



February 17-18

Reservations or Call Ahead Seating
Recommended

First Course

Italian Dip

With Garlic Bread Chips

Second Course

Pecan, Cranberry & Feta Salad

Romaine with Pecans, Dried Cranberries & Feta Cheese tossed with a Homemade Balsamic Vinaigrette

Main Course

Choice of Entree

all Entrees are accompanied by Chef's Choice of Starch & Seasonal Vegetables

Entrée Duo \$40

Medallion of Beef Tenderloin paired with choice of one of the following:

Bacon Wrapped Shrimp

Crab Cake with Remoulade

Corvina \$34

Sautéed with Lemon Butter

Horseradish Crusted Salmon \$32

Broiled and accompanied by a Sherry Wine Sauce

Peppered Beef Marsala \$46

Sautéed Peppered Beef Tenderloin Slices served in a Marsala Mushroom Sauce

German Style Chicken Piccata \$30

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

Medallions of Beef Tenderloin \$43

with Maitre d' Butter

Fourth Course

Chef's Creation

Something Chocolate!

Beverage Service

Iced Tea or Coffee

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