



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 Rémoulade 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**

*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 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*