

e l e m e n t s

r e s t a u r a n t  b a r

starters

Fire Roasted Tomato Soup Cup 4- Bowl 6-

Cup of Soup & Half House or Caesar Salad 10-

House Greens with julienned red peppers, sweet pecans, goat cheese and white balsamic vinaigrette 8-

Caesar Salad tossed with classic Caesar dressing, parmesan cheese and croutons 8-
add chicken 3- add shrimp 5-

All sandwiches, wraps and panino include your choice of fries, mixed greens, Caesar or fruit medley

sandwiches

Spicy Tuna Salad asian flavored with daikon sprouts and tomato in pita bread 10-

Panko Crusted Crab and Salmon Cake tomatoes, cabbage, red onion and chipotle remoulade 13-

Grilled Chicken Breast with roasted red peppers, jack cheese avocado and chipotle aioli on sourdough 12-

Roasted Turkey Breast with lettuce, tomato, red onion and dried cherry cream cheese on multigrain 10-

Applewood Smoked Bacon with lettuce, tomato, avocado and red onion on multigrain 10-

Open Face Grilled Natural Flat Iron Steak arugula, tomato and garlic aioli on panini bread 15-

Pulled BBQ Pork Sandwich on potato bun with cilantro cabbage and homemade BBQ sauce 12-

wraps

Thai Chicken with red onion, spinach, red bell peppers, tomato and peanut sauce 10-

Grilled Ahi Tuna with wasabi mayo and sweet chili sauces, nappa cabbage, tomato and daikon sprouts 13-

Chopped Club turkey, bacon, lettuce, tomato, red onion and mayo 11-

panini

Grilled Portobello with mozzarella fresco, basil pesto and oven-dried tomatoes 12-

Smoked Chicken and Bacon with white cheddar and gingered cranberry relish and mayo 14-

Spanish Chorizo Sausage with jack cheese roasted red peppers and garlic aioli 13-

Split plate charge . . . 3-

18% gratuity will be added to parties of six or more

Ask about our special event catering