ELEMENTS

APPETIZERS

Buffalo Wings 17
Rotisserie-style wings tossed in your choice of classic buffalo, house-made teriyaki, or our signature BBQ sauce

Spinach & Artichoke Dip 16
A blend of three cheeses, artichoke hearts, and spinach baked to perfection and served with corn tortilla chips ***GF***

Spring Rolls 14
Crispy vegetable spring rolls served with a cabbage slaw and sweet chili sauce

Onion Rings 16
Shiner Bock beer-battered onion rings served with a zesty Creole mustard sauce

Jumbo Lump Crab Cake 26
Served with our house-made remoulade sauce and lemon

SOUPS + SALADS

New Mexico Hatch Green Chili & Corn Chowder 15
Served with crispy tortilla strips and green onions ***GF***

Chicken Tortilla Soup 15
A hearty blend of tender pulled chicken, black beans, and white hominy simmered in a fire-roasted tomato broth and finished with crispy tortilla strips, fresh cilantro, jalapeño, and lime

House Salad 16
Baby market greens with cucumbers, grape tomatoes, red onions, hard-boiled eggs, blue cheese, peppered candied bacon, and served with AFR's own 1966 raspberry vinaigrette
(Add grilled chicken, salmon, or shrimp) GF

Caesar Salad 16
Artisan romaine lettuce tossed in our house-made Caesar dressing and finished with olive oil breadcrumbs, white anchovies, Parmigiano-Reggiano, and a sprinkle of cured egg yolks
(Add grilled chicken, salmon, or shrimp) Available GF

Buffalo Milk Burrata 16
Served with honey-roasted acorn squash, pumpkin seed dukkah, pomegranate, and grilled country bread ***Available GF***

SANDWICHES

All sandwiches served with French fries or a side salad

Classic Cheeseburger 24
Perfectly grilled Angus beef patty topped with cheddar cheese and served with lettuce, tomato, red onion, and pickles on a seeded brioche bun ***(Add bacon +2, green chile +1, fried egg +2)***

Chicken Sandwich 24
Your choice of grilled or crispy marinated chicken breast topped with Monterey Jack cheese, green chiles, apple-wood-smoked bacon, and dijonnaise, served with lettuce, tomato, onion, and avocado on a seeded brioche bun

Veggie Burger 23
Classic vegetable patty served with lettuce, tomato, onion, and pickles on a seeded brioche bun

French Dip *Available Saturdays only* 24
Slow-roasted Black Angus prime rib topped with Swiss cheese on a crusty hero and served with creamy horseradish and natural beef au jus

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

121025

Vegetarian *Gluten-Free* ***GF***

Parties of 8 or more may be charged a 20% gratuity

ELEMENTS

CHEF CREATIONS

NO SUBSTITUTIONS, NO EXCEPTIONS

Sea Bass 38
Pan-seared until golden, accompanied by Shanghai bok choy, baby market vegetables, and an orange-ginger nage

Chicken Pot Pie 24
Slow-roasted chicken simmered with garden vegetables and leeks in a rich, creamy herb sauce beneath a buttery golden puff pastry crust

Fettuccine Bolognese 23
Fresh fettuccine tossed in our house-made Duroc pork and Angus beef ragù, served with garlic bread

Steak Frites 36
Grilled marinated hanger steak served with French fries and herb-garlic sauce

FROM THE LAND & FROM THE SEA

Scottish Salmon 28
Simply grilled and served with velvety gremolata butter

Dry-Aged Duroc Pork Chop 28
Served with a nutty brown butter sauce

Chicken-Fried Steak 24
Your choice of hand-breaded Angus steak or marinated chicken breast, served with our signature three-pepper gravy

Filet Mignon 50
Classic 7 oz barrel-cut Black Angus filet served with red wine sauce and crispy onion straws ***GF***

Prime Rib *Available Fridays only* ..... *Queen* 45 / *King* 50
Maldon sea salt & peppercorn–crusted Black Angus prime rib, slow-roasted to medium rare and served with creamy horseradish and natural au jus ***GF***

SIDES

Fully Loaded Baked Potato 12
Confit russet potato served with Monterey Jack cheese sauce, bacon, Parmigiano-Reggiano, and scallions, accompanied by butter and sour cream ***Available GF***

Truffle Fries 9
Seasoned with black truffle sea salt, Parmigiano-Reggiano, garlic oil, and fresh parsley ***GF***

Mashed Potatoes 8
Make it loaded +3 Available GF

Au Gratin Potatoes 10
Thin-sliced potatoes baked with fresh herbs and cream, then finished with Monterey Jack cheese sauce and chives

House-Made Mac 'N' Cheese 10
Topped with buttered breadcrumbs, bacon, and chives ***Available GF***

Crispy Brussels Sprouts 10
Finished with a balsamic glaze drizzle ***GF***

Market Vegetable Medley 10
Ask your server for today's selection

DESSERTS

Chef's Ice Cream Selection 15
Häagen-Dazs ice cream — ask your server for today's selections

Homemade Pecan Pie 15
A rich, buttery pecan filling served on a flaky golden crust and topped with whipped cream and caramel sauce

Cheesecake 15
Ask your server for today's flavor

Skillet Chocolate Chip Cookie Sundae 15
Topped with vanilla ice cream, whipped cream, caramel, and chocolate sauce

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