



elements RESTAURANT

ROOM SERVICE

*To place your order dial extension 533 or 532.
A 10% surcharge and a 20% gratuity charge will be added
automatically to your bill. Thank you for dining with us!

APPETIZERS

- chilled prawn cocktail (7)**
house cocktail sauce
- colossal red chile onion rings (6)**
chipotle bbq mayo
- buttermilk marinated chicken tenders (7)**
whiskey bbq glaze
- crispy rock shrimp (9)**
cajun remoulade-pineapple salad
- bbq tiger shrimp (8)**
seared prawns, honey-stung bbq, bleu cheese slaw
- blackened ahi (10)**
rare, soy-mustard glaze
- three way bruschetta (6)**
tomato, roasted pepper and Tuscan white bean
- lump crab cakes (12)**
charred tomato corn salsa, smashed avocado
- thai lettuce wraps (8)**
thai chicken, vegetable salad, crisp butter lettuce, sauce trio
- ahi tuna and avocado spring rolls (9)**
spicy soy mustard
- filet mignon quesadilla (9)**
fire roasted onion, guacamole
- fire cracker (5)**
hearth bread, hummus, pomodoro

SOUPS AND GREENS

- new england clam chowder (5)**
- fire roasted tomato bisque (6)**
bay shrimp crostini
- french onion (5)**
garlic-gruyere crouton
- wonton chicken salad (10)**
napa slaw, spicy mustard dressing and crispy wontons
- baby spinach salad (9)**
crisp-apple, maytag bleu cheese, spiced pecan, golden raisin
- steakhouse club (13)**
seared new york, roma tomato, buttermilk bleu cheese, shoestring potatoes
- caesar-chicken or shrimp scampi (12)**
whole leaf romaine heart, shaved parmesan, grape tomato
- caprese (9)**
vine ripe tomato, fresh mozzarella, basil and balsamic
- crab cake salad (12)**
mesclun greens, fresh citrus, blood-orange citronette
- pan seared sea scallops (13)**
angel hair, bok choy-napa salad, warm citrus-ginger vinaigrette
- greek kabob salad (10)**
herb chicken, dill vinaigrette, feta, cucumber, tomato

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INDIVIDUAL WOODFIRED PIZZAS

- carne asada (9)**
onion, sweet pepper, guacamole
- meatball (7)**
roma tomato, mozzarella, fontina
- pepperoni (8)**
roasted garlic, roma tomato, mozzarella, parmesan
- bbq chicken (8)**
sweet onion, tomato, cilantro, gouda
- margherita (7)**
tomato, basil, mozzarella
- italian chicken (8)**
ricotta, mozzarella, spinach, roasted onion, parmesan
- classic (8)**
roasted mushrooms, pepperoni, spicy sausage
- garden (7)**
mushrooms, goat cheese, spinach, artichoke, grape tomato
- cajun chicken (8)**
roasted pepper, pepper jack

PASTA

- lobster ravioli (23)**
shaved asparagus, saffron risotto
- butternut ravioli (17)**
sage brown butter sauce, toasted pine nuts
- gorgonzola steak pasta (18)**
tenderloin, roasted peppers, farfalle
- pasta carbonara (15)**
fresh linguini, applewood bacon, petite pea, roasted pepper
- oven baked mac 'n' cheese (13)**
fusili pasta, three cheese blend
- capellini (15)**
homemade meatballs, tomato, basil, garlic
- fettuccine (16)**
mushroom, garlic, roasted tomato
- mixed grill sauté (18)**
salmon, tiger prawns, sea scallop

POULTRY

- chicken bolognese 'chicken lasagna deconstructed' (14)**
fresh pasta, housemade bolognese, parmesan
- half roasted chicken (17) (boneless)**
herb seasoned, whipped potatoes, natural jus
- chicken madiera (16)**
mushroom ragout, sweet madiera sauce
- turkey chop (16)**
bacon wrapped, maple pecan sweet potatoes
- fire grilled asian chicken (15)**
grilled pineapple, whiskey bbq



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FROM THE SEA

mahi mahi (20)

corn salsa, chipotle buerre blanc, avocado

kamikaze salmon (19)

roasted pineapple-ginger coulis

blackened ahi (22)

rare, soy mustard glaze, asian salad

alaskan 'true' cod (20)

herb crust, vegetable pilaf, lemon buerre blanc

diver sea scallops (19)

white corn salad, cider-bacon vinaigrette

SIGNATURE

short ribs (16)

tender, boneless oven braised short ribs, roasted vegetables

sweet cola glazed meatloaf (16)

harticort vert, sweet cola glaze

elements (killer) burger (12)

onion marmalade, buttermilk bleu, fontina, applewood bacon

STEAKS

filet mignon (6 oz filet - 20; 10 oz filet - 26)

oven roasted mushroom, cabernet demi

new yorker (25)

gorgonzola butter, red chile onion rings

12 oz. new york

frenched pork chop (21)

molasses mustard-glaze, bourbon apple butter

CHOICE OF SALAD WITH ENTREE

elements chopped salad

tomato, egg, bacon, bleu cheese, house vinaigrette

baby spinach salad

crisp-apple, maytag bleu cheese, spiced pecan, golden raisin

wonton napa salad

napa slaw, spicy mustard dressing and crispy wontons

baby leaf caesar

elements

Saturdays only
from 8 am - 12 pm!



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RESTAURANT

CONTEMPORARY AMERICAN CUISINE

ENTREES SERVED WITH YOUR CHOICE OF
APPLEWOOD BACON, HONEY SMOKED HAM, OR MAPLE SAUSAGE
AND CHOICE OF BREAKFAST POTATOES

FROM THE GRIDDLE

- stuffed crepes** 8
choice of - blackberry/peach
- triple berry
- strawberry
- buttermilk pancakes** 8
maple butter
- blueberry pancakes** 9
maple butter
- belgian waffles** 8
choice of - blackberry/peach
- triple berry
- strawberry
- brioche french toast** 8
maple butter

EGGS

- eggs benedict** 8
smoked ham, toasted ciabatta, hollandaise
- crab cake benedict** 12
asparagus, hollandaise
- elements skillet** 9
lyonnaise potatoes, honey smoked ham, diced
applewood bacon, 2 eggs, pancakes or toast
- egg combo** 7
2 eggs, meat, potato, pancakes or toast
- denver scrambler** 8
ham, peppers, onions, cheese, pancakes or toast
- omelette** 8
hashbrowns, buttermilk pancakes or toast
choice of 1- roasted tomato, goat cheese, scallion
2- spinach, mushrooms, gruyere
3- ham, peppers, cheddar
4- bacon, cheddar, mushrooms

SIGNATURE

- house smoked salmon** 11
dill cream, potato cake
- huevos rancheros** 8
crisp tortilla, black beans, chorizo, avocado

SIDES

- seasonal fresh fruit** 4
- pancake short stack (2)** 4
- toast** 2
choice of whole wheat, sourdough, ciabatta
- eggs** 2
2, any style
- hashbrowns** 3
- lyonnaise potatoes** 4
- breakfast meat** 4
applewood bacon, honey smoked ham, maple sausage
- oatmeal** 3
dried fruit, toasted nuts, cream

FROM THE BAKERY

- yogurt parfait** 3
mixed berry, house granola
- berries 'n' cream bread pudding** 3
- daily pastries** 2
- daily muffin** 1

JUCES

- orange** 3
- apple** 3
- cranberry** 3
- grapefruit** 3

DRINKS

- coffee** 2
- hot chocolate** 3
- milk** 2.75
- espresso** 3.75
- cappuccino** 4
- latte** 4.75
- mocha** 4.75
- americano** 3.75

executive chef:
DUSTIN MCKAY
chef de cuisine:
OSCAR SILVA

