



ELEMENTS

APPETIZERS

Complimentary green chile corn bread muffin, dinner rolls, & butter

Pimento Cheese Dip 12 Served with tortilla chips GF 	Spring Rolls 13 Hot and crispy vegetable spring rolls with cabbage slaw & sweet chili glaze 
Buffalo Wings 16 8 free-range chicken wings tossed in your choice of buffalo, teriyaki, or BBQ sauce served with long-cut carrots & cucumber sticks with your choice of chunky blue cheese or ranch dressing	Onion Rings 13 Mile-high portion of Shiner Bock beer-battered onion rings served with creole mustard sauce 
Spinach Artichoke Dip 15 3-cheese mix, artichoke hearts & spinach served with tortilla chips GF 	Crab Cakes 25 Jumbo lump crab served with our house made remoulade sauce

SOUPS + SALADS

ADD GRILLED CHICKEN \$12, GRILLED SHRIMP \$12, OR SALMON \$16

Hatch Green Chile Corn Chowder 8 15 Slow-roasted green chiles & fire-roasted corn chowder topped with tortilla strips and green onions GF 	Caesar Salad 9 14 Full Leaf Caesar made with house made Caesar dressing, house made croutons, topped with a white anchovy and cured egg yoke  Available GF
House Salad 9 16 Blend of mixed greens, chopped eggs, cucumbers, candied bacon, tomatoes, olives, red onion & feta cheese served with AFR'S own 1966 raspberry vinaigrette GF 	Burrata 16 Served with heirloom tomatoes, balsamic glaze and crostinis GF 

SANDWICHES

All sandwiches are served with French fries

Chef's Burger 20 Topped with cheddar cheese, lettuce, heirloom tomatoes, onion and pickle on a Brioche bun	
Chicken Sandwich 20 Free-range grilled or crispy fried chicken topped with Monterey Jack cheese, bacon, green chiles, Dijonnaise, avocado, LTO & pickle served on a Brioche bun	
French Dip 18 Packed with sliced prime rib, Swiss cheese, & house made creamy horseradish sauce served with a pickle & au jus for dipping Available Saturdays only	
Veggie Burger 17 Topped with lettuce, tomato, onion, and pickle on a Brioche bun 	



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ENTREES

Chicken Fried Steak or Chicken 26
Hand-breaded chicken-fried steak or chicken served with a vegetable medley, Yukon Gold mashed potatoes & 3 pepper gravy

Salmon 36
Wild-caught salmon sautéed in gremolata butter served with vegetable medley and Yukon Gold mashed potatoes

Pork Chop 34
Dry-aged Duroc pork chop, au gratin potato, vegetable medley, brown butter sauce

Filet Mignon 52
Classic 7oz barrel-cut filet mignon served with roasted garlic butter, vegetable medley & loaded baked potato **GF**

Fettuccini Bolognese 20
Fettuccini pasta tossed in our house made Bolognese sauce served with garlic bread

Steak Frites 36
Grilled hanger steak served with crispy French fries

Prime Rib 42 | 58

Slow roasted prime rib packed with Maldon sea salt & mixed peppercorns served with Yukon Gold mashed potatoes, vegetable medley, creamy horseradish sauce & au jus **GF**
Available Fridays Only

SIDES

Elote Corn 8
Elote ‘Street Style’ Corn: topped with chili powder, cheese and lime 🌱

Truffle Fries 8
Chopped garlic, herbs, truffle salt & parmesan cheese **GF** 🌱

Mac ‘N’ Cheese 10
Buttered breadcrumbs & bacon bits 🌱 **Available GF**

Mashed Potatoes 8
Savory butter 🌱 **Available GF** “Loaded \$2”

Crispy Brussels Sprouts 8
Sweet house-made balsamic glaze **GF** 🌱

Fully Loaded Baked Potato 10
Monterey Jack cheese sauce, bacon, scallions, butter & sour cream 🌱 **Available GF**

Au Gratin Potatoes 10
Thin sliced potatoes layered in our house made creamy cheese sauce

DESSERTS

Ice Cream Sundae 8
Old-fashioned vanilla-bean ice cream, whipped cream, chocolate sauce & maraschino cherry

Pecan Pie 14
Caramelized pecans layered in a buttery, flakey pie crust

Cheesecake 14
Ask your server for today’s flavor

Cookie Pizza 14
Warm chocolate chip cookie, vanilla bean ice cream, caramel and chocolate sauce