



June 16-17

Reservations or Call Ahead Seating
Recommended

FOUR COURSE SELECTIONS

Our moderately portioned, four course meals allow you to enjoy a more flavorful dining experience!

First Course

Relish Plate

Italian Meats, Mustard Aioli, Artichoke Relish & Herb Cheese with Crackers

Second Course

Fresh Mozzarella & Tomato Salad

Fresh Mozzarella Cheese, Tomatoes & Greens tossed with a Balsamic Vinaigrette Dressing

Main Course

Choice of Entrée

all Entrées are accompanied by appropriate Potato or Pasta & Seasonal Vegetable

Entrée Duo \$40

Medallion of Beef Tenderloin paired with choice of:

Bacon Wrapped Shrimp

Crab Cakes with Rémoûlade Sauce

Medallions of Beef Tenderloin \$43

with Maître d' Butter

Seafood Medley \$41

Sea Scallops, Large Pancetta-wrapped Shrimp, a Crab Cake

& White Fish with your choice of preparation: Blackened or Lemon Butter

Shrimp, Chicken & Sundried Tomato Pasta \$29

with a Pesto Cream Sauce & Homemade Pasta

Fennel Chicken & Pork Tenderloin \$32 (Saturday Only)

Slow Roasted Chicken Thigh in Fennel Chicken Broth with Broiled Garlic Rosemary Pork Tenderloin

Lemon Artichoke Chicken \$32

Chicken Breast sautéed with Garlic, Artichokes, Capers, Onions & Mushrooms in a Lemon Cream Broth

German Style Chicken Piccata \$30

Breast of Chicken Lightly Breaded, sautéed with Lemon, Butter & Capers with a Bordelaise Sauce

Fourth Course

Fresh Made Frozen Treat

Ice Cream with Strawberries & Raspberries

Beverage Service

Coffee or Iced Tea

Entree Price is inclusive of Four Courses and Beverage Service · Selection of Beer & Wine is available

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

7851 Southpoint Drive, Camden, MO 64017 · 816-496-0165 · reservations@elements dining.com



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À LA CARTE SELECTIONS

Appetizers

Italian Dip \$7 (Saturday Only)
with Home Made Crackers

Relish Plate \$9
Italian Meats, Mustard Aioli, Artichoke Relish & Herb Cheese with Crackers

Crab Cakes \$12
Lots of Premium Crab Meat with Rémoulade Sauce

Entrées

All Entrées are accompanied by Potato, Seasonal Vegetable &
House Salad with choice of Balsamic Vinaigrette or Ranch Dressing

Medallions of Beef Tenderloin \$36
with Maître d' Butter

White Fish \$19
Lightly Floured & Pan Fried with Lemon, Butter & Parsley

Shrimp, Chicken & Sundried Tomato Pasta \$17
with a Pesto Cream Sauce & Homemade Pasta

Lemon Artichoke Chicken \$20
Broiled Chicken Breast sautéed with Garlic, Artichokes, Capers, Onions & Mushrooms in a Lemon Chicken Broth

German Style Chicken Piccata \$18
Breast of Chicken Lightly Breaded, sautéed with Lemon, Butter & Capers with a Bordelaise Sauce

Crab Cakes \$19
Three Crab Cakes with Remoulade

Add A Course

Add Dessert \$4.25

Coffee or Iced Tea \$2.00