



Appetizers



- Bruschetta**  **8.75**
Plum tomatoes, basil, garlic, mozzarella cheese & parmesan cheese in a balsamic vinaigrette, served over buttered garlic crostini
- Chunky Guacamole** **9.25**
Fresh avocado, jalapeno, tomato, red onion, cilantro & fresh lemon juice, served with freshly made corn tortilla chips
- Mini Potato Pancakes** **6.99**
Panko breaded pancakes with spinach, cheddar cheese & mashed potato, served with applesauce & sour cream
- Crunchy Chicken Skewers** **8.99**
Captain crunch breaded chicken, served with creole sauce
- Buffalo Bites** **7.00**
Fried chicken bites stuffed with cream cheese, celery, blue cheese & jalapeno pepper
- Bone-In or Boneless Wings** **10.50**
Wings tossed in your choice of Buffalo, Thai chili or BBQ sauce, served with celery sticks & bleu cheese dressing
- Fried Cheese Paddies** **6.99**
Fried mozzarella & yellow American paddies, served with marinara sauce for dipping
- Potato Skins** **7.99**
Stuffed with beef chili, bacon, scallions & cheddar cheese, served with sour cream
- Chicken Dumplings** **7.99**
Choice of steamed or fried, served with ginger dipping sauce
- Element Tenders** **10.99**
Breaded chicken tenders tossed in your choice of Buffalo, Thai chili or BBQ sauce
- The Sampler** **12.25**
Mini potato pancakes, crab & cheese wontons, fried shrimp & fried cheese paddies, served with marinara & chili sauce
- Crispy Chicken & Cheese Dumplings** **7.99**
Ground chicken, onions, scallions & cheddar cheese stuffed in wonton wrap & fried, served with spicy mayo

- Quesadillas** **7.25**
Filled with our fresh tomato salsa & cheese, served with guacamole
Add Chicken – 3.00 Add Shrimp – 6.00
- Tuna Bites**  **9.99**
Blackened spicy Yellowfin Tuna, served with seaweed salad & wasabi sauce
- Oyster Rockefeller** **11.25**
Long Island oyster stuffed with spinach, anisette cream, topped with béchamel & seasoned crumb
- Clams Casino** **11.00**
Casino style whole clams with onions, green & red peppers, bacon, & garlic
- Jumbo Lump Crab Shooter**  **14.00**
Blue crab, super lump tossed with honey, avocado, hot sauce & lemon juice served in a shot glass
- Shrimp Cocktail**  **12.99**
Jumbo shrimp, served with fresh lemon & homemade cocktail sauce
- Clams on the Half Shell**  **11.00**
Middle neck clams on a bed of ice with lemon & homemade cocktail sauce
Half Dozen – 7.99 Dozen – 12.99
- Fried Calamari** **10.99**
Seasoned breading fried & tossed with sliced pepperoncini peppers & parmesan cheese, served with marinara sauce
- Stuffed Mushrooms** **8.99**
Filled with crab meat, chopped clams & seasoned with sherry wine
- Mussels Fra Diavolo**  **9.99**
New Zealand green mussels in a spicy tomato sauce with garlic crostini
- Steamers**  **12.99**
Middle neck clams steamed in wine & herbs with drawn butter
- Crab & Cheese Wontons** **8.25**
Cream cheese, spinach & crab meat wrapped in a crispy wonton
- Fried Shrimp** **9.99**
Served with fresh lemon & homemade cocktail sauce
- Greek Sampler** **14.00**
An array of flavor including hummus, celery, roasted red peppers, Kalamata olives, green olives, feta cheese, spanakopita & toasted pita bread

Soups

- Chicken Angel Hair** **7.00**
Fresh made to order with onions, shitake mushrooms, carrots, spinach, red & green peppers topped with angel hair pasta
- Soup of the Day** **Cup - 5.00 Bowl - 6.75**
Please ask your server

- Crab Bisque** **Cup - 6.50 Bowl - 8.25**
- French Onion Crock** **6.50**
Caramelized onions, sweetened with a hint of apple juice, topped with crostini, and melted Muenster cheese
- Baked Potato Soup** **Cup - 5.25 Bowl - 6.75**
Topped with bacon & cheddar cheese

Salads

Add: Grilled Chicken – 3.00 Grilled Shrimp – 6.00 Steak Filet Medallion – 10.00 Grilled Salmon – 8.00

- Wedge Salad**  **6.75**
A quartered heart of iceberg lettuce with crumbled bleu cheese, cherry tomatoes, bacon & bleu cheese dressing
- House Salad** **6.25**
Tomatoes, cucumbers, carrots, black olives, raisins & homemade croutons
- Brutus Salad** **6.75**
Romaine lettuce with sliced granny smith apple, cheddar cheese, fried angel hair, herbs and toasted pecans in a dijon vinaigrette.
- Element Salad** **9.99** **Half Size 6.99**
Fresh strawberries, chopped walnuts, crumbled bleu cheese, served with fat free raspberry dressing
- Kale Pine Nut Salad**  **10.50** **Half Size 7.50**
Fresh kale, pine nuts, grated parmesan cheese, pancetta & fresh squeezed lemon juice mixed with extra virgin olive oil
- Caesar Salad** **8.99** **Half Size 6.50**
Grated parmesan cheese, homemade croutons & Caesar dressing



Steaks & Pork Chop

Served with choice of soup or salad

Prime Rib of Beef **Queen** 12oz. **24.25**
(served after 4pm) **King** 14oz. **27.25**

Angus beef slow roasted served with au jus

Filet Mignon 8oz. - **27.50** 10oz. - **30.99**

Angus king of beef, cut fresh daily

NY Strip **24.99**

14 oz. Angus sirloin, cut fresh daily

Rib Eye **26.99**

14 oz. Angus rib eye, cut fresh daily

All grilled steaks comes with mashed potatoes and vegetables

Sauces: Peppercorn brandy cream, burgundy demi,
 garlic & herb compound butter, béarnaise - **2.00 ea.**

Oscar style: Jumbo lump crab meat, asparagus, and béarnaise -**10.00**

Toppings: Sautéed onion or mushrooms, bleu cheese crumbles,
 frizzled onions - **3.00 ea.**

Cowboy Pork Chop **19.99**

12 oz. Prime cut pork chop baked with burgundy demi, served a top of bleu cheese mashed potatoes & crispy fried onions, served with vegetables

Stuffed Double Cut Pork Chop **22.99**

Our prime cut pork chop, stuffed with spinach, roasted red peppers & provolone, breaded, fried & baked. Smothered in brown gravy & served with mashed potatoes

Pork Saltimbocca **23.00**

Pork scaloppini sautéed with prosciutto, spinach & topped with provolone cheese in a wine sage sauce.

Filet Mignon & Grilled Shrimp **28.50**

Medallions of tenderloin & grilled white shrimp served with mashed potatoes & vegetables

Hunter Filet Mignon **22.99**

Twin 3 oz. filet mignon grilled, with sautéed wild mushrooms, onions, cherry tomatoes, & a demi-glace over goat cheese mashed potatoes, topped with sautéed spinach

Beer Braised Ribs Combo

Pork baby back rib, slow braised in beer, served with french fries & house made slaw **Full Rack 20.99 Half Rack 14.99**

With grilled BBQ chicken **add 8.00**

With BBQ jumbo shrimp wrapped in bacon **add 12.00**

Choice of sauces, sweet bourbon sesame, hickory, Thai chili, orange glazed

Flank Steak **18.50**

12oz Choice cut steak grilled, served with mashed potatoes & vegetables

London Broil **18.50**

Marinated flank steak in herb oil, grilled & sliced with sautéed onions & mushrooms topped with burgundy demi, served with mashed potatoes

Steak Teriyaki **18.50**

Flank steak in a teriyaki marinade, grilled & sliced with sautéed onions & mushrooms in our homemade teriyaki sauce, served with rice pilaf

Element Sides

Mashed Potatoes 1.99 **French Fries** 1.99

Cole Slaw 1.99

Mix Vegetables 2.99

Premium side

Sweet Potato Fries 2.99

Sautéed Spinach 3.99

Baked Potato 2.99

Sweet Mashed 2.99

Asparagus 4.99

Substitute any premium side for an additional \$2.00



Chicken

Served with choice of soup or salad

Chicken Savannah **18.99**

Chicken tenders sautéed with peaches & pecan, brown sugar in a brandy cream sauce, finished with butter, served with mashed potato and vegetables

Lemon Chicken **17.25**

Chicken tenders sautéed with garlic, white wine & lemon cream sauce over angel hair

Chicken Marsala **18.99**

Chicken tenders sautéed with mushrooms & onions in a marsala wine sauce, served with choice of side

Chicken Pot Pie **15.99**

Served the Good olé fashion way. Slow simmered chicken with pearl onion, celery, carrots, and green peas in savory chicken gravy topped with puffed pastry & baked

Chicken Teriyaki **16.99**

Chicken tenders grilled tossed over sautéed mushrooms & onions in homemade teriyaki sauce & choice of side

Pineapple Salsa Chicken **16.99**

Grilled chicken breast marinated in basil herb, topped with fresh homemade pineapple salsa, served with choice of side

Element Chicken **18.99**

Grilled chicken tenders, topped with sautéed garlic, tomato, fresh basil, shitake mushrooms with white wine butter sauce, served with a side

Orange Flavor Chicken **17.99**

Lightly breaded chicken medallions fried in our homemade tangy orange sauce, served with broccoli & choice of side

Chicken Saltimbocca **22.95**

Chicken Tenders sautéed with prosciutto, spinach & topped with provolone cheese served over angel hair pasta

Grilled Chicken & Vegetables **17.25**

Chicken breast lightly seasoned & grilled, served with eggplant, zucchini, tomato & red onion drizzled with balsamic glaze

Vegan & Vegetarian

Served with choice of soup or salad

Vegan Primavera **15.50**

Olive oil sautéed zucchini, yellow squash, broccoli, & mushrooms in Italian seasoning, & white wine tossed in penne pasta

Vegan Patty **16.00**

Israeli couscous combined with lentil, roasted red peppers, onions & parsley, seasoned with garlic & herbs, served with grilled vegetables drizzled with balsamic glaze

Pasta Pomodoro **15.50**

Seasoned sweet plum tomatoes sautéed with fresh garlic, basil & herbs tossed in penne pasta

Eggplant Capri **16.99**

Breaded & fried eggplant baked with layers of ricotta cheese & fresh mozzarella in basil Pomodoro served over linguine

Pasta Mediterranean **18.99**

Pasta with sautéed onions, artichoke, spinach, mushrooms, and tomatoes in a garlic wine roasted pepper pesto sauce finished with Romano cheese

Our chefs will prepare you a meal that will suit your dietary needs at your request with the assumption that the products requested are available, however, any changes in our specials and regular menu priced item may result in an additional charge.

Seafood

Served with choice of soup or salad



Pasta

Served with choice of soup or salad

- Surf & Turf** **35.99**
4 oz. lobster tail & 8 oz. filet mignon, served with choice of a side
- Stuffed Flounder** **21.99**
Stuffed with crab & chopped clams topped with white creamy crab sauce, served with choice of side
- Lobster Tail** **29.99**
Two 3 oz. lobster tails with fresh lemon wine butter, served with choice of side
- Jumbo Lump Crab Cakes** **25.99**
Seared lump meat crab cakes, served with Cajun Remoulade or Tartar sauce & choice of side
- Stuffed Flounder & Shrimp** **22.99**
Shrimp & flounder stuffed with crab meat & chopped clams topped with white creamy crab sauce, served with choice of side
- Tuna Steak** **24.99**
Grilled, Blackened or Seared tuna sautéed in a vegetable teriyaki sauce, served with choice of side
- Blackened Mahi** **23.99**
Blackened Mahi topped with mango & pineapple salsa, served over mixed greens with choice of side
- Seared Sea Scallops** **25.50**
Topped with beurre blanc, sautéed spinach, served with choice of side
- Stuffed Shrimp** **20.50**
Jumbo shrimp stuffed with crab & chopped clams, around angel hair pasta in a white creamy crab sauce
- Salmon Oscar** **28.99**
Broiled salmon topped with jumbo lump crab meat, asparagus, & Béarnaise, served with mashed potato
- Fish N' Chips** **15.50**
Panko breaded and fried cod served with fresh lemon, cocktail & tartar sauce with French fries & Cole slaw
- Seafood Stuffed Zucchini** **21.50**
Combination of shrimp, scallops & crab meat in a parmesan crab sauce, stuffed in a zucchini boat & topped with cheese, served with choice of side
- Stuffed Eggplant** **20.99**
Egg battered eggplant, pan fried, rolled & stuffed with a seafood medley topped with our famous creamy crab sauce served with mashed potatoes
- Lobster and Crab Bake** **24.99**
Maine lobster meat & lump crab meat in a creamy crab sauce, baked in a puff pastry bowl and topped with a parmesan crumb topping, served with vegetables
- Broiled Seafood Combo** **28.99**
Salmon, shrimp, & scallops topped with butter herb compound combined with clams casino & oysters Rockefeller, served with mashed potatoes & vegetables
- Pistachio Crusted Salmon** **23.50**
Broiled salmon fillet rolled in pistachio & served on a bed of sautéed greens with a side of mashed potato

- Seafood Linguine** **26.99**
Sautéed shrimp, scallops & crab meat in a white cream crab sauce, served over linguine
 - Fettuccine Alfredo** **15.50**
Three cheese in a white creamy sauce with a hint of garlic
 - Pasta Primavera** **14.50**
Penne with fresh vegetables sautéed in a garlic butter white wine sauce
 - Creamy Crab Pasta** **16.99**
Choice of pasta in our famous white creamy crab sauce, served with garlic crostini
 - Rainbow Tortellini** **16.50**
Rolled pasta stuffed with ricotta cheese in a creamy tomato sauce
 - Penne Vodka** **15.99**
Penne tossed in our signature vodka sauce with mushrooms, peas, onions, & sundried tomatoes
- Add grilled or blacken chicken 3.00
 Add grilled or blacken shrimp 6.00
 Add grilled or blacken filet medallion 10.00

- Shrimp & Scallop Pescatore** **25.99**
Sautéed shrimp & scallops with a splash of white wine, tossed in a sweet plum tomato basil sauce over penne
- Shrimp Scampi** **22.99**
Jumbo shrimp sautéed in garlic butter wine sauce
- Lobster or Crab Mac & Cheese**
Cavatappi pasta, tossed in a lobster or crab three cheese sauce with asparagus, diced tomato & a toasted panko topping
- Lobster** **24.00**
- Crab** **19.00**

*Gluten free pasta available for an additional \$1.50

Specialty Sandwiches

All sandwiches served with Cole slaw or seasoned potato wedge

- Fish Tacos** **13.50**
Panko breaded & fried cod, Cajun house-made slaw & mango salsa, finished with a Lime Crème
- Element Burger** **15.00**
Fresh 8 oz. char-grill burger with cheddar cheese, our specialty sweet bourbon sauce topped with frizzled onions on a brioche bun with lettuce & tomato
- Crab Cake Sandwich** **16.50**
Lettuce, tomato & your choice of Tartar or Cajun Remoulade, served on a brioche bun
- French Dip** **14.25**
Prime rib of beef, served on a garlic ciabatta roll with Swiss cheese & au jus
- Chicken Crunch Rancher** **13.99**
Chicken with ground captain crunch breading, deep fried & topped with bacon, ranch dressing, lettuce & tomato on ciabatta bread
- Voodoo Chicken** **15.25**
Blackened chicken filet & chorizo sausage topped with Monterey jack & sautéed red & green peppers accompanied with a creole sauce
- Cuban Panini** **15.50**
Roast smoked pulled pork, ham, spicy mustard, mayo, Swiss cheese & pickle slices on ciabatta bread
- Southern Pulled Pork** **13.50**
Our own seasoned slow smoked roasted pork, tender pulled & tossed in a barbecue sauce & topped with frizzled onions on a brioche bun
- Island Shrimp Salad Sandwich** **15.75**
Poached baby shrimp in a zesty lime dressing with shredded lettuce, diced tomato & sliced avocado on toasted ciabatta bread

Build-a-Burger

Burger **9.25**

Our fresh never frozen ground Black Angus chuck, 8 oz. burger patty grilled, on a fresh baked brioche bun with lettuce, tomato & pickle, served with a side of French fries or Cole slaw

Toppings:

Choice of cheese, horseradish cheddar, caramelized onions, sautéed mushrooms, frizzled onions, sliced onion. **Each additional topping \$ 1.00**
jalapeno , red & green peppers

Bacon, guacamole , fried egg, avocado... **Each additional topping \$ 2.00**
parmesan style, blue cheese crumbles, feta cheese

Kids Menu

5.99 (11 and under)

All meals are served with your choice of fountain drink

Juice or Milk - 1.50

Mac n' Cheese

Hamburger & Fries

Grilled Cheese & Fries

Penne Pasta & Marinara

Chicken Nuggets & Fries

Deluxe Kids Menu

Broccoli Mac and Cheese

Chunks of fresh broccoli tossed with cavatappi pasta in a creamy cheddar cheese sauce.

6.99

Chicken Parmesan

Breaded and fried chicken breast topped with marinara and mozzarella cheese, served over linguine.

7.99

Grilled Chicken Alfredo

Grilled chicken tossed in a creamy three cheese cream sauce.

7.99

Mac and Chicken Tenders

Fresh made chicken tenders paired with our cavatappi pasta in a yellow cheddar cheese sauce.

7.99

Grilled Chicken and Steamed Broccoli

Lightly seasoned chicken tenders grilled and paired with steam broccoli.

7.99

Roast Beef and French Fries

Thinly sliced top round with gravy served with fries.

8.99