

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

bbq, buffalo, korean style, hot honey or reaper

8 PIECE \$13.95 / 12 PIECE \$18.95 / 16 PIECE \$24.95

SHRIMP COCKTAIL \$14.95

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

CRAB CAKES \$19.95

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

FRIED CALAMARI \$15.95

delicately fried calamari served with spicy marinara & lemon

QUESADILLA \$12.95 ADD CHICKEN \$7

veggies, pepper jack cheese, salsa, guacamole & sour cream

BAVARIAN STYLE PRETZEL \$12.95

served with whole grain dijon mustard & cheese sauce

NACHOS \$12.95

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

ADD CHICKEN \$7 ADD CHILI \$5

VEGETABLE POT STICKERS \$12.95

vegetable dumplings served with garlic sesame sauce

CHICKEN & CHEESE EMPANADAS \$11.95

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

AVOCADO BRUSCHETTA \$12.95

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

HOUSE \$10.95

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

COBB \$19.95

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

SHRIMP & KALE \$22.95

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

ADD CHICKEN \$7, SHRIMP \$8, SALMON \$13 OR STEAK \$18

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

ELEMENTS \$19.95

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

SALMON \$19.95

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

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD



CLUBS, PANINIS, WRAPS & SANDWICHES

REUBEN SANDWICH \$20.95

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

CUBAN SANDWICH \$19.95

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

TURKEY CLUB \$18.95

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

GRILLED CHICKEN WRAP \$16.95

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

SALMON CLUB BLT STYLE \$17.95

sautéed red onion & basil mayo on sourdough bread

CHICKEN CAPRI PANINI \$17.95

tomato, mozzarella & basil with a balsamic glaze on ciabatta

BLACKENED CHICKEN SANDWICH \$17.95

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

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD

STEAK SANDWICH \$22.95

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

ENTREES

CREATE YOUR OWN FETTUCCINI \$16.95

your choice of sauce

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

ADD CHICKEN \$7, SHRIMP \$8, SALMON \$13 OR STEAK \$18

VEAL PICCATA \$29.95

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

CHICKEN BREAST \$22.95

served with roasted potatoes, mushrooms & pan jus

FLAT IRON STEAK FRITES \$28.95

grilled & topped with garlic herbed truffle butter & served with parmesan fries

*GRILLED NY STRIP STEAK \$34.95

served au poivre style with mashed potatoes, carrots & asparagus

*BERKSHIRE PORK CHOP \$32.95

herb brined center cut pork chop, shitake mushrooms, lemon herb mashed potatoes & sautéed spinach with bourbon au jus

*SERVED WITH A SIDE SALAD

MEDITERRANEAN PENNE \$22.95

shrimp, kale, black olives, tomatoes & mushrooms sautéed with white wine and an infused thyme, rosemary, garlic oil

GRANDMA'S MEATLOAF \$23.95

house seasoned ground beef with bacon & BBQ sauce served with mashed potatoes, sautéed carrots & string beans

TERIYAKI SALMON \$27.95

filet of salmon seared in teriyaki sauce, served with jasmin rice & a vegetable medley

FISH TACOS \$20.95

tempura battered fish, coleslaw, avocado, cilantro & tartar sauce served on flour tortillas

SWEET & SPICY CATFISH \$25.95

filet of catfish seared with blackening spice & brown sugar, served with yellow rice, sautéed asparagus & a creamy shallot sauce

SHRIMP SCAMPI \$26.95

shrimp sautéed 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

GLUTEN FREE SUBSTITUTES AVAILABLE UPON REQUEST

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 COBBLER A LA MODE \$11.95

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, caramelized onion chutney, fig loaf & grapes
- no substitutions

STEAMY ENDING

HOT CHOCOLATE OR MILK \$4.50

HOT TEA, regular or decaffeinated \$4.50

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, regular or decaffeinated \$4.50

IRISH COFFEE \$15

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 \$13

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

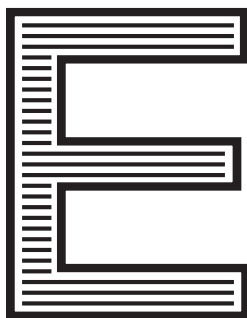
CHOCOLATE MARTINI \$18

stoli vanilla vodka, kahlua & baileys

VOSS PREMIUM BOTTLED WATER

still or sparkling

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



ELEMENTS