



element

RESTAURANT & BAR



 element-restaurant.com



ElementRestaurantandBar



elementrestaurant

appetizers

bruschetta 12.50
plum tomatoes, basil, garlic, mozzarella cheese, parmesan cheese, and balsamic vinaigrette served over buttered garlic crostini

spinach artichoke dip 14.50
sautéed spinach and artichoke in a creamy cheese sauce served with toast points

chunky guacamole (gf) 13.00
fresh smashed avocado, with onion, tomatoes, lemons, jalapeno, and cilantro made fresh to order served with tortilla chips

mini potato pancakes 10.50
panko-breaded spinach, cheddar cheese, and potato pancakes served with applesauce and sour cream

crunchy chicken skewers 12.75
captain crunch-breaded chicken with a side of creole sauce

bone-in or boneless wings 15.50
fried wings with your choice of buffalo, thai chili, or bbq sauce on side or tossed in served with celery sticks and bleu cheese

fried cheese patties 10.75
fried mozzarella and yellow american cheese patties served with marinara sauce

chicken dumplings 10.75
choice of steamed or fried with a side of garlic ginger sauce

crispy chicken and cheese pot stickers 10.75
fried wontons filled with ground chicken, onions, scallions, and cheddar cheese served with spicy mayo and wonton sauce

stuffed mushrooms 15.50
mushroom, shrimp, clams, scallops, bell peppers, and breading broiled in lemon butter wine

quesadillas 13.00
tortillas filled with our fresh tomato salsa and cheese served with guacamole, sour cream and salsa
chicken +6.50 | shrimp +8 | filet medallions +12

tuna bites (gf) 14.75
blackened spicy yellowfin tuna served with seaweed salad and wasabi sauce

fried calamari 14.25
fried calamari, pepperoncini peppers, parmesan cheese with a side of marinara sauce

crab and cheese wontons 11.00
cream cheese, spinach, and crab meat wrapped in a crispy wonton

the sampler 16.00
mini potato pancakes, crab and cheese wontons, fried cheese patties, and chicken cheese pot stickers served with sides of marinara and chili sauces



salads

element salad (gf) 9.50 (h) | 13.75 (f)
fresh strawberries, chopped walnuts, and crumbled bleu cheese in fat-free raspberry dressing

caesar salad 9.50 (h) | 13.25 (f)
grated parmesan cheese, homemade croutons in caesar dressing

“blt” salad (gf) 15.00
romaine and arugula greens tossed with tomatoes, onions, bacon, cheddar monterey jack cheese in sweet scallion vinaigrette topped with a hard boiled egg and sliced avocado

sesame chicken salad 14.50
arugula, spring mix, kale mixed greens with toasted almonds, fried wonton, and goat cheese in a sweet ginger garlic sesame dressing topped with ginger marinated chicken

santa fe chicken salad 15.00
farro, quinoa with spinach and arugula tossed together with tomatoes, onions, black beans, and roasted corn in a citrus lime vinaigrette topped with lightly blackened grilled chicken, avocado, and goat cheese

add protein
grilled chicken +6.50 | grilled mini shrimp +8
grilled salmon +9 | filet medallions +12

soups

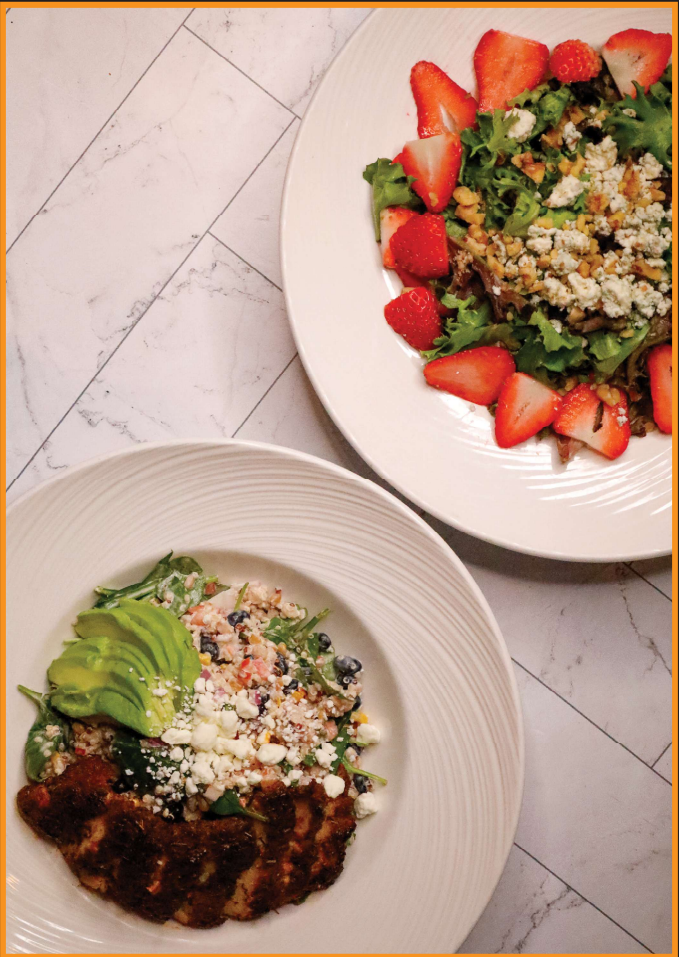
chicken rice noodle (gf) 10.50
thin rice noodles with onions, shiitake mushrooms, carrots, spinach, and red and green peppers

baked french onion crock 9.50
caramelized onions with a hint of apple juice topped with crostini and muenster cheese

seafood bisque 8.50 (c) | 10.25 (b)

baked potato 6.50 (c) | 8.00 (b)
topped with bacon and cheddar cheese

soup of the day 5.75 (c) | 7.50 (b)
ask your server for details



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steak & pork

served with your choice of soup of the day or house salad

hunter filet mignon 36.00
grilled twin 3 oz. filet mignons with sautéed wild mushrooms, onions, cherry tomatoes, demi-glace served over goat cheese
mashed potatoes topped with sautéed garlic spinach

new york strip steak (gf) 34.00
angus choice fresh-cut beef, lightly seasoned served with
mashed potatoes and vegetables

flank steak 29.00
angus choice steak grilled and sliced, topped with burgundy
demi sauce served with mashed potatoes and vegetables
oscar-style: crabmeat, asparagus, and bernaïse sauce +15

cowboy pork chop 28.75
12oz prime cut served on bleu cheese mashed potatoes,
burgundy demi sauce, and frizzled onions served with a side
of vegetables

beer braised ribs 22.00 (h) | 27.00 (f)
baby back pork ribs, slowly braised in beer served with french
fries and coleslaw
choice of sauces: sweet bourbon, hickory, or thai chili
grilled chicken +12 | jumbo shrimp wrapped in bacon +16

chicken

served with your choice of soup of the day or house salad

element chicken 25.50
grilled chicken tenders topped with sautéed garlic, tomato,
fresh basil, and shiitake mushrooms in a white wine butter
sauce served with a choice of a side

drunken chicken parmigiana 26.00
breaded chicken, vodka sauce, and mozzarella cheese served
over linguine

lemon chicken 24.75
sautéed chicken tenders with garlic, white wine, lemon cream
sauce served over angel hair pasta

chicken pot pie 24.50
slow simmered chicken, pearl onion, celery, carrots, and green
peas in a savory gravy topped with a baked puffed pastry

grilled chicken and vegetables (gf) 24.50
grilled chicken breast, yellow squash, zucchini, tomato, red
onion with a balsamic glaze

combo meal options

served with your choice of soup of the day or house salad
served with mashed potatoes and seasoned vegetables

element combo 34.75
sirloin steak, chicken breast, and jumbo shrimp

land and sea 34.75
grilled chicken breast, half rack of ribs, and shrimp

barn yard combo 34.00
top sirloin, half rack of ribs, and a chicken breast

ocean grill 36.50
salmon, tuna, and shrimp



seafood

served with your choice of soup of the day or house salad

stuffed flounder and shrimp 35.00
flounder and shrimp stuffed with chopped clam, shrimp, and
scallops topped with white cream sauce, choice of side

pistachio crusted salmon (gf) 33.00
baked salmon fillet rolled in a crushed pistachio topped with
butter served with sautéed greens and mashed potatoes

salmon oscar (gf) 38.75
broiled salmon topped with asparagus, lump crab meat, and
bernaïse served with mashed potatoes

fish ‘n chips 24.00
panko fried cod, fresh lemon, cocktail, and tartar sauce served
with french fries and coleslaw

dynamite shrimp 28.75
jumbo shrimp sautéed with crushed pepper and scallions in
sweet chili sauce finished with siracha and sour cream tossed
in thin rice noodles

shrimp stir fry 28.75
vegetable medley and shrimp sautéed in a sweet soy
sesame-garlic ginger sauce tossed in thin rice noodles

pasta

served with your choice of soup of the day or house salad

shrimp & scallop pomodoro 32.00
sautéed with onion, garlic and sweet tomatoes tossed in a
penne pasta topped with fresh basil

seafood linguine 36.75
sautéed shrimp and scallops in a sherry cream sauce served
over linguine topped with lump crab meat

shrimp scampi 31.50
jumbo shrimp sautéed in garlic butter wine sauce served over
linguine

penne vodka 24.00
penne pasta, vodka sauce with sun-dried tomatoes,
mushrooms, peas and onions
grilled or blackened chicken +6.50
shrimp +8 | filet medallions +12

vegan & vegetarian

served with your choice of soup of the day or house salad

vegan patty 23.00
patty made with israeli couscous, lentil, roasted red peppers,
onions, parsley, garlic, and herbs served with grilled
vegetables drizzled with balsamic glaze

eggplant capri 25.00
breaded fried eggplant, ricotta cheese, fresh mozzarella, basil
pomodoro served over linguine

eggplant parmesan 24.00
breaded and fried topped with marinara and baked with
mozzarella cheese served over linguine



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sandwiches

all sandwiches are served with coleslaw or french fries

chicken spinach panini 15.50
grilled chicken, spinach, roasted red and green peppers, fresh mozzarella, balsamic reduction, and pesto served on ciabatta bread

chicken or shrimp wrap 15.50
grilled chicken or seared shrimp, lettuce, tomato, cheddar cheese, and ranch dressing served in a spinach tortilla

california blt 15.50
bacon, lettuce, tomato, red onion, avocado, and mayonnaise served on toasted white, wheat, or rye bread

french dip 17.25
prime rib slices, swiss cheese on garlic ciabatta bread served with a side of au jus

turkey reuben sandwich 15.25
turkey, swiss cheese, coleslaw, and 1000 island dressing served on toasted rye bread

drunken chicken parm sandwich 17.00
boneless breaded chicken, vodka sauce, mozzarella cheese on garlic ciabatta bread

chicken crunch rancher 16.50
fried chicken, captain crunch breading, bacon, ranch dressing, lettuce, and tomato on ciabatta bread

cuban panini 17.50
smoked pulled pork, ham, spicy mustard, mayo, swiss cheese, pickle slices on ciabatta bread

southern pulled pork 16.00
slow-smoked roasted pork, barbecue sauce, frizzled onions on brioche bun

fish or shrimp tacos 17.00
panko breaded cod or grilled shrimp, cajun house-made slaw, mango salsa, and lime crème in flour tortillas

mahi-mahi tacos 18.75
grilled mahi topped with mango pineapple pico laced with lime crème on flour tortillas

element burger 18.00
fresh 8 oz. char-grilled burger, cheddar cheese, our specialty sweet bourbon sauce, and frizzled onions on a freshly baked brioche bun with lettuce, tomato, and pickle

build-a-burger 14.00
our grilled 8oz. black angus chuck on a freshly baked brioche bun with lettuce, tomato, and pickle

build-a-burger toppings
yellow american cheese, white cheddar cheese, mozzarella cheese, provolone cheese, swiss cheese, horseradish cheddar cheese +2 each

sweet bourbon sauce, sautéed mushrooms, caramelized onions, frizzled onions, sliced onion, jalapeno, red and green peppers +2 each

parmesan-style cheese, bleu cheese crumbles, feta cheese, bacon, fried egg, avocado +3 each



childrens menu

served with a fountain drink and ice cream. juice or milk +2

mac and cheese 9.00
hamburger and fries 9.00
grilled cheese and fries 9.00
penne pasta and marinara 9.00
chicken nuggets and fries 9.00

sides

mashed potatoes (gf) 4.25
french fries 4.25
coleslaw (gf) 4.25
mixed vegetables (gf) 4.25
sweet potato fries sub 3.00 | 5.25
sautéed spinach (gf) sub 3.00 | 6.00
baked potato (gf) sub 3.00 | 5.25
asparagus (gf) sub 3.00 | 6.75
steamed broccoli (gf) sub 3.00 | 5.25

desserts

tiramisu 8.25
a delicious italian custard with marscapone, and whipped cream (zabaione) layered with lady fingers soaked in kahlua, white bacardi rum, and espresso

old fashioned apple cobbler 7.50
baked sliced apples, walnuts, and caramel sauce in a puff pastry crust served with ice cream

brownie sundae 7.50
a warm chocolate brownie with ice cream, chocolate sauce, and whipped cream

chunky cheesecake 8.25
broken chunks of cheesecake with graham crackers, sliced strawberries, chocolate, and raspberry sauce topped with whipped cream

raspberry chocolate truffle (gf) 8.25
chocolate-coated raspberry sorbet with chocolate, and raspberry sauce

reese’s peanut butter pie 8.50
a creamy peanut butter pie in an oreo crumb laced with chocolate, and caramel syrup

chocolate lava cake 8.50
warm chocolate cake with lava-flowing chocolate filling served with ice cream, and whipped cream

gluten free chocolate cake (gf) 8.50
layered chocolate cake, and white chocolate mousse topped with chocolate ganache

dessert martinis

espresso martini 13.00
stoli vanilla, kahlua, espresso, and cream

salted caramel martini 13.00
stoli salted caramel, butterscotch liqueur, and rumchata

chocolate martini 13.00
stoli vanilla, chocolate liqueur, and creme de cacao



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sushi starters

seaweed salad	6.50
edamame	6.50
avocado salad	8.50
kani salad	7.50
squid salad	7.50
miso soup	3.50
tuna tataki	13.99
seared pepper tuna with house special sauce	

sushi/sashimi

tuna	4.00
yellow tail	4.00
salmon	4.00
smoked salmon	4.00
white tuna	4.00
crab stick	3.00
shrimp	3.75
flying fish roe	3.00
scallop	mp
eel	4.00

traditional rolls

tuna (gf)	6.75
philly (gf)	7.70
salmon (gf)	6.75
shrimp tempura	8.25
spicy tuna avocado	7.75
yellow tail (gf)	6.75
spicy salmon cucumber	7.75
eel and cucumber	7.75
california	6.25
spicy california	6.75
boston (gf)	7.50
spicy shrimp	7.25
alaska (gf)	7.75
spicy scallop	9.75
spicy crab	7.25
cucumber (gf)	5.25
avocado (gf)	5.50
sweet potato	5.75

specialty rolls

dragon	14.50
eel, and cucumber topped with avocado drizzled with eel sauce	
rainbow	14.50
crab, avocado, and cucumber topped with salmon, tuna, white fish, and avocado	
spider	13.75
tempura soft shell crab, avocado, cucumber, and lettuce drizzled with eel sauce	
river side	15.25
shrimp tempura topped with spicy tuna, avocado, roe drizzled with eel sauce	
skyline	17.95
spicy salmon, and shrimp tempura topped with tuna, jalapeno wrapped in soy paper drizzled with sweet chili sauce	
amazing tuna	17.00
spicy crab meat, and seaweed salad topped with tuna, white tuna, and roe drizzled with spicy mayo, sweet chili sauce, and eel sauce	

specialty rolls cont.

sun fire	17.00
spicy tuna, and spicy crab meat topped with salmon, eel, avocado, and roe drizzled with eel sauce, and spicy mayo	
element	17.00
shrimp tempura, spicy tuna, avocado, and seaweed salad topped with snow crab drizzled with eel sauce	
two thumbs	16.00
deep-fried soft-shell crab, white tuna, avocado, and lettuce wrapped in soy paper drizzled with eel sauce	
twister	17.95
spicy tuna, avocado, and salmon wrapped in soy paper topped with scallops and drizzled with chili sauce	
stafford	17.95
shrimp tempura, spicy snow crab, and cucumber wrapped in soy paper topped with spicy tuna drizzled with eel sauce	
ocean	17.00
snow crab, and spicy mix topped with tuna, avocado, roe drizzled with eel sauce, and spicy mayo	
christmas	17.00
tuna, yellow tail, and avocado topped with spicy crab, crunch, and roe drizzled with sweet chili sauce, and spicy mayo	
titanic	16.00
shrimp tempura, and cucumber topped with shrimp, and avocado drizzled with eel sauce, and spicy mayo	
hollywood	15.25
shrimp, avocado, and cucumber topped with crab drizzled with spicy mayo	
pink lady	17.95
tuna, salmon, yellow tail, and avocado wrapped in soy paper topped with spicy tuna drizzled with spicy mayo, and sweet chili sauce (ask for gluten free option)	
hawaiian	17.95
shrimp tempura, asparagus, and avocado topped with spicy crab and mango, wrapped in soy paper drizzled with sweet chili sauce	
tsunami (gf)	17.00
cream cheese, cucumber, and avocado topped with salmon and tuna, drizzled with sweet chili sauce	
phoenix (gf)	17.95
spicy snow crab, asparagus, and cucumber topped with shrimp and avocado, drizzled with spicy mayo and sweet chili sauce	
rockin' robin	8.95
crab tempura, and cream cheese drizzled with eel sauce	



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specialty drinks

ginger pear martini	13.00
grey goose pear, ginger liquor and a splash of sour mix	
peach whiskey smash	13.00
crown peach whiskey, peach puree and lemon juice	
cucumber basil refresher	13.00
grey goose vodka or hendricks gin, basil simple syrup with a blend of lemon and cucumber	
lychee martini	13.00
grey goose vodka, lychee syrup and a splash of lime	
elderflower cosmo	13.00
grey goose vodka, st germain liquor and a splash of cranberry juice	
blueberry hibiscus lemonade	13.00
titos vodka, blueberry and hibiscus syrup with lemon juice	
paloma	13.00
tequila, grapefruit and club soda	

bottled beer

bud light	4.50
budweiser	4.50
miller lite	4.50
michelob	4.50
coors light	4.50
yuengling	4.50
rolling rock	4.50
corona	5.50
corona light	5.50
corona premier	5.50
heineken	5.50
heineken light	5.50
amstel light	5.50
magners	5.50
o'douls	5.50

canned beverages

white claw	7.00
high noon	7.00
stateside vodka soda	7.00
surfside vodka tea	7.00



white wines

prosecco (split)	10.00 (gl)
lamarca, doc italy	
white zinfandel	7.00 (gl) 22.00 (btl)
canyon road, california	
riesling	9.00 (gl) 29.00 (btl)
relax, germany	
moscato	8.00 (gl) 26.00 (btl)
mirassou, california	
sauvignon blanc	9.00 (gl) 31.00 (btl)
starborough, marlborough new zealand	
pinot grigio	7.00 (gl) 22.00 (btl)
canyon road, california	
pinot grigio	8.00 (gl) 26.00 (btl)
ecco domani, italy	
chardonnay	7.00 (gl) 22.00 (btl)
canyon road, california	
chardonnay	9.00 (gl) 31.00 (btl)
william hill, california	
rose	9.00 (gl) 31.00 (btl)
la jolie fleur, mediterranee france	

red wines

cabernet sauvignon	11.00 (gl) 36.00 (btl)
louis martini, sonoma, california	
chianti	9.00 (gl) 31.00 (btl)
davinci, tuscany italy	
malbec	8.00 (gl) 26.00 (btl)
alamos, mendoza argentina	
super tuscan	10.00 (gl) 33.00 (btl)
brancaia tre, tuscany italy	
pinot noir	8.00 (gl) 26.00 (btl)
mirassou, california	
merlot	7.00 (gl) 22.00 (btl)
canyon road, california	
cabernet sauvignon	7.00 (gl) 22.00 (btl)
canyon road, california	
cabernet sauvignon	10.00 (gl) 33.00 (btl)
josh cellars, california	
legacy red blend	10.00 (gl) 33.00 (btl)
josh cellars, california	

beverages

one free refill for all fountain drinks

- cold drinks

bottled water, sparkling water, iced tea, milk, juice
- hot drinks

coffee, hot tea
- soft drinks

pepsi products, energy drinks

happy hour every day 3pm-6pm

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