

Share and Taste

Classic French Onion

Mounds of Bradford Ontario Onions, braised and served piping hot topped with ciabatta buttered croutons and Swiss cheese

Daily Soup Creation

A seasonal offering from our Chef

\$5

Caesar Salad & Ivanhoe Parmesan Cheese – Madoc Ontario

Hearts of Romaine tossed with smoked bacon, ciabatta buttered croutons, grated parmesan cheese and a creamy garlic Caesar dressing.
Add a Bradford Farms Grilled Chicken Breast for \$4.00

\$9

Element's Gorgonzola Cheese Salad – Concord, Ontario

Baby arugula, sliced local apples, roasted mushrooms and gorgonzola cheese tossed in cranberry balsamic vinaigrette.
Add a Bradford Farms Grilled Chicken Breast for \$4.00

\$9

Woolwich Goat Cheese and Spinach Dip – Woolwich, Ontario

Warm Woolwich goat cheese blended with herbs and spices, fresh spinach and roasted red peppers served with warm pita wedges and crudité

\$9

Ontario Chicken Wings – Bradford Ontario

A LB of locally sourced Ontario Chicken Wings seasoned and fried to perfection. Served with your choice of sauce. Mild, Hot, Honey Garlic or Elements signature BBQ sauce. Served with Peppercorn Ranch and Crudité.

\$10

Organic Edamame & Warm Quinoa Salad – Waterford Ontario

Organic Edamame and Warm Quinoa tossed in a Greek style yogurt dressing, topped with Pumpkin and Sunflower Seeds.
Add a Bradford Farms Grilled Chicken Breast for \$4.00

\$10

Classic Shrimp Cocktail – Alymer, Ontario

5 Tender Jumbo Shrimp served with a tangy cocktail sauce influenced by tomatoes from Alymer Ontario.

\$ 12

Handcrafted Burgers & Gourmet Sandwiches

All Burgers and Sandwiches come with your choice of Fries, Coleslaw, Daily Soup Creation or Chef's garden Salad. Add Sweet Potato Fries, Kettle Chips or Caesar Salad for \$1.49

Butcher Block Burger - Wellington Ontario **\$16**

Wellington County beef burger grilled to perfection, garnished with garlic mayo, lettuce and tomato, served on a warm brioche bun.
Add Cheese or Bacon for \$1.89

Woolwich Lamb Burger – Woolwich Ontario **\$15**

A 6 oz. Lamb Burger seasoned to perfection, garnished with aged Woolwich goat cheese, cheddar cheese and caramelized onions served on a warm brioche bun.
Add Bacon for 1.89

Bradford Farms Chicken Melt – Bradford Ontario **\$14**

Garlic Marinated Chicken Breast, topped with smoked bacon, jalapeno Havarti cheese served on a toasted brioche bun brushed with basil mayonnaise.

Smoke House Pulled Pork Sandwich – Elmira Ontario **\$14**

Local Pork shoulder simmered in our Elements signature BBQ sauce, piled high on a toasted Panini loaf topped with creamy coleslaw

Muskoka Fish Club – Bruce County **\$12**

Ontario White fish seared in garlic butter, topped with provolone cheese, lettuce, tomato. Served on a warm ciabatta bun brushed with a mango chutney spread.

Garden Clubhouse – Aylmer, Ontario **\$12**

Aylmer Ontario Vine Ripened Tomatoes, Leaf Lettuce, Cucumbers, Mushrooms and Provolone cheese served on toasted ciabatta with a cranberry spread and a slice of avocado

Farmhouse Shaved Sirloin Dip – Elora Ontario **\$15**

Local Shaved AAA Top sirloin topped with caramelized onions, served with a Red Wine Beef Jus for dipping

Boar BLT - Thornbury, Ontario **\$14**

Wild boar bacon, leaf lettuce, hot house Aylmer, Ontario tomatoes and roasted garlic mayo served on fresh cheese bread.

Mains

- Served with Chef's seasonal vegetable and your choice of Baked Potato, Yukon Gold Mashed Potato or Rice Pilaf

Pan Seared Fillet of Rainbow Trout — Lake Ontario **\$20**

Wine Pairing: Trius Riesling

Ontario Rainbow Trout roasted and glazed with local maple syrup and Norfolk County strawberries

Country Style Meatloaf — Wellington County **\$18**

Wine Pairing: Luigi Righetti Valpolicella

Our House blend of Veal, Pork and Beef baked along with roasted mushrooms, served with a caramelized onion demi glaze

Bacon Wrapped 8oz. Tenderloin — Wellington County **\$28**

Wine Pairing: Six Rows Shiraz

Wellington County AAA Bacon Wrapped Beef Tenderloin, cooked to your liking, Served with a house made peppercorn sauce on the side

Braised Leavoy Rowe Beef Short Ribs — Wellington County **\$22**

Wine Pairing: Peller Estates Cabernet Merlot

Locally sourced Beef Short Ribs braised in a Caledon honey, Dijon Mustard and Peller Estates Cabernet Merlot sauce

Hand Stuffed Chicken Supreme — Bradford Ontario **\$19**

Wine Pairing: Peller Estates Chardonnay

Bradford Farms Chicken Breast hand stuffed with baby spinach and cream cheese, Pan seared and served with a wild mushroom sauce

Baby Back Ribs – Mitchell, Ontario **Half Rack \$16 | Full Rack \$24**

Wine Pairing: Fuerza Malbec

Tender fall off the bone baby back ribs braised in Element's signature BBQ sauce. Grilled and basted to perfection. Served with country style coleslaw on the side

Mushroom and Organic Edamame – Woodbridge, Ontario **\$16**

Wine Pairing: Trius Sauvignon Blanc

Woodbridge grown Portobello mushrooms and organic edamame beans in a basil cream sauce. Served in puff pastry shells

Shrimp Linguine **\$16**

Wine Pairing: Sterling Vintner's Chardonnay

Tender Jumbo Shrimp sautéed with portabella mushrooms, garlic, baby spinach and roasted red peppers tossed in a rose sauce made from local vine ripened tomatoes.

Wines

| WHITE WINE | 5 oz. GLASS | 1/2 LITRE | BOTTLE |
|---|-------------|-----------|--------|
| PELLER ESTATES CHARDONNAY NIAGARA, VQA crisp green apple with light toasty finish | 6.95 | 19.95 | 29.99 |
| CRUSH PINOT GRIGIO NIAGARA, VQA light and refreshing with soft tropical fruit | 7.95 | 19.95 | 33.99 |
| TRIOUS SAUVIGNON BLANC NIAGARA, VQA refreshing white peach and gooseberry notes | 8.49 | 23.95 | 35.99 |
| STERLING VINTNER'S CHARDONNAY CALIFORNIA flavours of apple, pear and oaky vanilla | 8.99 | 24.95 | 36.99 |
| TRIOUS RIESLING NIAGARA, VQA refreshing with citrus notes and honey | 8.00 | 22.00 | 40.00 |
| RED WINE | | | |
| PELLER ESTATES CABERNET/MERLOT NIAGARA, VQA crisp red fruit with a soft oak finish | 6.95 | 19.95 | 29.99 |
| SIX ROWS SHIRAZ AUSTRALIA deep plum and raspberries, full finish with a hint of oak | 8.95 | 25.95 | 45.99 |
| TRIOUS MERLOT NIAGARA, VQA dark berries and plum with a soft finish | 9.00 | 26.00 | 39.00 |
| LUIGI RIGHETTI VALPOLICELLO ITALY light and fruity, smooth finish | 10.00 | 26.50 | 44.00 |
| STERLING VINTNERS CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA aroma's of black plums and cherries with a long lively finish | 11.00 | 28.00 | 47.00 |
| FUERZA MALBEC ARGENTINA spiced blackberries and cocoa notes, velvety tannins on the finish | 11.00 | 28.00 | 47.00 |