



## Elements Dinner

### ~ appetizers ~

<b>Cherry Tomato Bruschetta</b>	<b>\$10</b>
extra virgin olive oil, shaved grana padano, basil & tuscan loaf	
<b>Wine Recommendation: Chardonnay</b>	
<b>The Mediterranean</b>	<b>\$14</b>
trio of dips, grilled naan bread with zahtar spice, roasted garlic hummus, mediterranean ratatouille, red pepper and feta – great on your own or shared	
<b>Wine Recommendation: Shiraz/Syrah</b>	
<b>Smoked Salmon</b>	<b>\$15</b>
watercress, roasted capers, artichoke relish, sweet onion loaf and preserved lemon	
<b>Wine Recommendation: Sauvignon Blanc/Pinot Grigio</b>	
<b>Andouille Stuffed Mushroom Caps</b>	<b>\$11</b>
crimini mushroom, chipolte mornay, served au gratin	
<b>Wine Recommendation: Malbec</b>	
<b>Digby Bay Scallop</b>	<b>\$16</b>
pan seared, tomato provencal, white wine garlic butter sauce, lemon risotto	
<b>Wine Recommendation: Chardonnay</b>	
<b>Escargot Bundle</b>	<b>\$11</b>
wild mushroom ragout, gorgonzola, red wine demi & phyllo pastry	
<b>Wine Recommendation: Chardonnay/Cabernet Sauvignon</b>	
<b>Wild Salmon Crab Cake</b>	<b>\$11</b>
artisan greens, fresh fruit, fresh herb & lemon vinaigrette	
add additional wild salmon crab cake \$4	
<b>Wine Recommendation: Chardonnay/Gewurtraminer</b>	

### ~ soups & salads ~

<b>Chef's Daily Soup Creation</b>	<b>\$6</b>
prepared daily with the freshest ingredients	
<b>Baked Three Onion &amp; Grasshopper Ale Soup</b>	<b>\$8</b>
three varieties of roasted onions, alberta's big rock grasshopper ale, mozzarella and gouda mix, crostini	
<b>Wine Recommendation: Sauvignon Blanc</b>	
<b>Elements Seafood Chowder</b>	<b>\$9</b>
scallops, shrimp, salmon, clams & potatoes	
<b>Wine Recommendation: Chardonnay/Gewurtraminer</b>	
<b>Steak and Tuscan Bean Soup</b>	<b>\$8</b>
Alberta primerib, five bean medley & watercress pesto	
<b>Wine Recommendation: Chardonnay/Malbec</b>	
<b>Caesar Cardini</b>	<b>\$9</b>
hearts of romaine, radicchio, focaccia crostini, grana padano, creamy caesar dressing	
<b>Wine Recommendation: Chardonnay</b>	
<b>Insalata Nona</b>	<b>\$9</b>
artisan greens, ripe tomatoes, red onions, red wine vinegar & olive oil. inspired by Chef's Grandma	
<b>Wine Recommendation: Pinot Grigio</b>	

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Special requests for off the menu items and/or changes to preparation methods are easily accommodated.



~ pizzas & pastas ~

<b>Margarita Pizza</b>	<b>\$18</b>
italian sundried tomatoes, basil & bocconcini cheese	
<b>Wine Recommendation: Malbec/Merlot/Pinot Noir</b>	
<b>Italian Sausage Pizza</b>	<b>\$18</b>
caramelized onions & four cheese blend	
<b>Wine Recommendation: Malbec/Cabernet Sauvignon</b>	
<b>Canadese Pizza</b>	<b>\$18</b>
pepperoni and double smoked bacon, mushrooms, four cheese blend	
<b>Wine Recommendation: Malbec/Cabernet Sauvignon</b>	
<b>Grilled Chicken Pizza</b>	<b>\$18</b>
roasted artichoke, portabello mushrooms, four cheese blend	
<b>Wine Recommendation: Malbec</b>	

<b>Diavola</b>	<b>\$19</b>
ziti, chicken, shrimp, tomato, green peppercorn cream sauce	
<b>Wine Recommendation: Chardonnay/Riesling/Malbec</b>	
<b>Sicilian Alla Arrabbiata</b>	<b>\$18</b>
ziti, chicken, hot capicola, olive oil, chilies, garlic, white wine tomato sauce	
<b>Wine Recommendation: Pinot Grigio/Sauvignon Blanc</b>	
<b>Vongole</b>	<b>\$16</b>
linguine, clams, olive oil, garlic, parsley, chilies, red or white sauce	
<b>Wine Recommendation: Chardonnay/Riesling/Gewurtraminer</b>	
<b>Meatballs Marinara</b>	<b>\$17</b>
bucatini, grana padano, tomato basil sauce, garlic toast	
<b>Wine Recommendation: Malbec/Cabernet Sauvignon</b>	
<b>Pasta e Fagioli</b>	<b>\$18</b>
orecchiette, five bean ragout, olive oil, garlic, shallots, eggplant, broccolini, cherry tomatoes, pearl bocconcini	
<b>Wine Recommendation: Chardonnay/Riesling/Gewurtraminer</b>	

**Elements Steakhouse Favorites**

All of the following mains are served with your choice of Yukon gold pave, garlic mash, risotto & seasonal vegetables.

~ mains ~

<b>Slow Roasted Alberta AAA Prime Rib (while available)</b>	<b>8oz \$26 10oz \$29 12oz \$32</b>
served with a red wine jus	
<b>Wine Recommendation: Cabernet Sauvignon/Malbec</b>	
<b>Alberta AAA Tenderloin</b>	<b>6oz \$34 8oz \$38 10oz \$42</b>
brushed with garlic butter	
<b>Wine Recommendation: Cabernet Sauvignon/Syrah/Shiraz</b>	
<b>Grilled NY Striploin</b>	<b>8oz \$31 10oz \$35 12oz \$39</b>
brushed with garlic butter	
<b>Wine Recommendation: Cabernet Sauvignon/Syrah/Shiraz</b>	

**Enhancements To Your Steak**

<b>Peppercorn Steak</b>	<b>\$6</b>
lightly crusted in peppercorns, served with a brandy and 3-peppercorn sauce	
<b>Grilled Portobello</b>	<b>\$6</b>
gorgonzola and roasted portobello mushrooms, with a port jus	
<b>Steak Neptune</b>	<b>\$10</b>
dungeness crabmeat and béarnaise sauce	

<b>Grilled Salmon or Pan Seared Arctic Char</b>	<b>\$23</b>
garlic lemon butter, onion & chive rosti	
<b>Wine Recommendation: Chardonnay/Riesling/Pinot Noir</b>	
<b>Chicken Marsala</b>	<b>\$22</b>
oven roasted chicken supreme, porcini mushrooms, marsala wine demi-glace & cream	
<b>Wine Recommendation: Chardonnay/Malbec/Merlot</b>	
<b>Rack of Lamb</b>	<b>\$40</b>
oven roasted and rubbed with garlic, crusted with rosemary & panko crumbs, sundried tomato cream sauce	
<b>Wine Recommendation: Cabernet Sauvignon/Syrah/Shiraz</b>	

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