



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**

*Entrée 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*

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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 Rémoulade 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*