



October 7-8

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

Italian Meat & Cheese Plate

with a variety of Crackers

Second Course

Farm Salad

Bacon, Diced Egg, Marinated Onion & Fresh Greens tossed with a Garlic Ranch Dressing

Main Course

Choice of Entrée

all Entrées are accompanied by appropriate Potato & Seasonal Vegetable

Entrée Duo \$40

Medallion of Beef Tenderloin paired with choice of:

Bacon Wrapped Shrimp

Crab Cakes with Rémoulade Sauce

Medallions of Beef Tenderloin \$43

with Maître d' Butter

Peppered Beef Marsala \$46

Sautéed Peppered Beef Tenderloin Slices served with a Marsala Mushroom Sauce

Pork Tenderloin with Brandied Apples \$30

Sautéed Pork Slices with a Bordelaise Sauce topped with Brandied Apples

German Style Chicken Piccata \$30

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

Salmon Strudel \$32

Fillet of Salmon & Herb Cheese in a Flaky Crust with an Herbed Cream Sauce

Fourth Course

Strawberries Romanoff

Homemade Ice Cream & Strawberries with Strawberry Raspberry Sauce

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 Meat & Cheese Plate \$ 5

with a variety of Crackers

Crab Cakes \$12

Lots of Premium Crab Meat with Rémooulade Sauce

Entrées

All Entrées are accompanied by appropriate Potato & Seasonal Vegetable

White Fish \$19

Your Choice of Preparation:

Lightly Floured & Pan Fried with Lemon, Butter & Parsley

Blackened with a Cajun Cream Sauce

Chicken with Artichoke Relish \$15

Broiled Chicken Breast topped with Relish served over an Herbed Cream Sauce

Pork Tenderloin with Brandied Apples \$18

Sautéed Pork Slices with a Bordelaise Sauce topped with Brandied Apples

Salmon Strudel \$20

Fillet of Salmon & Herb Cheese in a Flaky Crust with an Herbed Cream Sauce

German Style Chicken Piccata \$18

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

Add A Course

Add Salad \$4.75

Add Dessert \$4.25

Coffee or Iced Tea \$2.00

Now Featuring Vidal Blanc & Chambourcin from

Fence Stile



Vineyards & Winery