

Please let your server know of any dietary restrictions.

## Appetizers & Sharing Plates

### Gourmet Wings | \$19

1lb Nacho Crusted Split Chicken Wings with Hot Sauce & Blue Cheese

*\*Pinot Grigio\**

### Burrata Basil Ball | \$17

Burrata Cheese with Asparagus Tips, Gremolata, Green Peas, & Cucumber Rolls Dressed with Basil Oil & Balsamic reduction

*\*Castelfino Cava\**

### Pork Belly Bites | \$18

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

*\*Chardonnay\**

### Baked Brie | \$22

Brie Cheese, Apple Reduction, Arugula, Crostini, Candied Walnuts & Dried Cranberry.

*\*Sauvignon Blanc\**

### Beef Carpaccio | \$20

Beef sliced to perfection with Arugula, Roasted Mushrooms, Manchego Cheese & Truffle Vinaigrette

*\*Merlot or Pinot Noir\**

### Pan Seared Scallops | \$17

3 Seared Scallops on a Sweet Corn Coulis, Shimeji Mushrooms, Green Peas & Micro Greens

Double the order add \$12

*\*Rose\**

### Smoked Salmon Tartare | \$ 22

Smoked Salmon rolled in a Herb & Cucumber Cannelloni, Green Pea Basil puree & Horseradish Cream

*\*Castelfino Cava\**

## Salads

**Add a protein - Salmon, Prawns or Scallops add \$12 | chicken \$10 | Tofu \$ 6**

### Thai Salad | \$14

Grilled Eggplant, Cucumber, Carrots, Cilantro, Cashews & Dried Coconut with a Lemon Grass Dressing

*\*Pinot Grigio\**

### Roasted Beet Salad | \$14

Roasted Beets, Goat Cheese, Spring Mix, Green Apple, Candied Walnuts with a Honey Vinaigrette

*\*Cabernet Sauvignon\**

### Kale Caesar Salad | \$14

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

*\*Sauvignon Blanc\**

### Mixed Berry Salad | \$16

Mixed Greens, Raspberry, Blueberry, Blackberry with A Strawberry Dressing

*\*Rose\**

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## Entrees

### **Sous Vide Chicken Supreme | \$28**

Succulent Apricot Jus, Saffron Risotto Roasted & Seasonal Vegetables.

*\*Pinot Grigio\**

### **Pan Seared Salmon | \$39**

Decadent Saffron Sauce, Wild Rice & Roasted Seasonal Vegetables.

*\*Sauvignon Blanc\**

### **Poached Cod | \$35**

Served with Wild Rice, Seasonal Vegetable, Green Pea & Basil Volute

*\*Sauvignon Blanc\**

### **Slow Braised Bison Short Ribs | \$48**

Buttermilk Mashed Potatoes, Roasted Seasonal Vegetables

*\*Malbec\**

### **2pcs 4 oz. Beer Battered Cod | \$23**

Fries & Coleslaw with a Cilantro & Green Tea Remoulade

**\*\*Seasonal Vegetable Not Included\*\***

*\*Sauvignon Blanc\**

## Steak Plate

Choose your Cut, Side & Sauce

*\*Malbec or Cabernet Sauvignon\**

#### CUT

10 oz. AA Striploin | \$45

10 oz. Rib Eye | \$46

6 oz. Beef Tenderloin | \$47

#### SIDES (Choose 2)

Buttermilk Mashed Potato

Potato Gratin

Saffron Risotto

Grilled Seasonal

Vegetables

#### SAUCES

Peppercorn Gravy

Mushroom Sauce

Medeira Sauce

Apricot Jus

**Surf it by adding Salmon, Prawns or Scallops \$ 12**

## Pastas

**All pasta comes with side of baguettes.**

**Add a protein - Salmon, Prawns or Scallops add \$12 | chicken \$10 | Tofu \$ 6**

### **Cheese Tortellini | \$20**

Creamy Kale Pesto Sauce

*\*Pinot Noir\**

### **Parpadelle Pasta | \$15**

Savory Napolitana Sauce

*\*Sauvignon Blanc\**

### **Creamy Carbonara | \$22**

Crispy Maple Bacon & Manchego Cheese in a succulent Cream Sauce

*\*Pinot Grigio\**

**(Gluten Free Pasta & Baguette available add \$2)**

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## Handhelds

All Handhelds come with fries, Soup or house salad

Upgrade to a specialty salad for \$3

Add Bacon \$2

All burgers are on a Brioche bun, Gluten Free Available add \$3

### Elements Burger | \$21

6 oz. House made Beef patty with Smoked Cheddar Cheese, Lettuce, Garlic Aioli, Roasted Red Pepper Jam, Guacamole & Picante Sauce

*\*Cabernet Sauvignon\**

### Classic Cheese Burger | \$20

6 oz. House made Beef patty with Tomato, Onion, Lettuce, Smoked Cheddar Cheese Mustard, Mayo & Ketchup

*\*Cabernet Sauvignon\**

### Crispy Chicken Burger | \$21

Breaded Buttermilk Chicken Breast topped with Lettuce, Tomato, Pickles & Curry Mayo

*\*Pinot Grigio\**

### Stuffed Portabella Mushroom Burger | \$23

Manchego cheese arugula Garlic Aioli

*\*Chardonnay\**

### Sliced Prime Rib Melt | \$27

Thinly Sliced Prime Rib served on a Ciabatta Baguette topped with Arugula, Tomato, Garlic Aioli Onion & Mushroom Marmalade

*\*Pinot Noir\**

## Weekly Features

### Sunday - Prime Rib Dinner

House Dry Rub & Slow Roasted, Yorkshire Pudding, Buttermilk Mashed potato Seasonal Vegetables, Peppercorn Sauce.

8 OZ Cut - \$32 - 12 OZ Cut - \$38

### Monday - Burger Night | \$25

Includes a Draft Pint or Glass of House Wine.

## Desserts

### Mango Tartlets with White Chocolate Mousse & Honey Tulies | \$13

### Millet Fillet | \$13

Dulce De Leche, Vanilla Pastry Cream & Berries

### Corn Panna Cotta | \$13

With Berries & Caramel Popcorn

### Gelato & Sorbet

### Single \$5 | Double \$8 | Triple \$12

Salted Caramel, Vanilla, Mango, Dark Chocolate Gelato, Lemon Sorbet