



# ELEMENTS

FINE DINING

## STARTERS

<b>Guacamole Dip</b> .....	15
Avocados seasoned with citrus & Pico de Gallo served with house-made tri-colored tortilla chips <b>GF</b> 🌿	
<b>Buffalo Wings</b> .....	16
Free-range chicken wings tossed in Cholula buffalo sauce, with long-cut carrot & cucumber sticks served with chunky blue cheese dressing <b>GF</b>	
<b>BONELESS WINGS AVAILABLE (NOT GF)</b>	
<b>Spring Rolls</b> .....	13
Hot and crispy vegetable spring rolls with cabbage slaw & sweet-chili glaze 🌿	
<b>Cast Iron Spinach &amp; Artichoke Dip</b> .....	15
3-cheese mix, Hatch green chiles & tri-colored tortilla chips <b>GF</b> 🌿	
<b>Burnt Ends</b> .....	15
Black Angus burnt-end niblets, Duroc cracklings & Dr. Pepper BBQ sauce <b>GF</b>	
<b>Onion Rings</b> .....	13
Mile-high portion of Shiner Bock beer-battered onion rings served with peppered malt vinegar & creole mustard sauce 🌿	
<b>Quesadillas</b> .....	16
Choice of slow-smoked brisket or Hopi spiced chicken filled with 3-cheese mix and served with sour cream, Pico de Gallo & guacamole <b>Available GF</b> 🌿	

## SOUPS & SALADS

<b>Hatch Green Chile Corn Chowder</b> .....	8   15
Slow-roasted green chiles & fire-roasted corn chowder with cilantro, garlic & creamy béchamel topped with campfire poblanos & tortilla strips <b>GF</b> 🌿	
<b>House Salad</b> .....	9   16
Blend of mixed greens, chopped eggs, cucumbers, candied bacon, tomatoes, olives, red onion & feta cheese served with AFR's own 1966 raspberry vinaigrette <b>GF</b> 🌿	
<b>Caesar Salad</b> .....	9   14
Hand-hacked romaine lettuce tossed in chipotle Caesar dressing with mixed peppercorns & fire bread 🌿 <b>Available GF</b>	
<b>New Mexico Aztec Salad</b> .....	9   16
Blend of mixed greens, fire-roasted corn, tomatoes, black beans, diced avocado & cotija cheese with tortilla strips & zesty lime dressing <b>GF</b> 🌿	
<b>ADD GRILLED CHICKEN \$12, BLUE CORN SHRIMP \$12, OR CRISPY SALMON \$16</b>	

## SANDWICHES

All sandwiches are served with French fries & Ketchup

<b>Half-Pound Burger</b> .....	18
Half-pound beef or Veggie patty topped with green chiles, bacon, cheddar cheese, LTO & pickle spear	
<b>Chicken Sandwich</b> .....	18
Free-range grilled or crispy fried chicken topped with Monterey Jack cheese, bacon, green chiles, Dijon mayonnaise, avocado, LTO & pickle spear	
<b>French Dip</b> .....	17
Fresh baguette packed with sliced prime rib, Swiss cheese & creamy horseradish sauce served with a pickle spear & au jus for dipping <b>Available Saturday evenings only</b>	

Vegetarian 🌿 **Gluten-Free GF**

Parties of 8 or more may be charged a 20% gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

101024



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FINE DINING

## ENTREES

### Salt Packed Prime Rib

40 | 52

Slow-smoked roasted prime rib packed with Maldon Sea salt & mixed peppercorns served with Yukon Gold mashed potatoes, vegetable medley, creamy horseradish sauce & ancho chili au jus **GF**

*Available Friday Evenings*

### Black-Barrel Filet Mignon ..... 52

Classic 7oz barrel-cut filet mignon served with roasted garlic butter, Yukon Gold mashed potatoes & vegetable medley **GF**

### 3:10 to Yuma Flat Iron Steak ..... 36

Cast iron seared Black Angus beef atop truffle steak frites & house-made Heinz 57 sauce **GF**

### Chicken Fried Steak or Chicken ..... 26

Hand-breaded chicken-fried steak or chicken served with vegetable medley, Yukon Gold mashed potatoes & red-eye gravy

### Rainbow Trout ..... 40

Blue cornmeal-dusted rainbow trout, cilantro lime rice, sweet corn relish & Cajun-naisse sauce **GF**

### Chicken Enchiladas ..... 26

Seasoned pulled chicken wrapped in corn tortillas & topped with Monterey Jack cheese served with black beans, cilantro lime rice, Pico de Gallo, and of course "Christmas Style" salsas **GF**

### Wild Mushroom Raviolis ..... 28

Six jumbo mushroom raviolis topped with parmesan cream sauce, sautéed arugula & mixed wild mushrooms served with fire bread 🌿

### Cedar Plank Crispy Ginger & Maple Salmon ..... 36

Wild-caught salmon, deep sautéed until crispy served with vegetable medley, Yukon Gold mashed potatoes & a light ginger maple broth **GF**

### Long Bone Pork Chop ..... 34

Dry-aged Duroc pork chop served with Yukon Gold mashed potatoes, vegetable medley & brown-sugar apple sauce **GF**

## SIDES

### Loaded Baked Potato ..... 10

Cheddar cheese, bacon bits, scallions, whipped butter, & sour 🌿 **Available GF**

### Mac 'N' Cheese ..... 10

Buttered breadcrumbs & bacon bits 🌿 **Available GF**

### Crispy Brussel Sprouts ..... 8

Sweet house-made balsamic glaze **GF** 🌿

### Mashed Potatoes ..... 8

Savory butter **GF** 🌿 **Available "Loaded" \$2**

### Vegetable Medley ..... 8

Fresh vegetable du jour **GF** 🌿

### Truffled Steak Frites ..... 8

Chopped garlic, herbs, truffle salt & parmesan cheese **GF** 🌿

### Cilantro Lime Rice ..... 8

Tender rice made with lime zest, lime juice and fresh cilantro **GF** 🌿

## DESSERTS

### Old-Fashioned Vanilla Ice Cream

8

House-made vanilla-bean ice cream **GF** 🌿

### Chocolate Torte

12

Flourless torte, Luxardo cherry chutney & vanilla crème **GF** 🌿

### Lemon Bomb Cupcake

12

Lemon cake, lemon syrup & lemon meringue 🌿

### Chocolate Chip Cookie

Pizza Pie

10

Soft jumbo cookie, old-fashioned vanilla-bean ice cream & chocolate sauce 🌿

*Served Warm To The Touch*

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