

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 (Serves 2-4) 12.95

Toasted Cheese Garlic Bread

with Bruschetta Salsa Dip 8.95

Vegetable Spring Rolls

with Curried Ontario Apple Mustard Sauce 9.45

Tempura Battered Shrimp

Served with Red Currant Plum Sauce 9.95

Cajun Calamari

Fried Golden and Served with Marinara Sauce 9.45

Spicy Thai Chicken Strips

Breaded Chicken Tenders

Drizzled with Thai Chili Sauce and Sesame Seeds 9.95

Roasted Red Pepper Hummus

Garlic and Rosemary Scented Grilled Flatbread (Serves 2-4) 12.95

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, Feta Cheese
Sweet Onion and Herb Vinaigrette 10.95

Baked French Onion Soup

Roasted Garlic and Fennel Scented, Woodstock Cheddar and Mozzarella Crust 8.25

Mixed Baby Niagara Greens Salad

Choice of Dressing 7.95

Creamy Clam Chowder

Bacon, Onion, Celery, Carrots, Peppers, Potatoes and Clams
with Herb Croutons 7.95

Chef's Soup of the Day 7.45

Grilled Bosc Pear and Ermite Blue Cheese Salad

Garden Greens and Niagara Ice Wine Vinaigrette 9.95

*Our Chefs celebrate Niagara's abundance and share with you
the joys of farm-to-table dining.
Proudly serving locally sourced farm-fresh ingredients.*

DINNER AVAILABLE AFTER 4:30 P.M.

ENTRÉES

Mushroom Ravioli with Seafood Medley

Atlantic Salmon, Tiger Shrimp and Sea Scallops

Lemon Pepper Scented Rosé Sauce on Mushroom Ravioli 31.95

Grilled New York Sirloin Steak

Button Mushrooms Sautéed in Garlic-herb Butter

"House" Cut—8 oz. 27.95

"Elements" Cut—12 oz. 31.95

*Add Crumbled Blue Cheese 1.95

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

Ontario Cornfed Breast of Chicken

Stuffed with Oka Cheese, Roast Peppers and Basil

Served on a Plum Tomato Coulis 27.95

Canadian Atlantic Salmon Fillet in Puff Pastry

Pepper Berry Rub and St. David's Roasted Red Pepper Sauce 31.95

Char-grilled Double-cut Canadian Lamb Chops

Minted Niagara Apple Relish and Pinot Noir Jus 34.95

Smoked Stevensville Pork Loin Chop

Braised Red Cabbage and Grain Mustard Sauce 27.95

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

Chef's Catch of the Day

Ask your Server for Today's Fresh Seasonal Fish

Market Price

Char-grilled Beef Tenderloin 8 oz.

with Hamilton Cremini Mushrooms, Sun-dried Tomatoes

and Ermite Blue Cheese Sauce 31.95

"ELEMENTS" Tomahawk Steak

32 oz. Premium Canadian Prime Rib Bone-in Steak

Dry Aged Minimum of 35 Days for Maximum Flavour and Taste 49.95

Fresh Whole Canadian Lobster

Steamed and Served with Drawn Butter 49.95

New World Surf & Turf

6 oz. Grilled Fillet Steak and Lobster Ravioli with Tiger Shrimp

Pinot Noir Jus and Garlic Lemon Butter Drizzle 49.95

All Entrees Served with Seasonal Vegetables and Potato of the Day

Prices are in Canadian Funds and Do Not Include Applicable Taxes and Gratuity

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)*

Penne Pasta Primavera

Penne with Julienne Spring Vegetables
and Basil Scented Plum Tomato Sauce 23.95

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 Seasonal Vegetables and Potato of the Day
with the exception of Pasta Primavera

VEGETARIAN ALTERNATIVES

Pasta Primavera

Penne with Spring Vegetables
and Basil Scented Tomato Sauce 19.95

"ELEMENTS" Signature Mixed Vegetable Plate

Selection of Steamed Garden Vegetables
on Warm Great Lake Wild Rice and Black Bean Pilaf 19.95

Teriyaki Vegetable Stir Fry

Celery, Bell Peppers, Carrots, Bok Choy, Onion and Bean Sprouts
with Soya Ginger Glaze Over Chinese Noodles 19.95

SIDE DISHES *All 2.95 Each*

French Fries

Button Mushrooms

Daily Potato

Grilled Portobello Mushroom

Seasonal House Vegetables

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