



ELEMENTS

FOR THE TABLE

Skillet Corn Bread

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

APPETIZERS

Spinach & Artichoke Dip 16

A blend of three cheeses, artichoke heart, and spinach baked and served with corn tortilla chips

Spring Rolls 14

Crispy vegetable spring rolls accompanied by a cabbage slaw and sweet chili sauce

Jumbo Lump Crab Cake 26

Served with our house-made remoulade sauce and lemon

Buffalo Wings 17

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

SOUPS + SALADS

New Mexico Hatch Green Chile & Corn Chowder *GF* 15

Served with crispy tortilla strips and green onions

Elements Garden Salad *GF* 16

Heritage greens served 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

Add avocado +3, chicken +10, salmon +12, shrimp +12, hanger steak +16

Caesar Salad 16

Artisan romaine lettuce tossed in our house made Caesar dressing and finished with olive oil breadcrumbs, Boquerones, and freshly grated Parmigiano Reggiano

Add avocado +3, chicken +10, salmon +12, shrimp +12, hanger steak +16

Buffalo Milk Burrata *GF bread available* 16

Served with grilled peaches and baby heirloom tomatoes dressed in olive oil and a balsamic reduction, finished with fresh basil and accompanied by grilled country bread

SANDWICHES

Served with seasoned fries or 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 onions, and Elements pickles on a toasted seeded brioche bun

Add bacon +2, green chile +1, avocado +3, fried egg +1, crispy onion +2

**Veggie patty available upon request*

Signature Chicken Sandwich 24

Choice of grilled or crispy marinated chicken breast, topped with Jack cheese, green chiles, bacon, and our house ranch served with lettuce, tomato, onions, and avocado on a toasted seeded brioche bun

French Dip *Available Saturdays only* 24

Slow-roasted Black Angus prime rib layered with Swiss cheese on crusty French bread, served with creamy horseradish and natural beef au jus

LOCAL FAVORITES

No substitutions, no exceptions

Fish & Chips 26

Hand-battered cod fried crisp and golden, served with seasoned fries, coleslaw, and our house tartar sauce with fresh lemon

Chicken Fried Steak 28

Your choice of Angus beef or chicken breast, topped with our signature 3 pepper gravy, accompanied by Yukon Gold mashed potatoes and today's market vegetable selection



ELEMENTS

CHEF CREATIONS

No substitutions, no exceptions

Rigatoni Alla Vodka 24

A classic tomato and cream sauce infused with Calabrian chile, finished with buffalo milk burrata and fresh basil

Pan Seared Barramundi *GF* 40

Served on a bed of petite summer squash and pine nut sofrito, finished with a red pepper Albufera sauce

Peri Peri Chicken *GF* 30

Marinated, char grilled deboned half chicken with caramelized lemon and cool buttermilk ranch, served with seasoned fries

Steak Frites *GF* 36

Grilled hanger steak served with seasoned fries and herb-garlic butter

Make it a surf & turf with shrimp +12

Mediterranean Market Bowl *GF* *V* 26

Falafel, hummus and market greens topped with Castelvetrano olives, tomatoes, cucumbers, avocado, and red onions, dressed in ladolemono and finished with tahini and Pepitas dukkah

FROM THE LAND & FROM THE SEA

Scottish Salmon *GF* 28

Grilled and served with velvety gremolata butter

Dry-Aged Duroc Pork Chop *GF* 28

Finished with a nutty brown butter sauce

Filet Mignon *GF* 50

Classic 7 oz barrel-cut Black Angus prime fillet, served with red wine sauce and crispy onion straws

(make it a surf & turf with shrimp +12)

Prime Rib *GF*

Queen 45 / King 50

Maldon sea salt & peppercorn–crusted Black Angus prime rib, slowly roasted to medium rare and served with creamy horseradish and natural au jus

Available Fridays only

SIDES

Fully Loaded Baked Potato *GF* 12

Confit russet potato served with Jack cheese sauce, bacon, Parmigiano-Reggiano, green onions, and butter & sour cream

Truffle Fries *GF* 10

Garlic-black truffle oil, sea salt, Parmigiano-Reggiano and fresh parsley

Yukon Gold Mashed Potatoes *GF* 8

Make it loaded +3

Elements Mac 'N' Cheese 10

Topped with buttered breadcrumbs, bacon, and chives

Sesame Rice Pilaf *GF* *V* 8

Jasmine rice steamed in a seasoned vegetable broth, finished with toasted sesame and green onions

Elote *GF* 15

Charred sweet yellow corn tossed in chile-garlic butter and lime crema, finished with cotija, green onions, and micro cilantro

Market Vegetable 10

Ask your server for today's selection

DESSERTS

Chef's Ice Cream Selection 10

Häagen-Dazs ice cream — ask your server for today's selections

Tart du Jour 15

Ask your server for today's selection

Crème Brûlée Cheesecake 15

Served with berry coulis, whipped cream, and a gaufrette

Skillet Chocolate Chip

Cookie Sundae 15

Warm chocolate chip cookie topped with vanilla ice cream, caramel, and chocolate sauce, finished with whipped cream, sprinkles, and maraschino cherries

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