



November 18-19

**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 Dip

with Pita Bread

Second Course

Signature Salad

Mixed Garden Greens with Dried Cranberries, Marinated Red Onion, Cheese & Pecans tossed with a Raspberry Vinaigrette

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 one of the following:

Bacon Wrapped Shrimp

Crab Cakes with Remoulade Sauce

Scallop, Shrimp & Lobster Ravioli with a Pesto Herb Cream Sauce

Italian Chicken with a Bordelaise Sauce

Medallions of Beef Tenderloin \$43

with Maître d' Butter

Pork Tenderloin with Brandied Apples \$30

Sautéed Pork Slices with a Bordelaise Sauce topped with Brandied Apples

Seafood Duo* \$40

Crab & Shrimp Stuffed Lobster Tail accompanied by Broiled Shrimp

Lobster Tails* \$42

Duo of Lobster Tails, your choice of preparation:

Sautéed in Garlic Herb Butter

Pan Fried with Lemon Butter

Broiled

**(Limited availability on Lobster Tails – if interested please let us know at time of making reservation)*

Fourth Course

Dessert Crepes

Chocolate Crepes with Chocolate Mousse & Warm Chocolate 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*

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À LA CARTE SELECTIONS

Appetizers

Italian Dip \$7
with Pita Bread

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

Pork Tenderloin with Brandied Apples \$18

Sautéed Pork Slices with a Bordelaise Sauce topped with Brandied Apples

Hand Made Ravioli \$16

Scallop, Shrimp & Lobster Ravioli with a Pesto Herb Cream Sauce

Chicken & Eggplant \$15

Italian Broiled Chicken with Capicola Ham, Mozzarella Cheese, Fried Eggplant
served with a Pesto Herb Cream 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