

ELBOW ROOM DINNER - SUMMER 2019



STARTING LINEUP

New Spinach & Artichoke Dip Served with grilled naan bread 13

New Asparagus Fries Lightly breaded jumbo asparagus spears with asiago cheese and bread crumbs fried golden brown served with our house chipotle aioli 14

New Shrimp Taquitos Five tiger prawns hand-rolled and fried golden brown served with queso fresco, avocado cilantro salsa 16

New Sweet Potato Fries
With chipotle aioli 10

Classic Deviled Eggs
Spanish paprika, capers 8.5

Sautéed Portobello Mushrooms
Thank you Robert & June Donny 14.5

Ginger Teriyaki Steak Bites
Bok choy, scallions, Thai-style dynamite sauce (peanut allergy) 15.5

Hand-rolled Chicken Meatballs 10.5

Deep Fried Calamari
Chipotle aioli 15

Jumbo Lump Crab Cocktail
Dijonnaise sauce and traditional cocktail sauce 21

Sourdough Round
Stuffed with garlic herb butter 6

SMALL PLATES

Filet Mignon Meatloaf
Topped with porcini mushroom bordelaise, Yukon Gold potatoes, sautéed spinach 19

Buttermilk Fried Chicken
Juicy buttermilk chicken cutlets fried golden brown and served with buttery Yukon Gold potatoes, grilled sweet corn and topped with country gravy 18

SUMMER 2 FOR \$32.00

Includes a small house salad, Caesar salad or cup of soup

Chicken Picatta
Succulent boneless, skinless chicken breast medallions, extra virgin olive oil, lemon juice, capers, chicken stock, parsley

Trottole Pasta & Meatballs
Trottole noodles, classic roasted bell pepper marinara paired with our housemade chicken meatballs, asiago cheese

Three Cheese Quiche
Buttery golden brown crust with baby spinach, scallions, sharp cheddar, sun dried tomato, green olive, cremini mushroom, goat cheese and mozzarella

DESSERTS

Crème Brûlée 9

Chocolate Mousse 9

Raspberry Sorbet with Fresh Berries 9

Ricotta Cheesecake with Bourbon Caramel 9

Coffee Chocolate Chip Gelato 9

Petite Fours Cakes 8

SIDE ORDERS

French Fries 5

Sweet Potato Fries 8

Grilled Asparagus 8

Sautéed Spinach 6

Yukon Gold Mashed Potatoes 6

Corn on the Cob 3

CHEF ERIC'S SUMMER SELECTIONS

New Grilled Prawn & Heirloom Tomato Salad Drizzled with aged balsamic vinegar, extra virgin olive oil, burrata, pink Himalayan sea salt 19

New Seafood Ceviche Seasonal white fish and shrimp served in a leche de tigre broth Aji Amarillo with toasted concha corn, sweet potato, topped with pickled red onion, habanero and fresh micro-greens, served with tortilla chips 16

New Vegetarian Pasta Trottole pasta, summer squash, heirloom cherry tomatoes and asparagus spears lightly tossed in an extra virgin olive oil finished with a touch of our house citrus pesto and grated asiago cheese 18

New Buttermilk Fried Chicken Juicy buttermilk chicken cutlets fried golden brown and served with buttery Yukon Gold mashed potatoes, grilled sweet corn and topped with country gravy 22

HOUSE SPECIALS

New Alaskan Halibut Sautéed and set over a Maine lobster mixed vegetable ragu with a tarragon fish fumet broth 37

New Grilled "Sixty South" Antarctic Salmon Luscious Antarctic salmon fillet grilled and served with buttery Yukon Gold mashed potatoes, sautéed spinach, white wine, shallots and topped with fresh lemon caper butter 26 *

New Eric's Sancha Shrimp Luscious white tiger prawns seared with a mixed vegetable bulgar pilaf finished with a sancha honey glaze topped with a citrus crème fraîche 23

New 14oz. USDA Prime New York Steak Center cut steak, topped with smoky garlic butter, seasonal vegetables, Yukon Gold mashed potatoes 39

Asian Pork Chop All natural Duroc pork. Hoisin, soy, garlic, sherry & white vinegar, ginger, black bean chili sauce. Charbroiled and served with braised red cabbage and Yukon Gold mashed potatoes 26

Filet Mignon Medallions Thick slices of our fabulous filet mignon topped with our classic red wine demi-glaze, seasonal vegetables, Yukon Gold mashed potatoes 27

8oz. Center Cut Filet Mignon Center cut steak, topped with bordelaise sauce, seasonal vegetables, Yukon Gold mashed potatoes 39

PACKED TO THE MAX BURGERS & SANDWICHES

Includes fries, onion rings, half & half, or small house or Caesar salad

New Wild Veggie Mushroom "Burger" Porcini, cremini and portobello mushrooms, asiago, cream cheese, roasted garlic, dijon, arugula, sliced tomato, basil pesto served on a toasted brioche bun 18

New Lump Crab Melt Fresh jumbo lump crab tossed in a lemon dill crème fraîche, diced onion, heirloom tomato, havarti cheese on toasted bolillo bread 23

New Crispy Chicken Sandwich Buttermilk fried chicken, havarti cheese, pineapple slaw, heirloom tomatoes, baby arugula, chipotle aioli on toasted bolillo bread 17

Black Angus Cheeseburger Sharp cheddar, lettuce, tomato, onion, and house made sauce 17.5

Ultimate Prime Rib French Dip Au jus, served on a la brea baguette 24

Elbow Room Famous Steak Sandwich 8oz. Center cut "All Natural Black Angus" top sirloin served open face on jalapeño cheesebread. Includes choice of second side: small house or Caesar salad, or cup of soup 22

SPECIALTY SALADS

Add: Chicken 5 | Steak 6 | Salmon 7 | Prawns 7

New Jumbo Lump Crab Salad Baby arugula, kale, mandarin oranges, fresh sliced avocado, citrus champagne vinaigrette 25

New Kale & Quinoa Salad Thinly sliced baby kale with shredded red cabbage, thinly sliced carrots, grapes, avocado, diced red bell pepper, white sliced almonds, cashews and toasted sunflower seeds tossed in champagne dressing and finished with a touch of grated asiago cheese 10/16

New Spicy Thai Salad Asian marinated soba noodles, arugula red cabbage blend with julienned chicken and thinly sliced carrots in a spicy tahini dressing (peanut allergy) 19

New "Sixty South" Antarctic Salmon Salad Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 23 *

Elbow Room House Salad Mixed greens, tomatoes, cucumbers, raisins, walnuts, fresh croutons 9/14

Garden Wedge Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes 10/16

Caesar Salad Romaine, asiago, fresh croutons 9/14

*Monterey Bay Aquarium Seafood Watch: "Good Alternative" Rating; ASC Certified (Recognized by the Aquaculture Stewardship for Superior Farming Practices). Sustainability Farmed.

THANK YOU FOR DINING LOCAL!

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

ELBOW ROOM DRINKS

WINE BY THE GLASS

SPARKLING

		HAPPY HOUR	BY THE GLASS	BOTTLE
NV	Zonin "Prosecco" Italy	8.00	9.00	34.00
NV	Domaine Chandon Brut Rose California	10.00	11.00	42.00
NV	Roederer Estate Brut Anderson Valley	11.00	12.00	46.00
2016	Schramsberg "Blanc de Blanc" Napa	13.50	14.50	56.00

FUN WHITES

NV	Beringer White Zinfandel California	6.25	7.00	26.00
NV	Castello Del Poggio Moscato Italy	7.00	8.00	30.00
NV	La Fiera Pinot Grigio Italy	7.50	8.50	32.00
2017	Fess Parker Riesling Santa Barbara	8.25	9.00	34.00
NV	Antinori Rosé Toscana	9.00	10.00	38.00

SAUVIGNON BLANC

2016	Joel Gott Sauvignon Blanc California	7.75	8.50	32.00
2017	Kelly Fleming Sauvignon Blanc Napa	11.00	12.00	46.00

CHARDONNAY

2015	Round Hill California	7.50	8.25	31.00
2015	Hess Select Monterey	8.50	9.25	35.00
2011	Cru "Montage" Monterey	10.00	11.00	42.00
2017	Rombauer Carneros	17.00	18.00	70.00
2017	Lewis Cellars Napa	19.00	20.00	78.00
	Super Chardonnay Flight CRU, Rombauer & Lewis Cellars		16.00	

FUN REDS

2017	Michael David "Freakshow" Zinfandel, Lodi	8.25	9.25	35.00
2017	Colby Red (Syrah, Petite Syrah, Zinfandel) California	8.25	9.25	35.00
2016	Michael David "Petite Petit" Sirah, Lodi	8.50	9.50	36.00

PINOT NOIR

2017	Hahn Monterey	8.25	9.25	35.00
2016	Landmark "Overlook" Sta. Barbara, Monterey, Sonoma	11.25	12.25	47.00
2017	Belle Glos Napa	17.00	18.00	70.00
	Pinot Noir Flight Hahn, Landmark & Belle Glos		13.00	

MERLOT

2017	"R" by Raymond, Lot #2 California	8.25	9.00	34.00
2016	Barnett Spring Mountain St. Helena	13.00	14.00	54.00

CABERNET & BLENDS

2015	Avalon Napa	7.75	8.75	33.00
2013	Murphy-Goode Alexander Valley	9.00	10.00	38.00
2017	Justin Paso Robles	14.50	15.50	60.00
2016	Quilt Napa	17.00	18.00	70.00
2015	Justin "Isosceles" Paso Robles	23.00	24.00	94.00
2014	Silver Oak Alexander Valley	25.00	26.00	102.00
	Super Cabernet Flight Quilt, Isosceles & Silver Oak		23.00	

DRAFT BEER

	HAPPY HOUR	HAPPY HOUR
Mind Haze IPA by Firestone Paso Robles	6.75	7.25
Blue Moon Golden Colorado	6.75	7.25
Riley's Sancha Honey Blonde Ale Madera	6.75	7.25
Lagunitas IPA Petaluma	6.75	7.25
Modelo Especial Mexico	6.75	7.25
Beer Of The Month	6.75	7.25
"Dew & Brew" (Tullamore Dew Irish Whiskey & Draft)	10.00	11.00

BOTTLED BEER

Riley's Hard Root Beer Float Madera	6.25	6.50
Bud Light United States	4.50	4.75
Coors Light Golden Colorado	4.50	4.75
Coors Golden Colorado	4.50	4.75
St. Pauli Non Alcoholic Germany	5.50	5.75
Michelob Ultra United States	4.50	4.75
Budweiser United States	4.50	4.75
Crispin Hard Cider Colfax	5.50	5.75
Corona Light Mexico	5.50	5.75
Corona Mexico	5.50	5.75
Drakes Denogginizer Double IPA San Leandro	6.25	6.50
Sierra Nevada Torpedo Extra IPA Chico	5.50	5.75
Guinness Ireland	6.25	6.50
Stella Artois Belgium	5.50	5.75
805 Paso Robles	5.50	5.75
White Claw Hard Seltzer Black Cherry United States	5.50	5.75
White Claw Hard Seltzer Mango United States	5.50	5.75

SPIRITS & SAMPLES HAPPY HOUR

Monday – Friday | 3pm – 6pm

SPIRITS

With any beer, wine or drink you receive one FREE food sample!

Well Cocktails 6.5 Call & Margaritas 8
"Dew Mule" (Tullamore Dew Moscow Mule) 7.75

SAMPLES

Classic Deviled Egg
Meatball
Two Ginger Teriyaki Steak Bites
Salami, Cheese, Olive Skewer
Mini Cup of Soup

You get a FREE sample with each drink!

HAPPY HOUR DEALS

2 Fish Tacos 7.50
2 Prime Rib Sliders 11

SUNDAY "FUNDAY"!

BREAKFAST & LUNCH 9AM - 2PM • LUNCH ONLY 2PM - 4PM
2 FOR \$32 DINNER MENU 4PM - CLOSE

(In addition to regular menu)