



ELEMENTS

FINE DINING

FIRST COURSE

Ricotta & Basil Potato Gnocchi

Roasted Garlic Cream Sauce, Parmesan
Cheese, Pine Nuts & Crispy Bacon
\$13

Three Pepper Cruised Ahi Tuna

Shaved Fennel & Citrus Salad, Toasted
Anise Seed & an Orange Reduction
\$13

Warm Wild Mushroom Strudel

Winter Greens & Chive Sour Cream Sauce
\$11

Homemade Soup of the Day

Please ask your Server for Tonight's Selection
\$7/BOWL

Elements Salad

Handpicked Baby Greens, Candied Walnuts,
Dried Cranberries, Cherry Tomatoes &
English Cucumbers tossed in an Aged
Balsamic & Potato Truffle Dressing
\$8

Add Grilled Chicken Breast \$5
Add Grilled Salmon or Shrimp \$8

Classic Caesar Salad

Crispy Romaine Hearts, Shaved
Parmesan Cheese, Garlic Croutons
& Anchovies tossed in our
House Caesar Dressing
\$8

Add Grilled Chicken Breast \$5
Add Grilled Salmon or Shrimp \$8

Organic Baby Spinach Salad

Warm Blue Cheese Onion Tart & Crisp
Prosciutto Chips tossed in a Walnut Oil Vinaigrette
\$11

Roasted Baby Beet Salad

Two Duck Confit Cannelloni &
Pumpkin Seed Oil
\$12



ELEMENTS

FINE DINING

ENTREES

Center Cut Beef Tenderloin

Blue Cheese Crust, Prosciutto Chips,
Yukon Gold Mashed Potatoes, Winter
Vegetables & a Red Wine Demi Glace

\$34

Organic Colorado Lamb Loin

Provençal Herb Crust, Schupfnudeln
(German Potato Pasta) & a Mediterranean
Olive Demi Glace

\$34

Steakhouse Shepherd's Pie

Ground Angus Beef Stew, Pea Puree,
Yukon Gold Mashed Potatoes,
Bacon & Blue Cheese

\$17

Crispy Chicken Roulade

Spinach, Parmesan Cheese & Pine Nut
Filling, Linguine & Oven-Roasted
Tomato Sauce

\$23

Potato Kataifi Crusted North Atlantic Cod

Two Filets wrapped in Crisped Potato,
Fava Bean & Tomato Ragout & a
White Wine Veloute

\$25

House Cured Grilled Boneless Pork Chop

Yukon Gold Mashed Potatoes, Winter
Vegetables & a Bacon Apple Cider Sauce

\$19

Crispy Duck Breast

Sous Vide Leeks, Wild Mushrooms,
Savory Bread Pudding & a Marsala Sauce

\$27

Grilled Atlantic Salmon Filet

Sauteed Baby Artichoke, Barley
Risotto & Fresh Pesto

\$28

Surf & Turf

Pan-Seared Bistro Tenderloin & Black
Tiger Shrimp, Yukon Gold Mashed Potatoes,
Winter Vegetables, Tarragon Compound Butter
& a Red Wine Reduction

\$26



ELEMENTS

FINE DINING

CHILDREN'S MENU

(Children Under 12 Years Only)

Sliders

Two Mini Burgers with Choice of
Fresh Fruit, Vegetables or Fries
\$8

Baked Mac & Cheese

Choice of Fresh Fruit, Vegetables or Fries
\$8

Steak Kabob

Choice of Fresh Fruit, Vegetables or Fries
\$8

Chicken Nuggets

Choice of Fresh Fruit, Vegetables or Fries
\$8

All Children's Meals are served with Ice Cream!

DESSERTS

Grand Marnier Souffle

Made to Order & Served with
an Orange Creme Anglaise
Please order along with your meal.
\$12

Pretzel Crusted Chocolate Tart

The Perfect Blend of Sweet & Salty
Served with Peanut Butter Caramel
\$9

Old Fashioned Fruit Cobbler

Served with our Homemade Vanilla Bean Ice Cream
Please ask your Server for Tonight's Selection.
\$7

Bourbon Pecan Pie

Served with Chocolate
Creme Anglaise
\$8

Chai Tea Croissant Bread Pudding

Served Warm with
Caramelized Cranberries
\$8