | \$28 Stuffed with Mushroom, Spinach & topped with a Lemongrass & Basil Cream

> SEARED SALMON | \$39 Perfectly Seared 6oz Salmon with a Succulent Cherry Jus

EXAMB SHANK | \$38 Bordeaux Braised Lamb Shank & Mint Gremolata

FISH & CHIPS | \$23 2 Piece Crispy Tempura Battered Cod & Fries **Seasonal Vegetable Not Included**

STEAK PLATE Choose your Cut, Cook, Side & Sauce

CUTSIDESSAUCES10 OZ. AA STRIPLOIN | \$47BUTTERMILK MASHED POTATOPEPPERCORN GRAVY10 OZ. RIB EYE | \$48OROR6 OZ. BEEF TENDERLOIN | \$49BABY ROASTED POTATOMUSHROOM SAUCE

Surf it by adding Salmon \$15 | Prawns or Scallops \$12 | Chicken \$10 | Tofu \$8

Pastas

All pasta comes with side of baguettes. Gluten Free Pasta & Baguette available add \$3

ROASTED MUSHROOM RAVIOLI | \$20

Portabella & Cremini Mushroom Ravioli in a Tantalizing Tomato Cream Sauce

CREAMY LINGUNI CARBONARA | \$22

Crispy Maple Bacon & Manchego Cheese In A succulent Cream Sauce

Add a protein -Salmon \$15 | Prawns or Scallops \$12 | Chicken \$10 | Tofu \$8

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Handhelds & Others

All Burgers and Sandwiches come with Fries, Soup or House Salad Upgrade Kale Caesar or Yam Fries \$4 Add Bacon \$3 (Gluten Free Bun Available add \$3)

CLASSIC CHEESE BURGER | \$20

6 oz. House made Beef Patty on Brioche Topped with Tomato, Onion, Lettuce, Pickles, Cheddar Cheese, Mustard, Mayo 양 Ketchup

CRISPY CHICKEN BURGER | \$23

Breaded Buttermilk Chicken Breast topped with Lettuce Tomato, Curry Mayo ど Mango Chutney

🛞 TOFUYAKI BURGER | \$22

Teriyaki Marinated Tofu with Lettuce, Tomato, Pickles & Garlic Aioli

SLICED PRIME RIB MELT | \$30

Thin Sliced Prime Rib topped with Cheddar Cheese, Coleslaw & Braised Onions on fresh Sourdough & Garlic Aioli

送 SEAFOOD BISQUE | \$32

Scallops & Prawns with Cherry Tomatoes, Shimeji Mushrooms & Kale in a Velvety Cream Finish

Weekly Features

送 SUNDAY - PRIME RIB DINNER

House Dry Rub & Slow Roasted, Yorkshire Pudding, Buttermilk Mash, Seasonal Vegetables, Peppercorn Gravy. 8 OZ Cut - \$34 - 12 OZ Cut - \$39

MONDAY - BURGER NIGHT | \$25

Includes a Pint of Draft or 50z Glass of House Wine.



MATCHA BASQUE CHEESE CAKE | \$15

SPICED CHOCOLATE MOLTEN CAKE | \$15 with Tahini Caramel

> CHERRY FINANCIER | \$15 Lime Namelaka & Cherry Jelly

Gelato & Sorbet Single \$5 | Double \$8 | Triple \$12 Salted Caramel, Vanilla, Mango, Dark Chocolate Gelato & Lemon Sorbet

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