

Share & Taste

Classic French Onion - \$7

Sliced Bradford Onions, braised and served piping hot, layered with ciabatta buttered croutons and Swiss Cheese

Daily Soup Creation \$5

A unique and seasonal offering of the day from our Chef

Caesar Salad & Ivanhoe Parmesan Cheese – Madoc Ontario \$9

Hearts of Romaine tossed with smoked bacon, buttered ciabatta croutons, Ivanhoe's signature grated parmesan cheese, and a creamy garlic Caesar dressing.

**Add a Bradford Farms Grilled Chicken Breast for \$4.00

Element's Signature Gorgonzola Cheese Salad – Concord Ontario \$10

Baby Arugula, sliced local apples, roasted mushrooms, and gorgonzola cheese tossed in a cranberry balsamic vinaigrette.

**Add a Bradford Farms Grilled Chicken Breast for \$4.00

Spinach Infused Goat Cheese Dip – Woolwich Ontario \$10

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

Ontario Chicken Wings – Bradford Ontario \$10

A pound of locally sourced Ontario Chicken Wings seasoned and fried to perfection. Served with your choice of sauce (Mild, Hot, Honey Garlic, Sweet Chili, or Element's signature BBQ Sauce.) Served with peppercorn ranch and crudité

Organic Edamame & Chilled Quinoa Salad – Waterford Ontario \$10

Organic Edamame and quinoa tossed in a Greek style yogurt dressing, topped with pumpkin and sunflower seeds.

**Add a Bradford Farms Grilled Chicken Breast for \$4.00

Classic Shrimp Cocktail – Aylmer, Ontario \$12

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

Although we pride ourselves on sourcing local ingredients whenever possible, In case of fluctuation in availability of local products, we may have to substitute it with a similar product sourced from a different geographical area

Handcrafted Burgers & Gourmet Sandwiches

All of our handcrafted burgers and sandwiches come with your choice of fries, coleslaw, daily soup creation, or Chef's garden salad.

Substitute for sweet potato fries, kettle chips, or Caesar salad for only 1.49

Butcher Block Burger – Wellington ON - \$16

Wellington County beef burger grilled to perfection, garnished with garlic mayo, lettuce, and tomato, served fresh on a warm brioche bun

Add Cheese or smoked bacon for only 1.89

Woolwich Lamb Burger – Woolwich ON \$15

A 6 oz lamb burger seasoned to perfection, garnished with aged goat cheddar cheese from Woolwich, and caramelized onions, served on a warm brioche bun.

Add smoked bacon for 1.89

**Pairs well with Woodbridge by Robert Mondavi Cabernet Sauvignon*

Chicken Bacon & Havarti Melt – Bradford Ontario \$14

Pairs well with Jackson-Triggs Chardonnay

Garlic marinated chicken breast, accompanied with smoked bacon, jalapeño Havarti cheese served on a toasted brioche bun brushed with basil mayonnaise

**Pairs well with Jackson-Triggs Chardonnay*

Smoke House Pulled Pork Sandwich – Elmira Ontario \$14

Local Pork Shoulder Simmered in Element's signature BBQ sauce, piled high on top of a toasted Panini loaf topped with a creamy coleslaw

**Pairs well with Jackson-Triggs Chardonnay*

Muskoka Fish Club – Bruce County \$13

Ontario White fish farmed from Bruce County, seared in garlic butter, topped with provolone cheese, fresh lettuce, avocado, and sliced tomato. Served on a warm ciabatta bun and brushed with a mango chutney spread.

**Pairs well with Jackson-Triggs Chardonnay*

Veggie Delight Clubhouse – Aylmer Ontario \$12

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

**Pairs well with Ruffino Lumina Pinot Grigio*

Farmhouse Shaved Sirloin Dip – Elora ON - \$15

Local Shaved AAA Top sirloin topped with caramelized onions, accompanied with a red wine beef jus for dipping.

**Pairs Well with Jackson-Triggs Merlot*

Boar BLT – Thornbury ON \$15

Wild Boar bacon, leaf lettuce, hot house Aylmer tomatoes, and a roasted garlic mayo. All served atop fresh cheese bread

**Pairs well with Woodbridge Cabernet Sauvignon*

Mains

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

Pan Seared Fillet of Rainbow Trout – Lake Ontario \$23

Ontario Rainbow Trout farmed from Lake Ontario, roasted and glazed with a local maple syrup and Norfolk county strawberries

**Pairs well with Kim Crawford Pinot Noir*

Country Style Meatloaf – Wellington County - \$18

Our house blend of veal, pork, and beef baked with a roasted mushroom medley, served with a caramelized onion demi glaze

**Pairs Well with Ruffino Chianti*

Bacon Wrapped 8oz Tenderloin – Wellington County \$28

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

**Pairs well with Woodbridge Cabernet Sauvignon*

Hand Stuffed Chicken Supreme – Bradford ON \$19

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

**Pairs well with Nobile Sauvignon Blanc*

Baby Back Ribs – Mitchel ON ½ Rack \$16 Full Rack \$24

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

**Pairs well with Jackson-Triggs Merlot*

Farm to Fork Mushroom & Organic Edamame – Woodbridge ON - \$16

Woodbridge grown Portobello mushrooms and organic edamame beans in a basil cream sauce. Served on a bed of steamed rice

**Pairs well with Nobile Sauvignon Blanc*

Shrimp Linguine - \$18

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

**Pairs well with Jackson-Triggs Chardonnay*