

elements

RESTAURANT • BAR • BANQUETS • EVENTS

ROOM SERVICE MENU

(314) 291-6800

www.elementsSTL.com

Lunch: Monday-Friday 11am-3pm

Dinner: Monday-Sunday

3pm-11pm

APPETIZERS

Firecracker Shrimp \$10.25

Lightly breaded and tossed in a red chili sauce

Ultimate Buffalo Chicken Wings (6) \$6.25 or (12) \$11.25

Tossed in our house made hot sauce or barbeque

Roasted Corn and Black Bean Sliders \$9.25

Topped with tomato, sliced red onion & chipolte mayo on brioche rolls

Grand Quesedilla \$8.75 (add chicken +\$3.50)

Chargrilled jalapeno peppers, onions, roasted corn & black beans, cheddar & jack cheese in a flour tortilla, served with pico de gallo and sour cream

Baked Stuffed Portabella \$9.50

With cous cous, red quinoa & vegetable blend, spinach, grilled zucchini, tomatoes, caramelized onions, with marinara and balsamic drizzle. Served with grilled garlic ciabattas

SOUP & SALADS

Chef's Soup of the Day Cup \$5.25 Bowl \$7.00

Black and Bleu Steak Salad \$16

Blackened sliced sirloin on a chargrilled smoked romaine heart with fire roasted peppers and caesar dressing, topped with crumbled bleu cheese

Traditional Caesar Salad \$9

Romaine lettuce, parmesan cheese, and croutons, tossed in a caesar dressing and served with a grilled ciabatta

Spinach Salad with Nuts and Berries \$12.25

Fresh seasonal berries, candied walnuts, red onions and feta cheese. Recommended with our raspberry vinaigrette dressing

Asian Salad \$11.75

Mixed greens, pea pods, mandarin oranges, bok choy, red onion, mushrooms, red and green bell peppers

* add chicken +\$3.50 or shrimp +\$4.25 to any salad

SANDWICHES / BURGERS / PANINIS

Served with your choice of one side item

Smoked Pulled Pork Sandwich..... \$11.75

Barbequed shredded pork, with pickled red cabbage, slaw, and crispy onion straws, on a toasted ciabatta roll

Fire Roasted Veggie Panini Wrap \$11

Zucchini, squash, portabello mushrooms, green and red bell peppers, red onion and feta cheese in a grilled flour tortilla

Mesquite Grilled Chicken Panini Wrap \$12

Marinated and grilled chicken breast with mesquite seasoning, spinach, pepper jack cheese, bacon, tomato, and barbeque ranch, in a grilled flour tortilla

St. Louis Burger \$11.25

1/2 lb angus beef with american or provolone cheese, caramelized onions and our special sauce. Served on a toasted brioche bun

ENTREES

Served with your choice of 2 sides, pasta dishes one side

Grilled Chicken Portabello..... \$18

Fire roasted with fresh squash, tomatoes, garlic roasted portobello mushrooms with a chardonnay sauce on a blend of cous cous, red quinoa, and wild rice, basil pesto drizzle

Fire Roasted Garden Pasta..... \$11.50

Zucchini, squash, grape tomatoes, red onions, penne pasta, italian herbs and parmesan cheese sauteed with garlic, white wine and olive oil with grilled ciabatta (add chicken +\$3.50 or shrimp + \$4.25)

Grilled Citrus Salmon \$18

8 oz grilled salmon finished in a citrus butter sauce

Elements Signature Steak \$19.75

Specially seasoned and chargrilled center cut 8 oz. sirloin, served with mushroom sauce and onion straws

SIDES

French Fries \$4.25

Harvest Grain Cous Cous, Red Quinoa, and Vegetable Blend \$4.50

Pub Chips \$3.25

Fresh Seasonal Vegetables \$4.25

Garlic Mashed Potatoes \$4.25

Coleslaw \$3.75

House Salad \$5.75

Fresh Seasonal Fruit Salad \$4.75

DESSERTS

NY Style Cheesecake \$7.50

St. Louis Original Gooey Butter Cake \$ 6.75

Double Chocolate Cake \$7.25

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.