



April 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 Dip

Served with Homemade Crackers

Second Course

Farmers Salad

Mixed Garden Greens, Seasonal Vegetables & Cheese with Garlic Ranch Dressing

Main Course

Choice of Entrée

all Entrées are accompanied by appropriate Potato or Pasta & Seasonal Vegetable

Entrée Duo \$40

Medallion of Beef Tenderloin paired with choice of:

Bacon Wrapped Shrimp

Crab Cakes with Remoulade Sauce

Medallions of Beef Tenderloin \$42

with Maître d' Butter

Creole Seasoned Fish with Pontchartrain Sauce & Crab Cake \$42

*Lightly blackened, pan seared and topped with a Crab Meat, Bay Shrimp & Wine Butter Sauce
accompanied by a Crab Cake with Remoulade Sauce*

Stuffed White Fish \$36

Fillet of White Fish baked with a Shrimp, Sausage & Herb Stuffing finished with a Cajun Cream Sauce

German Style Chicken Piccata \$30

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

Seafood Pasta \$32

Homemade Pasta tossed with Shrimp, Crab & Fish in a Lobster Cream Sauce

Fourth Course

Chef's Choice

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 Dip \$7

Served with Homemade Crackers

Crab Cakes \$12

Lots of Premium Crab Meat with Rémooulade Sauce

Entrées

All Entrées are accompanied by appropriate Potato, Seasonal Vegetable & House Salad with choice of Balsamic Vinaigrette or Ranch Dressing

White Fish \$19

Lightly Floured & Pan Fried with Lemon, Butter & Parsley

Stuffed White Fish \$24

Fillet of White Fish baked with a Shrimp, Sausage & Herb Stuffing, finished with a Cajun Cream Sauce

German Style Chicken Piccata \$18

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

Seafood Pasta \$20

Homemade Pasta tossed with Shrimp, Crab & Fish in a Lobster Cream Sauce

Add A Course

Add Dessert \$4.25

Coffee or Iced Tea \$2.00