

STARTERS

Classic Shrimp Cocktail

with Zesty Charred Tomato and Chipotle Cocktail Sauce 12.95

Spinach, Artichoke and Asiago Cheese Dip

Garlic Rosemary Scented Grilled Flat Bread 12.95

Toasted Cheese Garlic Bread

with Bruschetta Dip 8.95

Vegetable Spring Rolls

with Curried Ontario Apple Mustard Sauce 9.25

Maritime Seafood Cakes

Served with Niagara Peach and Pimento Relish 9.25

Cajun Calamari

Fried Golden and Served with Marinara Sauce 9.25

Spicy Thai Chicken Strips

Tender Breaded Chicken

Tossed in a Chili Thai Sauce and Sesame Seeds 9.75

SOUPS & SALADS

Caesar Salad

Romaine Lettuce, Herb Croutons, Bacon Bits and Shaved Parmesan
Creamy Garlic Dressing 10.95

Greek Salad

Garden Greens, Black Olives, Cucumber, Tomato
Sweet Onion and Feta Cheese Dressing 10.95

Oven Roasted Onion, Garlic and Fennel Soup

Woodstock Cheddar and Mozzarella Crust 7.95

Mixed Baby Niagara Greens Salad

Choice of Dressing 7.75

Creamy Clam Chowder

with Herb Croutons 7.75

Chef's Soup of the Day 7.25

Grilled Bosc Pear and Ermite Blue Cheese Salad

Garden Greens and Niagara Sherry Wine Vinaigrette 9.75

SIDE DISHES All 2.95 Each

French Fries

Daily Potato

House Vegetable Medley

Prices are in Canadian Funds and are Subject to Applicable Taxes and Gratuity

5/17/2010

DINNER AVAILABLE AFTER 4:30 P.M.

ENTRÉES

Mushroom Ravioli with Seafood Medley

Atlantic Salmon, Tiger Prawns and Sea Scallops

Lemon Pepper Scented Rosé Sauce on Mushroom Ravioli 29.95

Grilled New York Sirloin Steak

Button Mushrooms Sautéed in Garlic-herb Butter

"House" Cut—8 oz 26.95

"Elements" Cut—12 oz 29.95

! Chef's Healthy Alternative : Try an 8 oz Canadian Bison Sirloin 39.95

Char-grilled Beef Tenderloin

Hamilton Cremini Mushrooms, Sun-dried Tomatoes
and Ermite Blue Cheese Sauce 29.95

Slow Roasted Prime Rib of Beef

Natural Pan Juices

"House" Cut—8 oz 26.95

"Elements" Cut—12 oz 29.95

"Great Gorge" Cut—20 oz 39.95

Double-cut Muskoka Lamb Chops

Minted Niagara Apple Relish and Pinot Noir Jus 29.95

Smoked Stevensville Pork Loin Chop

Braised Red Cabbage and Grain Mustard Sauce 26.95

Ontario Cornfed Breast of Chicken

Stuffed with Oka Cheese, Roasted Peppers and Basil

Served on a Plum Tomato Coulis 26.95

Canadian Atlantic Salmon Fillet in Puff Pastry

Pepper Berry Rub and Roasted St. David's Red Pepper Sauce 29.95

"ELEMENTS" Tomahawk Steak

32 oz Premium Canadian Prime Rib Bone-in Steak

Dry Aged Minimum of 35 Days for Maximum Flavour and Taste 50.00

All Entrees Served with Vegetable Medley and Potato of the Day

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EARLY DINNER SPECIALS

DAILY 4:30 P.M. TO 6:00 P.M.

STARTER *(Choice of)*

Chef's Soup of the Day or Tossed Salad

***Substitute Clam Chowder or Caesar Salad** Additional 2.00

MAIN ENTRÉE *(Choice of)*

Slow Roasted Prime Rib of Beef 8 oz.

Natural Pan Juices 27.95

Baked Salmon Fillet

Lemon Butter Sauce 26.95

Herb Crusted Chicken Supreme

Wild Mushrooms and Fine Herb Glaze 25.95

Grilled New York Sirloin Steak 8 oz.

Button Mushrooms Sautéed in Garlic-herb Butter 28.95

All Entrees Served with Vegetable Medley and Potato of the Day

VEGETARIAN ALTERNATIVES

Pasta Primavera

Penne with Spring Vegetables
and Basil Scented Tomato Sauce 18.95

"ELEMENTS" Signature Mixed Vegetable Plate

Selection of Steamed Garden Vegetables
on Warm Great Lake Wild Rice and Black Bean Salad 17.95

*ADD TO ANY ENTRÉE

Grilled Black Tiger Shrimp Skewer

in Garlic Butter 9.95

Button Mushrooms 2.95

Grilled Portobello Mushroom 2.95

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SWEET ENDINGS

Niagara Apple Barge

Warm Cinnamon-scented Apples and Raisins
with Vanilla Bean Ice Cream in Filo Pastry 7.95



Sweet Black Cherry Ice Cream Cake

Whipped Cream and Chocolate Sauce 7.95

Baked New York Style Cheesecake

with Seasonal Fresh Fruit Sauce 7.95



Triple Chocolate Extravaganza

Chocolate Sponge Cake
Chocolate Mousse with Chocolate Frosting
and Wild Berry Coulis 7.95

Seasonal Ice Cream or Sherbet

Please ask your Server for Today's Selections 5.95

FROTHY COFFEES

Espresso 3.95

Double Espresso 4.95

Cappuccino 4.95

Caramel Cappuccino 5.95

Latte 4.95

Chai Tea Latte 5.95



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