



# element

Please note that these menus are samples only.

Our chefs take pride in their creativity and spontaneity, and therefore this menu may not reflect the same items at the time of your visit.

<b>Vichyssoise Soup</b>	<b>\$6.00</b>
<b>Mixed Greens Salad with Cantaloupe Herb Vinaigrette, Nectarines and Goat Cheese</b>	<b>\$7.00</b>
<b>*Sherman Caesar Salad</b>	<b>\$7.00</b>
<b>*Chicken Lettuce Wraps</b>	<b>\$7.00</b>
<b>*Crab Cake with Fennel Slaw and Red Pepper Coulis</b>	<b>\$9.00</b>
<b>*Carne Asada Quesadilla</b>	<b>\$8.00</b>
<b>Cheese Plate with Danish Fontina, D’Affinois and Shropshire</b>	<b>\$9.00</b>
<b>*Pan Roasted Chicken with Mashed Potatoes and Au Jus</b>	<b>\$12.00</b>
<b>*Salmon over Black Beans with Mango Salsa</b>	<b>\$16.00</b>
<b>*Shrimp Primavera over Farfalle Pasta with Garlic Cream Sauce</b>	<b>\$15.00</b>
<b>*Shoulder Tenderloin Steak with Roasted Red Potatoes, Zucchini Ribbons and Caramelized Onions</b>	<b>\$18.00</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



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## **Stacy's Desserts \$6**

**Mexican Chocolate Cake**  
**Chocolate Mousse Profiterole**  
**Coconut Mandarin Orange Cake**  
**Chocolate Pave**  
**Crème Brulee**  
**Mixed Berry Pavlova**  
**Blueberry Cobbler**

## **Coffee**

**Espresso \$2.95**  
**Cappuccino \$3.95**  
**Irish Coffee \$9.50**  
**Keioki Coffee \$9.50**  
**J & J Blue Mountain Espresso \$9.50**

## **Ports and Liqueurs**

**Castello di Poppiano Vin Santo '98**  
**\$7.50**  
**Romariz Reserve Latinia Port**  
**\$9**  
**Broadbent Port**  
**\$8**