

elements on stone

RESTAURANT & LOUNGE

Soup and Salads

Chef's Soup of the Day - \$5

Our Executive Chef's Seasonal Daily Housemade Soup

Classic French Onion Soup - \$7

Rich beef broth loaded with sliced onions, topped with buttered ciabatta croutons and finished with melted Swiss Cheese

Classic Caesar Salad - \$10

Romaine lettuce topped with smoked bacon, buttered ciabatta croutons, Ivanhoe parmesan cheese and tossed in a creamy garlic dressing

Add Chicken - \$4 Add Shrimp - \$6

Element's Asian Chicken Salad - \$14

A chilled mixture of baby kale, apple slices, raisins and chicken. Tossed with a mango sesame dressing and sprinkled with sesame seeds.

Cranberry Arugula Salad - \$11

Baby arugula topped with apricots, sundried cranberries, roasted pumpkin seeds and sunflower seeds with Chef's housemade cranberry dressing.

Add Chicken - \$4 Add Shrimp - \$6

Appetizers

Kettle Chips - \$8

Thinly sliced potato fried golden brown. Served with Garlic Aioli dip.

Sweet Chili Fries - \$8

Our classic French fries tossed in sweet Thai chili sauce.

Beer Battered Onion Rings - \$10

Lightly battered onion rings served with Garlic Aioli dip

Bacon Wrapped Scallops - \$14

Succulent scallops wrapped in smoked bacon

Bruschetta - \$12

Grilled ciabatta bread topped with a mixture of tomatoes, red onions, basil and topped with feta cheese

Breaded Pork Riblets - \$10

Boneless deep fried golden brown pork ribs. Served with Chipotle dip.

Breaded Mozzarella Sticks - \$10

Served with Marinara Sauce

Shrimp Gyoza - \$12

Pan-fried wontons stuffed with minced shrimp and Napa cabbage. Served with Soya Sauce.

Vegetable Samosa - \$8

Flaky pastry stuffed with savory vegetables and fried to perfection. Served with sweet chili sauce and mint yogurt sauce.

Woolwich Farm Goat Cheese Dip - \$12

Chilled Woolwich goat cheese blended with fresh spinach, roasted red peppers, herbs and spices. Served with warm pita wedges and fresh crudité.

Chicken Wings - \$12

Your choice of Mild, Hot, Honey Garlic, Sweet Chili and Element's Signature BBQ. Served with Peppercorn Ranch dip and crudité

Sandwiches

Salmon and Avocado Club - \$14

Pacific salmon, provolone cheese, fresh lettuce and sliced tomato. Served on a ciabatta bun with an avocado spread.

Grilled BBQ Chicken Panini - \$15

Grilled chicken breast marinated in Element's signature BBQ sauce, topped with smoked bacon, lettuce, tomato and Havarti cheese. Served on a rustic ciabatta bun.

Sirloin Beef Dip - \$15

Local shaved AAA top sirloin topped with caramelized onions. Served with red wine beef jus.

Open Faced Jalapeno Bake - \$14

Marble Rye topped with jalapeno, tomato and cilantro with melted cheese.

Greek Chicken Wrap - \$14

Spiced grilled chicken breast, feta cheese, fresh lettuce, tomato and hummus. Served in a warm tortilla.

All sandwiches come with your choice of fries, soup of the day, OR garden salad.

Upgrade your Side: Sweet Potato Fries, Kettle Chips or Caesar Salad for ONLY \$2

Our Favourites

Classic Butter Chicken - \$18

Served with Naan Bread and Cumin Rice

Fish and Chips - \$20

Fried Cod served with tartar sauce and French fries

Lobster Ravioli - \$25

Served with roasted mushrooms and spinach in a Saffron cream sauce. Served with Garlic Toast

Burgers

Wellington County Beef Burger - \$16

Garnished with lettuce, tomato and garlic aioli. Served on a warm brioche bun.

Add Cheese - \$2 Add Bacon - \$3

Ontario Turkey Burger - \$14

Topped with roasted red peppers and provolone cheese. Served on a warm brioche bun.

All burgers come with your choice of fries, soup of the day, OR garden salad.

Upgrade your Side: Sweet Potato Fries, Kettle Chips or Caesar Salad for ONLY \$2

Dinner Entrees

Country Style Meat Loaf - \$20

Chef's signature blend of veal, pork and beef baked with a roasted mushroom medley

Pan Seared Tofu Steak - \$18

Marinated tofu pan seared and topped with peppers and tomato oregano sauce.

AAA NY Steak - \$30

Grilled to your liking. Topped with Red wine peppercorn sauce.

All Dinner Entrees served with Vegetable Medley and your choice of Baked Potato, Mashed Potatoes, French Fries or Rice.

Beverages

Unlimited Pepsi Soft Drinks - \$3

Pepsi, Diet Pepsi, 7-up, Schweppes
Gingerale, Mug Root Beer

Coffee/Tea - \$3

Our Daily Specials

MO(nday)BOGO

\$4 Mixed Drinks

Smirnoff Vodka, Captain Morgan Rum, Seagram's Rye, and Gordon's Gin with your Favourite Mix

Buy One Appetizer, Get the 2nd 1/2 Price OR Buy Two Apps and Get One Free

(Discount applies to appetizer of lesser value)

"TWOS" DAYS

\$2 OFF - Tallboy Guinness, Waterloo Dark, Somersby, Shock Top OR Sleeman

Choice of Garden Salad OR a Dessert and Chef's Feature Entrée of the Day for **\$20**

WINE WEDNESDAY

1/2 Price Wine - By the Bottle OR By the Glass - You choose!

Wing Special - 1lb and Fries for \$12

THIRSTY THURSDAY

1/2 Price Pints and Martinis | Chef's Feature Entrée of the Day

FINALLY FRIDAY

Domestic Bottles for \$4 and Cocktails for \$5 | 2 pc Fish and Chips - \$15

CAESAR SATURDAY

Classic 10z Caesars for \$4 | Domestic Bottles for \$4 | Cocktails for \$5

Starter Caesar Salad only \$3 with every Entrée purchase

SUNDAY NIGHT DATE NIGHT

1 Appetizer to Share, 2 Entrées, and 1 Dessert to Share

ASK YOUR SERVER FOR THE MENU

EVERY DAY SPECIALS

Burger and a Pint of Sleeman - \$21 | 1lb of Wings and a Pint of Sleeman - \$17

Combo Platter Appetizers - Your choice of 3 Appetizers for \$29.95

Our Wine List

WHITE WINE	6oz	9oz	Bottle
Jackson Triggs Chardonnay, Niagara	\$7	\$11	\$30
Inniskillin Pinot Grigio, Niagara	\$8	\$12	\$34
Woodbridge Sauvignon Blanc, California	\$9	\$13	\$36
Monkey Bay Sauvignon Blanc, New Zealand	\$10	\$14	\$39
Woodbridge White Zinfandel, California	\$8	\$12	\$34

RED WINE	6oz	9oz	Bottle
Jackson Triggs Merlot, Niagara	\$7	\$11	\$30
Cliff 79 Shiraz-Cabernet, Australia	\$8	\$12	\$34
Woodbridge Cabernet Sauvignon, California	\$9	\$13	\$36
Inniskillin Pinot Noir, Niagara	\$9	\$13	\$36

On Tap

Sleeman Original
Sleeman Clear 2.0
Moosehead Pale Ale
Steamwhistle
\$8 per 20oz Pint

Menu Created by:
Executive Chef Yogesh Sodhi