

## Starters

### CHICKEN POT PIE \$13.95

shredded chicken, potatoes & seasonal vegetables in a creamy gravy topped with a golden puff pastry

### CHICKEN TENDERS \$13.95

traditional crispy or buffalo style served with french fries

### CHICKEN WINGS

#### 8 PIECE \$14.95 / 12 PIECE \$19.95 / 16 PIECE \$25.95

bbq, buffalo, korean style, hot honey or reaper

### SHRIMP COCKTAIL \$16.95

6 jumbo shrimp poached in aromatic spices, served with celery, lemon & cocktail sauce

### CRAB CAKES \$21.95

two lump maryland crab cakes with fresh corn relish & cilantro mayo

### FRIED CALAMARI \$15.95

delicately fried calamari served with spicy marinara

### QUESADILLA \$12.95

veggies, pepper jack cheese, salsa, guacamole & sour cream **ADD CHICKEN \$8**

### BAVARIAN STYLE PRETZEL \$12.95

served with whole grain dijon mustard & cheese sauce

### NACHOS \$12.95 **ADD CHICKEN \$8** **ADD CHILI \$6**

warm corn tortilla chips topped with cheese sauce, green scallions, & jalapeños served with salsa, guacamole & sour cream

### VEGETABLE POT STICKERS \$12.95

vegetable dumplings served with garlic sesame sauce

### CHICKEN & CHEESE EMPANADAS \$12.95

golden crispy dough filled with cheddar cheese blend & chicken served with marie rose sauce

### AVOCADO BRUSCHETTA \$13.95

avocado, lime, olive oil & feta cheese on sourdough

## Soups & Salads

### ONION SOUP GRATIN \$10.95

gruyere, swiss & parmesan cheeses with ciabatta

### CHICKEN NOODLE \$10.95

celery, carrots, onions, chicken, pasta & lemon

### CAESAR \$12.95

romaine, croutons & grated parmesan with a creamy caesar dressing

### SHRIMP & KALE SALAD \$23.95

grilled shrimp, kale, romaine, corn, black olives & red onion with a honey balsamic

### COBB SALAD \$20.95

grilled chicken breast, egg, lettuce, avocado, tomato, bacon & bleu cheese crumble with a red wine vinaigrette

**ADD CHICKEN \$8, SHRIMP \$9, SALMON \$14 OR STEAK \$20**

## Freshly Baked Pizzas

### TRADITIONAL MARINARA \$13.95

marinara & mozzarella

### PROSCIUTTO & ARUGULA \$16.95

marinara, mozzarella, prosciutto, arugula & parmesan

### HAWAIIAN BBQ CHCKEN \$15.95

fried chicken, bacon, pineapple, sautéed red onion  
& mozzarella

### MARGHERITA \$14.95

marinara, fresh mozzarella & basil

## Burgers

**CHOICE OF FRENCH FRIES, SWEET POTATO FRIES  
OR SIDE SALAD**

### ELEMENTS \$21.95

house seasoned ground beef, cheddar cheese, bacon,  
lettuce, tomato, onion rings, pickles, dijon mustard & mayo  
on a brioche roll

### SALMON \$20.95

salmon, arugula, tomato & tartar sauce on a brioche roll

### VEGGIE \$19.95

black beans, quinoa, chickpeas, lettuce & tomato on a  
multi grain bun

### TURKEY \$19.95

house seasoned ground turkey topped with arugula,  
tomato & avocado on a multi grain bun

## Clubs, Paninis, Wraps

### & Sandwiches

**CHOICE OF FRENCH FRIES, SWEET POTATO FRIES  
OR SIDE SALAD**

### REUBEN SANDWICH \$20.95

corn beef, swiss & sauerkraut on marble rye served with  
coleslaw & russian dressing

### TURKEY CLUB \$18.95

with bacon, lettuce, tomato, swiss & mayo  
on a multi-grain bread

### GRILLED CHICKEN WRAP \$17.95

mesclun greens, sliced apple & a jack-cheddar blend  
with honey mustard

### SALMON CLUB BLT STYLE \$18.95

sautéed red onion & basil mayo on sourdough bread

### CHICKEN CAPRI PANINI \$18.95

tomato, mozzarella & basil with a balsamic glaze  
on ciabatta bread

### BLACKENED CHICKEN SANDWICH \$18.95

blackened chicken, monterey jack cheese, lettuce  
& tomato served on a brioche roll

### STEAK SANDWICH \$23.95

sliced steak & caramelized onions topped with swiss  
& pepper jack cheese served with parmesan fries



## Entrees

### **CREATE YOUR OWN FETTUCCHINI \$16.95**

your choice of sauce

garlic & oil / marinara / vodka / pesto cream / alfredo

**ADD CHICKEN \$8, SHRIMP \$9, SALMON \$14 OR STEAK \$20**

### **CHICKEN BREAST \$24.95**

served with roasted potatoes, mushrooms & pan jus

### **FLAT IRON STEAK FRITES \$29.95**

grilled & topped with garlic herbed truffle butter

& served with parmesan fries

### **\*GRILLED NY STRIP STEAK \$36.95**

served au poivre style with mashed potatoes,

carrots & asparagus

### **\*BERKSHIRE PORK CHOP \$34.95**

herb brined center cut pork chop, mushrooms, lemon

herb mashed potatoes & sautéed spinach with

bourbon au jus

**\*SERVED WITH A SIDE SALAD**

### **MEDITERRANEAN PENNE \$25.95**

shrimp, kale, black olives, tomatoes & mushrooms

sautéed with white wine and an infused thyme,

rosemary, garlic oil

### **GRANDMA'S MEATLOAF \$24.95**

house seasoned ground beef with bacon & BBQ

sauce served with mashed potatoes,

sautéed carrots & string beans

### **TERIYAKI SALMON \$28.95**

filet of salmon seared in teriyaki sauce, served with

jasmine rice & a vegetable medley

### **FISH TACOS \$21.95**

tempura battered fish, coleslaw, avocado, cilantro

& tartar sauce served on flour tortillas

### **SWEET & SPICY CATFISH \$26.95**

filet of catfish seared with blackening spice & brown

sugar, served with yellow rice, sauteed asparagus

& a creamy shallot sauce

### **SHRIMP SCAMPI \$27.95**

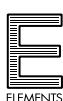
shrimp sauteed in garlic, olive oil & white wine

served with vegetable rice

### **ALL DAY AMERICAN BREAKFAST \$17.95**

two eggs any style with bacon, sausage,

home fried potatoes & toast



ELEMENTS

## Sweet & Salty Ending

**JUNIOR'S ORIGINAL NY CHEESECAKE \$13.95**

**CHOCOLATE CAKE \$9.95**

**TIRAMISU \$10.95**

**BROWNIE A LA MODE \$10.95**

**FRESH FRUIT PLATE \$12.95**

**FRENCH APPLE TART A LA MODE \$12.95**

**BANANA BREAD PUDDING A LA MODE \$10.95**

**PEACH COBLER A LA MODE \$11.95**

**HAGEN-DAZS ICECREAM \$6.95**

vanilla, chocolate or strawberry

**CHEESE PLATE \$26.95**

Trio of cheeses: krystal cheddar, vermont shepherd verano or invierno (seasonal) & barneveld bleu served with traditional crackers, fig loaf & grapes

*no substitutions*

## Steamy Ending

**HOT CHOCOLATE OR MILK \$4.50**

**HOT TEA \$4.50**

regular or decaffeinated

**MIGHTY LEAF TEAS \$6.50**

organic breakfast, earl grey, bombay chai, green tea tropical, organic green dragon, white orchid, chamomile citrus, organic mint melange or ginger twist

**ESPRESSO single \$4.50 or double \$5.50**

**CAPPUCCINO OR LATTE \$5.50**

**AMERICAN COFFEE \$4.50**

regular or decaffeinated

**IRISH COFFEE \$14**

freshly brewed coffee, jameson irish whiskey & brown sugar topped with whipped cream & cinnamon

**ICED COFFEE \$4.50**

**ADD FLAVOR TO ANY COFFEE \$1**

*caramel, vanilla or hazelnut*

## Happy Ending

**PORT WINE \$12**

fonseca, 10-year tawny

**ESPRESSO MARTINI \$18**

absolut vodka, kahlua & freshly brewed espresso

**BRANDY ALEXANDER \$17**

brandy, dark creme de cacao, half & half

**FRENCH MARTINI \$18**

ketel one vodka, chambord, pineapple juice

**CHOCOLATE MARTINI \$18**

stoli vanilla vodka, kahlua & baileys

**VOSS PREMIUM BOTTLED WATER**

**375ml - \$6.50 / 800ml - \$8.50**

still or sparkling



## Specials

### HOUSE SALAD \$10.95

mixed greens, tomato, carrot & cucumber with a balsamic vinaigrette

ADD CHICKEN \$8, SHRIMP \$9, SALMON \$14 OR STEAK \$20

### CUBAN SANDWICH \$20.95

roasted pork, swiss cheese, turkey, pickles & whole grain mustard on a hoagie

*FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD*

### VEAL PICCATA \$31.95

veal cutlet, capers, lemon & demi-glace on a bed of spaghetti

### SURF & TURF \$38.95

grilled baby lamb chops & shrimp with carrots & roasted potatoes

## Beverage Specials

### Essentia Water

20oz \$4.00

### Napa Cellars Sauvignon Blanc

5oz Pour \$11.50 / 8oz Pour \$16.50

Bottle \$45.00

### Barton & Gustier Sparkling Rose

Glass \$12 / Bottle \$39

### Cartel Fresca

coconut cartel anejo rum with ginger beer \$12

### Lancaster

Blood Orange Tart Ale (120z Can) \$9

## Bar Snacks

### Terra Chips 1oz \$4.50

### Miss Vickie's Chips 1.375oz \$3

original, sea salt & vinegar

### Hal's Chips 2oz \$3.50

pretzel sticks, bbq, jalapeño, buffalo ranch, sweet chili, dill pickle, sour cream & onion

### Mama Zuma's Hot Habanero chips 2oz \$5.50

### Jacks Links Beef Stick 1.84oz \$8.00

### Taproom Gourmet 2oz \$7.00

fifth avenue mix (bold & savory)

park avenue mix (simple & savory)

madison avenue mix (sweet & spicy)

broadway mix (spiced & crunchy)

### TGF

sunburst 3.5oz (nuts, chocolate & raisins) \$3.50

firecracker 3.25oz (hot & spicy mix) \$3.50

### Nut Harvest 2.25oz \$4.50

roasted sea salt almonds

roasted sea salt cashews

