



# ELEMENTS

## FOR THE TABLE

### Skillet Corn Bread

New Mexico hatch green chile, cheddar and honey butter with a corn nut crumbled

## STARTERS

### New Mexico Hatch Green Chile & Corn Chowder ..... 15

Served with crispy tortilla strips and green onions **GF**

### Elements Garden Salad ..... 16

Heritage greens serve with cucumbers, heirloom baby tomatoes, red onions, radishes, hard boiled eggs, blue cheese, and applewood smoked bacon tossed with your choice of available dressing or vinaigrettes **GF**  
*(Add avocado +3, chicken +10, salmon +12, shrimp +12 or hanger steak +16)*

### Spring Rolls ..... 14

Crispy vegetable spring rolls served with a cabbage slaw and sweet chili sauce 🌿

### Empanaditas ..... 16

Minced Duroc Pork Chile Verde with pinon and raisins, finish with cotija, cilantro and lime

### Buffalo Wings ..... 17

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

## SANDWICHES

All sandwiches served with seasoned fries or a simple side salad

### Artisan Cheeseburger ..... 24

An 8 oz blend of chuck and brisket, grilled and finished with cheddar cheese and our classic Louie sauce. Served with lettuce, tomato, red onion, and Elements pickles on a toasted seeded brioche bun  
*(Add bacon +2, green chile +1, avocado +3, fried egg +1 or crispy onion +2)*  
*\*Veggie patty available upon request 🌿*

### Elements Signature Chicken Sandwich ..... 24

Grilled or crispy marinated chicken breast topped with Monterey Jack cheese, green chiles, bacon, and our house ranch serve with lettuce, tomato, onions and avocado on a seeded brioche bun

## MAINS

### Fettuccine Alfredo ..... 20

Fresh fettuccine tossed in our velvety parmesan cream sauce and served with garlic bread stick 🌿

**GF available upon request**

*(Add grilled chicken +10, salmon +12 or shrimp +12)*

### Scottish Salmon ..... 32

Simply grilled and served with lemon-butter sauce, Yukon Gold mash and charred broccolini **GF**

### Chicken Milanese ..... 26

Crispy chicken cutlet served with market greens, heirloom baby tomatoes, cucumbers, red onions, radishes and pickled jalapeños all dressed in herby ranch, finish with sprinkle of cotija and grilled lemon

### Dry-Aged Duroc Pork Chop ..... 32

Served with a nutty brown butter jus, Yukon Gold mash and charred broccolini **GF**

### Steak Frites ..... 36

Grilled marinated hanger steak serve with seasoned fries and herb-garlic butter **GF**  
*Make it a surf & turf with shrimp +12*

## DESSERTS

### Cheesecake ..... 15

Ask your server for today's flavor

### Skillet Chocolate Chip Cookie Sundae ..... 15

Topped with vanilla ice cream, caramel and chocolate sauce, finish with whipped cream, sprinkles and maraschino cherries

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