

**Firsts & Small Plates**

Soup du Jour 6

\*Sherman’s Caesar Salad with Polenta Croutons & Olive Tapenade 8

 As a Side 5

Element House Salad-Romaine, Iceberg & Spinach topped with Pickled Beets, Onions,

Cucumber, Chickpeas & Tomato topped with Parmesan Black Pepper Dressing 9

 As a Side 5.5

Classic Wedge Salad-Iceberg lettuce with Cucumbers, Tomatoes, Red Onion &

Bacon topped with our House Made Bleu Cheese Dressing 7

Cheese Plate- Our choice of Three Cheeses with Crackers 10

Element Wings-Choose between our House-Made Buffalo or Ask about our Special Sauce-

Served with House Made Bleu Cheese or Ranch Dressing 10

Element Nachos- Refried Black Beans with House Made Queso, Pico de Gallo

 and Guacamole topped with our Pork Carnitas 10

Moroccan Cigars-Moroccan Spiced Beef wrapped and fried with a Cucumber

Lemon Yogurt Sauce 9

\*Classic Mussels- Steamed in White Wine Garlic Sauce 11

\*Special Mussels- Steamed with our House Made Bloody Mary Mix 12

**Entrees**

\*Chicken Rustico- Sauteed Chicken, Mushroom, Spinach and Carmelized Onions with Penne

 Pasta in a L.ight White Wine Cream Sauce 16

\*Pan Seared Scallops with Quinoa, Roasted Vegetables, Spinach & Bacon with Celery Root

Puree & Popcorn Garnish 24

Marrakesh Tacos (VEGETARIAN SELECTION)-Sauteed Vegetables and Chickpeas with

Green Harissa Sauce in Flour Tortillas with Basmati Rice 14

Stewed Curry Shrimp, Spinach & Chickpeas over Rice 14

\*Roasted Quail with Parsnip Mash, Shaved Brussels Sprouts, then topped with a

 Vigneronne Sauce & Crispy Shallots 20

\*\*Filet Mignon with Potato Gratin & Asparagus 28

Fish & Chips-House Batter Fried Cod with our Hand Cut Fries 16

\*\*Grilled Pork Loin (Medium to Medium Well unless otherwise stated), Roasted Herbed

 Potatoes & Sauteed Green Beans topped with a Bourbon Apple Cider Reduction 18

\*Pan Roasted Bone-In Chicken with Sautéed Spinach, Mashed Potatoes and Au Jus 16