

# Dinner Menu Elements Restaurant

## Cold Appetizers

- Bruschetta di Aruba** \$ 7.00  
Triangle shaped toasted cornbread croutons topped with tomatoes, onions, Garlic and a touch of homegrown basil.
- Ahi Tuna Tartar** \$ 13.25  
Ahi tuna chopped with tamari soy sauce and chives, presented with crispy wonton shells, Wakame seaweed, and avocado salsa.
- Martini style Lionfish Ceviche (DF-GF)** \$ 16.50  
Made from flaky, buttery lionfish filet cooked in fresh lime juices and enhanced with bell pepper, onions and olive oil which add some creaminess. Complemented with black Kalamata olives skewer and fried plantains.
- Avocado with Shrimp (GF)** \$ 14.50  
Baby shrimp gently tossed in Marie Louise sauce enhanced with herbs Bell peppers, scallions on a avocado vessel.
- Beef Carpaccio with Truffle Sauce (GF)** \$ 16.00  
Thinly sliced US choice beef tenderloin served with garden greens and a Parmesan crisp accompanied with capers and truffle mayonnaise.
- Mediterranean Mezze (Veg)** \$ 12.50  
Chili Hummus, Baba Ghanoush, Tzatziki and served with toasted whole wheat pita chips.

## Salads

- Caesar Salad** \$ 10.75  
Traditional salad made from Romaine lettuce tossed in our special anchovy dressing, accompanied with garlic croutons and Parmesan cheese
- Topped with Grilled Chicken Breast** \$ 15.00  
**Topped with Grilled Mahi – Mahi** \$ 17.25

## Warm Introductions

- Mini Crab Cake my style (GF)** \$ 12.25  
Blue crab cake with cucumber tartar, herbed aioli and Balsamic glaze on a bed of mango salsa
- Pepper Seared Beef (GF)** \$ 17.00  
Beef tenderloin kebab marinated with various peppers and Asian spices, flash seared and laid on a mango - passion chutney with chili drizzle.
- Arepas Eggplant Mechada (Veg)** \$ 10.50  
Roasted shredded eggplant, carefully tossed with homemade BBQ – sauce accompanied with sliced pickled onions topped on pan fried corn patty.
- French Onion Soup (GF) (Veg)** \$ 7.00  
Richly flavored browned onions broth, enhanced with thyme, bayleaf and rosemary, gratinate with Gouda cheese bread crouton.
- Carrot-Ginger Soup (GF) (Veg)** \$ 8.00  
Unique composition of sweet carrots, potatoes, celery and zesty ginger Root finished roasted peanuts and topped with chili coconut oil.

Please note that we do not accept cash payments. Payments can be made with credit card, debit card.

NO SERVICE CHARGE

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## Entrees

**Grouper with Fruit Salsa (6oz) (GF, DF)** \$ 37.25

Fresh black grouper fillet, pan fried and served on top of a Caribbean scented chilled fruit salsa of papaya, pineapple and black beans.

**Red Snapper "Concomber Chicito" (6oz) (GF, DF)** \$ 37.25

Skin on pan fried snapper fillet on a local style cucumber stew enhanced with carrots, tomatoes and potatoes

**Mahi-Mahi Ginger Infusion (6oz) (GF)** \$ 32.50

Mahi Mahi fillet char grilled and layered on a light ginger, cream sauce Flavored with homegrown lemongrass and a dash of Chardonnay

**Spicy Shrimp (6oz) (GF)** \$ 37.25

Colossal Large shrimp carefully simmered in a wonderfully spiced chili cream sauce.

**Corn-Fed Mango Chicken (6oz) (GF, DF)** \$ 24.50

Perfectly crosshatched grilled free range chicken breast served with a fresh mango pink peppercorn sauce.

**Duck Breast a l'Orange (6oz) (GF, DF)** \$ 25.75

Perfectly Tender duck breast, pan fried in Cajun spices and served with an orange sauce.

**21 days aged Black Angus Sirloin Steak (8oz) (GF, DF)** \$ 41.50

Masterfully cut prime Black Angus sirloin steak, crosshatched grilled to perfection accompanied with a green-peppercorn sauce.

**Skirt Steak Churrasco Style (6oz) (GF, DF)** \$ 36.75

Juicy USDA Choice Skirt steak, grilled to your liking and served with our homemade Chimichurri sauce

**Chateaubriand (6oz) (GF)** \$ 32.50

USDA Choice beef tenderloin, perfectly sautéed and hand carved And accompanied with a classic hollandaise butter sauce.

**Sauté Filet de Boeuf (6oz) (GF)** \$ 37.75

Beef tenderloin tips carefully sautéed to your order with mushrooms and simmered to perfection in a Whiskey sauce.

## Desserts

**Assorted ice cream per scoop** \$ 3.50

Baileys, Strawberry, Vanilla, Ferrero-Rocher, Rum Raisin, Cherry.

**Assorted Sorbet per scoop (GF-DF)** \$ 3.50

Ask your server for our daily changing selection.

**Quinoa Margarita** \$ 10.00

Agave nectar infused quinoa with slow simmered in a lime – Pineapple chutney flavored with cardamom and cloves with strawberry sauce.

**Five High Chocolate Cake** \$ 13.25

Five layers of moist dark chocolate cake.

**Carrot Cake with Strawberries** \$ 9.25

Moist cake served with Vegan Almond ice cream, pistachios & strawberry

**Grilled Pineapple and Coconut Sorbetto** \$ 10.25

In raw sugar & spiced rum marinated ripe pineapple chunks.

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