

Starters

CHICKEN POT PIE \$13.95

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

CHICKEN TENDERS \$15.95

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 \$17.95

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

CRAB CAKES \$22.95

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

FRIED CALAMARI \$17.95

delicately fried calamari served with spicy marinara

QUESADILLA \$13.95

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

BAVARIAN STYLE PRETZEL \$13.95

served with whole grain dijon mustard & cheese sauce

NACHOS \$13.95 **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 \$13.95

vegetable dumplings served with garlic sesame sauce

CHICKEN & CHEESE EMPANADAS \$13.95

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

AVOCADO BRUSCHETTA \$14.95

avocado, lime, olive oil & feta cheese on sourdough

Soups & Salads

ONION SOUP GRATIN \$10.95

swiss & parmesan cheeses with ciabatta

CHICKEN NOODLE \$11.95

celery, carrots, onions, chicken, pasta & lemon

CAESAR \$13.95

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 \$23.95

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 \$22.95

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

SALMON \$20.95

salmon, lemon, 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 \$21.95

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 \$25.95

served with roasted potatoes, mushrooms & pan jus

FLAT IRON STEAK FRITES \$30.95

grilled & topped with garlic herbed truffle butter

& served with parmesan fries

***GRILLED NY STRIP STEAK \$37.95**

served au poivre style with mashed potatoes,

carrots & asparagus

***BERKSHIRE PORK CHOP \$35.95**

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 \$29.95

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 \$18.95

two eggs any style with bacon, sausage,

home fried potatoes & toast



Sweet & Salty Ending

JUNIOR'S ORIGINAL NY CHEESECAKE \$14.95

CHOCOLATE CAKE \$9.95

TIRAMISU \$11.95

BROWNIE A LA MODE \$10.95

FRESH FRUIT PLATE \$13.95

FRENCH APPLE TART A LA MODE \$13.95

BANANA BREAD PUDDING A LA MODE \$10.95

PEACH COBBLER A LA MODE \$12.95

HAGEN-DAZS ICECREAM \$6.95

vanilla, chocolate or strawberry

CHEESE PLATE \$26.95

Trio of cheeses: mozzarella, greek feta & crumbled bleu served with traditional crackers, fig loaf, olives & grapes

no substitutions

Steamy Ending

HOT CHOCOLATE OR MILK \$5.00

HOT TEA \$5.00

regular or decaffeinated

MIGHTY LEAF TEAS \$6.00

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

ESPRESSO single \$5.00 or double \$6.00

CAPPUCCINO OR LATTE \$6.00

AMERICAN COFFEE \$5.00

regular or decaffeinated

IRISH COFFEE \$16

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

ICED COFFEE \$5.00

ADD FLAVOR TO ANY COFFEE \$1

caramel, vanilla or hazelnut

Happy Ending

PORT WINE \$14

fonseca, 10-year tawny

ESPRESSO MARTINI \$19

absolut vodka, kahlua & freshly brewed espresso

BRANDY ALEXANDER \$18

brandy, dark creme de cacao, half & half

FRENCH MARTINI \$19

ketel one vodka, chambord, pineapple juice

CHOCOLATE MARTINI \$19

stoli vanilla vodka, kahlua & baileys

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

Beverages

Essentia Water

20oz \$4.00

VOSS PREMIUM BOTTLED WATER

375ml - \$7.00 / 800ml - \$9.00

still or sparkling

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

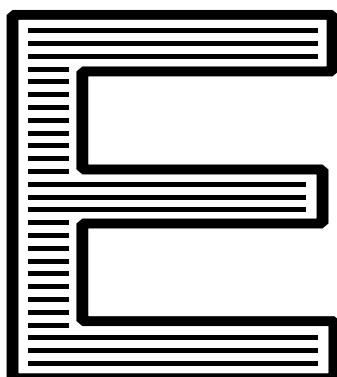
sunburst 3.5oz (nuts, chocolate & raisins) \$3.50

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

Nut Harvest 2.25oz \$4.50

roasted sea salt almonds

roasted sea salt cashews



ELEMENTS