

elementa

APPETIZERS

White Mushroom Soup	\$13	Local Market Winter Salad	\$15
Shiitake Mushrooms Brie Cheese Filo Pastry		Seasonal Greens & Fruits Calamansi Vinaigrette	
Miso Lobster Broth	\$10	Beef Carpaccio	\$22
Lobster Medallion Tofu Edamame		Herb Salad Parmesan Saffron Aioli	
Caesar Salad	\$15	Oysters & Pearls	\$26
Tomatoes Croutons Candied Bacon Caesar Dressing		Shigoku Yuzu Jelly Fennel Mignonette	
Endive Salad	\$15	Octopus	\$23
Smoked Salmon Bosc Pears Comté Cheese Balsamic Reduction		Citrus Fennel Squid Ink Sauce	

STEAKS

10oz SRF® · Gold Flat Iron	\$39
CALDWELL, IDAHO	
2oz Rabbit Hole® “Boxergrail” Rye Whiskey \$10	
8oz Omaha® · Prime Filet	\$65
OMAHA, NEBRASKA	
2oz Rabbit Hole® “Heigold” Rye Whiskey \$12	
8oz SRF® · Gold Ribeye Cap	\$95
CALDWELL, IDAHO	
2oz Rabbit Hole® “Cavehill” Rye Whiskey \$12	
14oz Westholme® · Wagyu Strip Steak	\$135
QUEENSLAND, AUSTRALIA	
2oz Rabbit Hole® “Dareringer” Rye Whiskey \$15	

Choice of One Side per Steak:
Crunchy Hen of the Wood Mushroom | Cream of Spinach
Ratatouille | Truffle Leek Gnocchi | Potato Grand Merè
Twice Baked Potato

Add an extra Side + 8

Choice of One Sauce:
Bordelaise | Cognac au Poivre | Chimichurri | Bearnaise

Add an extra Sauce + 3



Scan QR Code to book
your reservation.

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

ENTREES

Roasted Ñra King Salmon	\$45
Parsnip Glazed Romanesco Sauce Vierge	
Branzino	\$39
Asparagus Shimiji Mushroom White Vermouth Sauce	
Caramelized Scallops	\$50
Black Truffle Risotto Parmesan Cheese Tarragon Oil	
Dover Sole Meuniere	\$95
Gnocchi Vegetable Medley Fried Parsley Meuniere Sauce	
Lobster Scampi	\$60
Garlic Soubise Nero Linguini Swarnadwipa Spice	
Maple Leaf Farms® Duck Breast	\$39
English Pea Pureé Gnocci Winter Vegetables Peppercorn Gastrique	
Pan Seared Mary’s Chicken	\$38
Haricot Verts Cherry Tomato Roasted Pineapple Diablo Sauce	
Elementa Land & Sea	\$100
SRF® Ribeye Cap Black Tiger Prawns Chimichurri Garlic Whipped Potato	

DESSERTS

Tahitian Crème Brûlée	\$10
Pomegranate Sorbet	\$10
Pear Ganache	\$10
Hazelnut Chocolate	\$10