

# ELBOW ROOM DINNER - MARCH



## STARTING LINEUP

- Avocado Toast** 12 🍁  
NV Zonin Prosecco, Italy 9
- Spinach & Artichoke Dip** 14.5  
Mind Haze IPA by Firestone, Paso Robles 7.50
- Asparagus Fries**  
Chipotle aioli 15  
Riley's Sancha Honey Blonde Ale, Madera 7.50
- Shrimp Taquitos** Queso fresco, avocado cilantro salsa 16  
Modelo Especial, Mexico 7.50
- Sweet Potato Fries** Chipotle aioli 10  
Cucumber Basil Martini 12.25
- Classic Deviled Eggs** Spanish paprika, capers 9.5 GF  
NV Barone Fini Pinot Grigio, Italy 8.75
- Sautéed Portobello Mushrooms**  
Thank you Robert & June Donny 14.5 🍁  
2017 Hahn Pinot Noir, Monterey 9.50
- Ginger Teriyaki Steak Bites**  
Bok choy, scallions, Thai-style dynamite sauce (peanut allergy) 16  
Tito's Moscow Mule
- Hand-Rolled Chicken Meatballs** 11  
2017 Michael David "Freakshow" Zinfandel, Lodi 9.25
- Deep Fried Calamari** Chipotle aioli 16  
Lagunitas IPA, Petaluma 7.50
- Jumbo Lump Crab Cocktail** 21 GF  
2017 Duckhorn Sauvignon Blanc, Napa 14.50
- Sourdough Round** Stuffed with garlic herb butter 6 🍁

## BURGERS & SANDWICHES

- Lump Crab Melt** Fresh jumbo lump crab tossed in a lemon dill crème fraiche, diced onion, heirloom tomato, havarti cheese on toasted La Boulangerie sourdough bread 23  
Riley's Sancha Honey Blonde Ale, Madera 7.50
- Black Angus Cheeseburger**  
Sharp cheddar, lettuce, tomato, onion, and house made sauce 17.5  
2017 Colby Red, California 9.25
- Ultimate Prime Rib French Dip** Au jus, served on a La Boulangerie baguette 24  
Lagunitas IPA, Petaluma 7.50

## DESSERTS

- Crème Brûlée** 9 GF
- Chocolate Mousse** 9
- Raspberry Sorbet with Berries** 9
- Ricotta Cheesecake with Bourbon Caramel** 9
- Coffee Chocolate Chip Gelato** 9

**GF: Gluten Free** | 🍁: Vegetarian  
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

## SMALL PLATES

- New Grilled Snapper** Served over a puttanesca sauce with mascarpone polenta 18 GF  
Riley's Sancha Honey Blonde Ale, Madera 7.50
- New Spanish Cioppino** Clams, prawns, pasilla pepper broth, diced potatoes, chorizo, wilted arugula, leeks and lemon grass 19 GF  
2017 Sinegal Estate, Napa 20
- New Lomo Saltado** Peru comes to Fresno! Seared beef tips, aji amarillo pepper, stir fry caramelized vegetables served over fried potatoes 19  
2017 Michael David "Freakshow" Zinfandel, Lodi 9.25
- New Salmon Medallions** Kebabs of "Sixty South" Antarctic Salmon served atop a red wine berry reduction and vegetable medley 18  
2017 "R" by Raymond, Lot #2, California 9.25
- Filet Mignon Meatloaf** Topped with wild mushroom bordelaise, Yukon Gold mashed potatoes, sautéed spinach 19  
2017 Michael David "Freakshow" Zinfandel, Lodi 9.25
- Buttermilk Fried Chicken** Chicken cutlets, fried golden brown Yukon Gold mashed potatoes, grilled sweet corn and topped with country gravy 18  
Lagunitas IPA, Petaluma 7.50
- Soba Noodle Stir Fry** Sliced asparagus, grape tomatoes, bok choy and broccoli, tossed in a hoisin peanut sauce topped with green onions and peanuts 19 🍁  
Modelo Especial, Mexico 7.50
- Linguine with Pancetta and Peas** Sautéed onions with minced garlic, diced pancetta tossed with lemon juice, extra virgin olive oil, grated asiago cheese, fresh basil and parsley 18  
2017 Baldacci Family, Carneros 11

AVAILABLE AS 2 FOR \$32

## SEAFOOD & SHELLFISH

- Grilled "Sixty South" Antarctic Salmon** Yukon Gold mashed potatoes, sautéed spinach, white wine, shallots, lemon caper butter 26 \* GF  
2015 Hess Select Chardonnay, Monterey 9.50
- Chilean Sea Bass** Seared with crispy lardons topped with fresh herb salad and lentil broth 38  
2017 Duckhorn Sauvignon Blanc, Napa 14.50
- 12oz. Australian Lobster Tail** Australian lobster tail roasted with a garlic compound butter and white wine, Yukon Gold mashed potatoes, seasonal vegetables and clarified butter Market Price  
2016 Talbott "Sleepy Hollow", Santa Lucia Highlands 14.50

## GRILL FAVORITES

- New Herb Crusted Pork Loin** Slow roasted crusted pork loin sliced, served with Yukon Gold mashed potatoes, seasonal vegetables, finished with a red wine demi-glaze 19  
2013 Carte Blanche "Nobles Ranch", Sonoma 15
- Filet Mignon Meatloaf** Topped with wild mushroom bordelaise, Yukon Gold mashed potatoes, sautéed spinach 24  
2017 Michael David "Freakshow" Zinfandel, Lodi 9.25
- New Chicken Picatta** All natural half chicken sautéed golden brown, lemon, capers, garlic and white wine, served with wilted spinach and Yukon Gold mashed potatoes 18  
2016 Talbott "Sleepy Hollow", Santa Lucia Highlands 14.50
- 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 23  
Lagunitas IPA, Petaluma 7.50
- Superior Farms Rack of Lamb** Herb crusted with Yukon Gold mashed potatoes, seasonal vegetables finished with a red wine demi-glaze 37  
2016 Duckhorn Merlot, Napa 19
- Braised Short Rib-1855 Beef** Red wine braised short rib with Yukon Gold mashed potatoes, seasonal vegetables 24  
Michael David "Petite Petit" Sirah, Lodi 9.50

## STEAKS, PRIME RIB & COMBOS

- Elbow Room Famous Steak Sandwich-1855 Beef-8oz.** Served open face on jalapeño cheesebread. Includes choice of second side: small house or Caesar salad, or cup of soup 22  
"Resolution" by Branham, Napa 12
- Medallions of Beef Bordelaise-1855 Beef-8oz.** Thick slices topped with classic red wine demi-glaze, seasonal vegetables, Yukon Gold mashed potatoes 26 GF  
2017 Justin Cabernet, Paso Robles, 16
- Center Cut Filet Mignon-1855 Beef-8oz.** Center cut steak, topped with bordelaise sauce, seasonal vegetables, Yukon Gold mashed potatoes 39 GF  
2013 Carte Blanche "Nobles Ranch" Sonoma 15
- USDA Prime New York Steak-1855 Beef-14oz.** Steak topped with garlic butter, seasonal vegetables, Yukon Gold mashed potatoes 40 GF  
2017 Sinegal Estate, Napa 20
- Prime Rib-1855 Beef-12oz.** Yukon Gold mashed potatoes, seasonal vegetables and au jus 34  
2016 Duckhorn Merlot, Napa 19
- New Surf & Turf** Tournedos of beef and grilled jumbo prawns, red wine demi-glaze, Yukon Gold mashed potatoes, seasonal vegetables 24  
2016 CRU "Montage" Pinot Noir, Santa Lucia Highlands 12.50

## SPECIALTY SALADS

- Grilled Prawn & Heirloom Tomato Salad** Drizzled with aged balsamic vinegar, extra virgin olive oil, burrata, pink Himalayan sea salt 21  
NV Domaine Chandon Brut Rose, California 11.50
- Jumbo Lump Crab Salad** Baby arugula, kale, mandarin oranges, fresh sliced avocado, citrus champagne vinaigrette 25 GF  
NV Schramsberg "Blanc de Blanc", Napa 14.75
- Spicy Thai Chicken Salad** Asian marinated soba noodles, arugula red cabbage blend with julienned chicken and thinly sliced carrots in a spicy tahini dressing (peanut allergy) 19 GF  
2018 Pine Ridge Chenin Blanc Viognier, Napa 9.50
- "Sixty South" Antarctic Salmon Salad** Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 24 \* GF  
2017 Baldacci Family Chardonnay, Carneros 11
- Elbow Room House Salad** Mixed greens, tomatoes, cucumbers, raisins, walnuts, fresh croutons 9/14 🍁  
2018 Joel Gott Sauvignon Blanc, California 8.75
- Garden Wedge** Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes 10.5/16.5 GF  
2018 Pine Ridge Chenin Blanc Viognier, Napa 9.50
- Caesar Salad** Romaine, asiago, fresh croutons 9.5/14  
2015 Hess Select Chardonnay, Monterey 9.50

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

# ELBOW ROOM DRINKS

## WINE BY THE GLASS

### SPARKLING

		HAPPY HOUR	BY THE GLASS	BIG POUR
NV	Zonin Prosecco <i>Italy</i>	8.00	9.00	13.00
NV	Domaine Chandon Brut Rose <i>California</i>	10.50	11.50	16.75
NV	Roederer Estate Brut <i>Anderson Valley</i>	11.50	12.50	18.25
2016	Schramsberg "Blanc de Blanc" <i>Napa</i>	13.75	14.75	26.50

### FUN WHITES

NV	Santa Cristina <i>Toscana</i>	7.50	8.50	12.00
NV	Barone Fini Pinot Grigio <i>Italy</i>	7.75	8.75	13.00
2018	Pine Ridge Chenin Blanc Viognier <i>Napa</i>	8.50	9.50	14.00

### SAUVIGNON BLANC

2018	Joel Gott Sauvignon Blanc <i>California</i>	7.75	8.75	12.25
2017	Duckhorn <i>Napa</i>	13.50	14.50	21.75

### CHARDONNAY

2015	Round Hill <i>California</i>	7.50	8.50	12.00
2015	Hess Select <i>Monterey</i>	8.50	9.50	14.00
2017	Baldacci Family, <i>Carneros</i>	10.00	11.00	16.00
2016	Talbott "Sleepy Hollow" <i>Santa Lucia Highlands</i>	13.50	14.50	21.75
2017	Rombauer <i>Carneros</i>	18.00	19.00	28.00
	Chardonnay Flight <i>Baldacci Family, Talbott "Sleepy Hollow", Rombauer</i>		15.00	

### FUN REDS

2017	Michael David "Freakshow" Zinfandel <i>Lodi</i>	8.25	9.25	13.50
2017	Colby Red (Syrah, Petite Syrah, Zinfandel) <i>California</i>	8.25	9.25	13.50
2016	Michael David "Petite Petit" Sirah <i>Lodi</i>	8.50	9.50	14.00
2018	The Prisoner <i>Napa</i>	14.00	15.00	22.00

### PINOT NOIR

2017	Hahn <i>Monterey</i>	8.50	9.50	14.00
2016	CRU "Montage" <i>Santa Lucia Highlands</i>	11.50	12.50	18.25
2013	Carte Blanche "Nobles Ranch" <i>Sonoma</i>	14.00	15.00	22.00
2018	Belle Glos "Clark & Telephone" <i>Santa Barbara County</i>	18.00	19.00	28.00
	Pinot Noir Flight <i>CRU "Montage", Carte Blanche "Nobles Ranch", &amp; Belle Glos</i>		16.00	

### MERLOT

2017	"R" by Raymond, Lot #2 <i>California</i>	8.25	9.25	13.50
2016	Duckhorn <i>Napa</i>	18.00	19.00	28.00

### CABERNET & BLENDS

2015	Avalon <i>Napa</i>	7.75	8.75	12.25
2017	"Resolution" by Branham <i>Napa</i>	11.00	12.00	17.50
2017	Justin <i>Paso Robles</i>	15.00	16.00	23.50
2017	Sinegal Estate <i>Napa</i>	19.00	20.00	30.00
2014	Silver Oak <i>Alexander Valley</i>	24.00	25.00	37.00
2017	Caymus <i>Napa</i>	29.00	30.00	44.50
	Cabernet Flight <i>Sinegal Estate, Silver Oak &amp; Caymus</i>		26.00	

## DRAFT BEER

	HAPPY HOUR	HAPPY HOUR
Mind Haze IPA by Firestone <i>Paso Robles</i>	7.00	7.50
DBA by Firestone <i>Paso Robles</i>	7.00	7.50
Riley's Sancha Honey Blonde Ale <i>Madera</i>	7.00	7.50
Lagunitas IPA <i>Petaluma</i>	7.00	7.50
Modelo Especial <i>Mexico</i>	7.00	7.50
Beer Of The Month	7.00	7.50
The Boiler (Draft beer with a choice of Tullamore DEW Irish Whiskey, Elijah Craig Small Batch Bourbon or Herradura Silver Tequila)	11.00	12.00

## BEER & HARD SELTZERS

Riley's Hard Root Beer <i>Madera</i>	6.25	6.50
Bud Light <i>United States</i>	4.75	5.00
Coors Light <i>Golden Colorado</i>	4.75	5.00
Coors <i>Golden Colorado</i>	4.75	5.00
St. Pauli Non Alcoholic <i>Germany</i>	5.75	6.00
Michelob Ultra <i>United States</i>	4.75	5.00
Budweiser <i>United States</i>	4.75	5.00
Crispin Hard Cider <i>Colfax</i>	5.75	6.00
Corona Light <i>Mexico</i>	5.75	6.00
Corona <i>Mexico</i>	5.75	6.00
Guinness <i>Ireland</i>	6.50	6.75
Stella Artois <i>Belgium</i>	5.75	6.00
805 <i>Paso Robles</i>	5.75	6.00
White Claw Hard Seltzer Black Cherry <i>United States</i>	5.75	6.00
Riley's Hard Seltzer Cherry <i>Madera</i>	5.75	6.00
Riley's Hard Seltzer Mango <i>Madera</i>	5.75	6.00

## NEW ELBOW ROOM HAPPY HOUR DEALS

Monday – Friday | 3pm – 6pm  
Thursday – Saturday | 9pm – 11pm **Last Call**

### SNACKS

3 Black Angus Sliders	9.75
2 Fish Tacos	7.50
Black Angus Cheeseburger with Fries	9.50
Sweet Potato Fries	6
Spinach & Artichoke Dip	8
Asparagus Fries	9
Deep Fried Calamari	9
Avocado Toast Quartet	9 🍁
Ginger Teriyaki Steak Bites	9
Classic Deviled Eggs	6
Hand-Rolled Chicken Meatballs	9

### SPIRITS

Well Cocktails	6.5	Call & Margaritas	8
"Dew Mule" (Tullamore Dew Moscow Mule)	7.75		
All craft cocktails with Happy Hour Pricing.			

## SUNDAY "FUNDAY"!

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

(In addition to regular menu)

THANK YOU FOR DINING LOCAL!