

# ELBOW ROOM DINNER - OCTOBER

## STARTING LINEUP

**Classic Deviled Eggs** Spanish paprika, capers **GF** 10

2019 *La Fiera Pinot Grigio, Italy 8.75*

**Sourdough Round** Stuffed with garlic herb butter 6.5 

2017 *CRU Unoaked, Arroyo Seco-Monterey 11*

**Colossal Blue Lump Crab Cake**

Carrot purée, asparagus spears, baby spinach, sundried tomatoes topped with pickled herb salad 18

*NV Roederer Estate Brut, Anderson Valley 13*

**Deep Fried Calamari** Chipotle aioli 17

*Lagunitas IPA, Petaluma 7.75*

**Appetizer Combo** Crab cake, Calamari, Seared Ahi 22

2018 *Rombauer Chardonnay, Carneros 19*

**New Steak Skewer** Peruvian style beef skewer marinated with aji panca and aji amarillo, served with fried yuca 18

2017 *LUCA "Paraje Altamira" Malbec, Uco Valley-Mendoza, Argentina 12*

**Asparagus Fries** Chipotle aioli 15

*Riley's Sancha Honey Blonde Ale, Madera 7.75*


**Sautéed Portobello Mushrooms** Thank you Robert & June Donny  15

2018 *Hahn Pinot Noir, Monterey 9.75*

## SOUP | SIDE SALAD

ERIC'S FAMOUS HOUSE MADE SOUPS

**Soup of the Day** Cup 7 | Bowl 10

**Elbow Room House Salad** Mixed greens, tomatoes, cucumber, raisins and walnuts  9.5 2018 *Joel Gott Sauvignon Blanc, California 9*

**Garden Wedge** Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes **GF** 10.5

2018 *Pine Ridge Chenin Blanc Viognier, California 9.50*

**Caesar Salad** Romaine, asiago, fresh croutons 9.5

2017 *Hess Select Chardonnay, Monterey 9.50*

## FEATURED CRAFT COCKTAILS

**Spiced Manhattan** Buffalo Trace, spiced sweet Vermouth, Luxardo, Angostura bitters 12

**Pomegranate Rosemary Collins** Tito's Vodka, pomegranate juice, fresh squeezed lemonade, rosemary syrup, seltzer water, rosemary garnish 12

**Kentucky Buffalo** Buffalo Trace, apple cider, fresh lemon juice, cinnamon simple syrup, cinnamon stick garnish 12

**Sazerac Old Fashion** Sazerac Rye, Demerara simple syrup, Angostura bitters, orange bitters, cherry bark vanilla bitters 11.5

**The Elbow Room Margarita** Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice 12 | Cadillac 15

**Lavender Margarita** Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice, lavender syrup, sliced jalapeño 12

**Cucumber Basil Martini** Tanqueray Gin, St. Germain Liqueur, lime juice simple syrup, muddled cucumber 12.5

**Grapefruit Dropped Martini** Ketel One Grapefruit Rose, St. Germain Liqueur, fresh grapefruit juice, lemon juice, simple syrup 12.5

**Best Bloody Mary** Tito's Handmade Vodka, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon 11

## DESSERTS

**Crème Brûlée** 9.5 **GF**

**Chocolate Mousse** 9.5

**Raspberry Sorbet with Fresh Berries** 9.5

**Ricotta Cheesecake** 9.5

**Coffee Chocolate Chip Gelato** 9.5

**New Pomegranate Panna Cotta** 9.5 **GF**

## SEASONAL SMALL PLATES

**New Short Rib Lasagna** Braised short ribs, layered with fresh mozzarella cheese, broccolini and asparagus, topped with roasted pepper reduction 20

2018 *Belle Glos "Clark & Telephone", Santa Barbara County 19*

**Lomo Saltado** Peruvian style beef stir-fry with aji amarillo, Peruvian soy blend, sautéed tomatoes, served over french fries with a side of steamed rice 22

2017 *LUCA "Paraje Altamira" Malbec, Uco Valley-Mendoza, Argentina 12*

**Shrimp Tacos** Sautéed shrimp with garlic, herbs, cucumber relish, spicy avocado Morita sauce served with black beans and cotija cheese 18

2019 *MOMO Sauvignon Blanc, Marlborough-New Zealand 10.25*

**Filet Mignon Meatloaf** Topped with wild mushroom bordelaise, served with truffle mashed potatoes and sautéed spinach 20

2017 *Freakshow Zinfandel by Michael David, Lodi 10*

**Ahi Poke Bowl** Edamame, diced mango, sliced radish, jicama, cucumbers, avocado, wontons and macadamia nuts tossed in sriracha citrus ponzu sauce over steamed rice 21

2018 *Pine Ridge Chenin Blanc Viognier, California 9.50*

## SPECIALTY ENTRÉES

**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 23

2018 *Daou Cabernet Sauvignon, Paso Robles 13*

**New Seared Skuna Bay Salmon** Crusted with fine Italian bread crumbs, toasted almonds steamed broccolini, cilantro lime rice and coconut ginger butter 32

2017 *Paul Hobbs Chardonnay, Russian River Valley 20*

**New Scallop & Seafood Medley** Seared scallops, sautéed shrimp, salmon, wilted spinach, sundried tomatoes, over bacon-clam béchamel, finished with crispy leeks 29

2019 *MOMO Sauvignon Blanc, Marlborough-New Zealand 10.25*

**Lemon Rosemary Chicken** Half chicken skin on, fresh lemon, garlic, rosemary and olive oil served over vegetable risotto and grilled asparagus, topped with citrus pesto 26

*Lagunitas IPA, Petaluma 7.75*

**Panko Crusted Calamari Steak** Served with sautéed spinach, cilantro lemon rice and lemon caper butter sauce 22

2018 *Round Pond Sauvignon Blanc, Napa Valley 14.75*

**Lobster Pasta** 6 oz. Australian lobster, diced tomato, arugula, fresh basil, white wine garlic butter sauce 36

2015 *WindRacer Chardonnay, Anderson Valley 15*

**Alaskan Halibut** Seared Alaskan halibut over a vegetable risotto and grilled asparagus finished with a basil beurre blanc and fresh herbs 38

2015 *WindRacer Chardonnay, Anderson Valley 15*

**Filet Mignon Meatloaf** Topped with wild mushroom bordelaise, served with truffle mashed potatoes and sautéed spinach 25

2017 *Freakshow Zinfandel by Michael David, Lodi 10*

**USDA Prime 14 oz. NY Steak** Served with seasonal vegetables and truffle mashed potatoes **GF** 48

2017 *Justin Cabernet, Paso Robles, 16*

**8 oz. Center Cut Filet Mignon** Topped with bordelaise sauce, served with seasonal vegetables and truffle mashed potatoes **GF** 42

2016 *CRU "Montage" Pinot Noir, Santa Lucia Highlands 13*

**Prime Rib-1855 Beef-12oz.** Served with seasonal vegetables and truffle mashed potatoes **GF** 36

2017 *Duckhorn Merlot, Napa Valley 19*

**Surf & Turf** 8 oz. filet mignon, half Australian lobster tail with truffle mashed potatoes 65

2016 *CRU "Montage" Pinot Noir, Santa Lucia Highlands 13*

## PACKED TO MAX BURGERS & SANDWICHES

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

**Crab Cake BLT** Colossal lump crab, applewood smoked bacon, avocado remoulade served on a brioche bun 19

2018 *Round Pond Sauvignon Blanc, Napa Valley 14.75*

**Chicken Club Panini** Toasted La Boulangerie sourdough bread, applewood smoked bacon, pesto aioli, lettuce, cheese and heirloom tomatoes 18

2017 *CRU Unoaked, Arroyo Seco, Monterey 11*

**Ultimate Prime Rib French Dip** Thinly sliced prime rib served on a La Boulangerie baguette with au jus 23

*Lagunitas IPA, Petaluma 7.75*

**Black Angus Cheeseburger** Sharp cheddar, lettuce, tomato, fried onion and house-made sauce 18

2017 *LUCA "Paraje Altamira" Malbec, Uco Valley-Mendoza, Argentina 12*

## SPECIALTY SALADS

Add Protein: Chicken 5 | Steak 6 | Shrimp 7 | Salmon 9

**Jumbo Lump Crab Louie** Chopped iceberg lettuce topped with sliced hardboiled egg, cherry tomatoes, asparagus, sliced avocado, fresh jumbo lump crab with thousand island dressing 30

2016 *Schramsberg "Blanc de Blanc", Napa 15*

**Salmon Salad** Citrus vinaigrette, mixed greens, avocado, candied pecans, asparagus, carrot, red cabbage 23

2015 *WindRacer Chardonnay, Anderson Valley 15*

**Spicy Thai Chicken Salad** Marinated soba noodles, red cabbage, arugula, sliced carrot blended with thinly sliced chicken in a Thai peanut dressing 19

2018 *Pine Ridge Chenin Blanc Viognier, California 9.50*

**Chicken Caesar Salad** Romaine, asiago, fresh croutons 19

2017 *Hess Select Chardonnay, Monterey 9.50*

**Garden Wedge** Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes **GF** 15

2018 *Pine Ridge Chenin Blanc Viognier, California 9.50*

**Elbow Room House Salad** Mixed greens, tomatoes, cucumber, raisins and walnuts  14

2018 *Joel Gott Sauvignon Blanc, California 9*

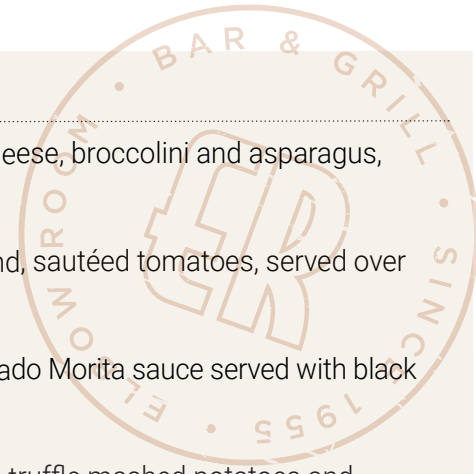
**GF: Gluten Free** |  : **Vegetarian**

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

SPLIT ORDERS 4

ERIC RODRIGUEZ, CHEF DE CUISINE | DANIEL MCGEE, GENERAL MANAGER / OPERATING PARTNER

10/15/20



# ELBOW ROOM DRINKS

## WINE BY THE GLASS

### SPARKLING

		BY THE GLASS	BIG POUR
NV	<b>Zonin Prosecco</b> <i>Italy</i>	9.25	13.25
NV	<b>Domaine Chandon Brut Rose</b> <i>California</i>	12.00	17.50
NV	<b>Roederer Estate Brut</b> <i>Anderson Valley</i>	13.00	18.50
2016	<b>Schramsberg "Blanc de Blanc"</b> <i>Napa</i>	15.00	27.25
NV	<b>Veuve Clicquot "Yellow Label" Brut</b> <i>Champagne, France</i>	20.00	30.00

### FUN WHITES & ROSÉ

2019	<b>La Fiera Pinot Grigio</b> <i>Italy</i>	8.75	13.00
2019	<b>Brockmeyer Rosé of Grenache</b> <i>Fresno</i>	9.00	13.00
2018	<b>Pine Ridge Chenin Blanc Viognier</b> <i>California</i>	9.50	14.00
2018	<b>J. Lohr "Bay Mist" Riesling</b> <i>Arroyo Seco, Monterey</i>	9.50	14.00

### SAUVIGNON BLANC

2018	<b>Joel Gott Sauvignon Blanc</b> <i>California</i>	9.00	12.25
2019	<b>MOMO Sauvignon Blanc</b> <i>Marlborough-New Zealand</i>	10.25	15.25
2018	<b>Round Pond Sauvignon Blanc</b> <i>Napa Valley</i>	14.75	22.25

### CHARDONNAY

2018	<b>Round Hill Chardonnay</b> <i>California</i>	8.75	12.25
2017	<b>Hess Select Chardonnay</b> <i>Monterey</i>	9.50	14.00
2017	<b>CRU Unoaked</b> <i>Arroyo Seco, Monterey</i>	11.00	16.00
2015	<b>WindRacer Chardonnay</b> <i>Anderson Valley</i>	15.00	23.00
2018	<b>Rombauer Chardonnay</b> <i>Carneros</i>	18.00	27.00
2017	<b>Paul Hobbs Chardonnay</b> <i>Russian River Valley</i>	20.00	30.00
	<b>Chardonnay Flight</b> <i>WindRacer, Rombauer &amp; Paul Hobbs</i>	18.00	

### FUN REDS

2017	<b>Michael David "Petite Petit" Sirah</b> <i>Lodi</i>	9.75	14.25
2017	<b>Freakshow Zinfandel</b> <i>by Michael David Lodi</i>	10.00	15.00

### PINOT NOIR

2018	<b>Hahn Pinot Noir</b> <i>Monterey</i>	9.75	14.25
2016	<b>CRU "Montage" Pinot Noir</b> <i>Santa Lucia Highlands</i>	13.00	19.00
2018	<b>Belle Glos "Clark &amp; Telephone"</b> <i>Santa Barbara County</i>	19.00	28.00
	<b>Pinot Noir Flight</b> <i>CRU "Montage", Hahn &amp; Belle Glos</i>	16.00	

### MERLOT & MALBEC

2017	<b>"R" Merlot</b> <i>by Raymond California</i>	9.50	13.50
2017	<b>LUCA "Paraje Altamira" Malbec</b> <i>Uco Valley-Mendoza, Argentina</i>	12.00	18.00
2017	<b>Duckhorn Merlot</b> <i>Napa Valley</i>	19.00	28.00

### CABERNET & BLENDS

2018	<b>Avalon Cabernet Sauvignon</b> <i>Lodi</i>	9.00	12.25
2018	<b>Daou Cabernet Sauvignon</b> <i>Paso Robles</i>	13.00	19.00
2017	<b>Justin</b> <i>Paso Robles</i>	16.00	23.00
2017	<b>Frank Family Cabernet Sauvignon</b> <i>Napa Valley</i>	17.00	25.00
2016	<b>Silver Oak Cabernet</b> <i>Alexander Valley</i>	25.00	37.00
2018	<b>Caymus Cabernet</b> <i>Napa Valley</i>	30.00	44.00
	<b>Cabernet Flight</b> <i>Frank Family, Silver Oak &amp; Caymus</i>	26.00	

## DRAFT BEER

<b>BarrelHouse Mango IPA</b> <i>Paso Robles</i>	7.75
<b>Riley's Cougar</b> <i>Madera</i>	7.75
<b>Riley's Sancha Honey Blonde Ale</b> <i>Madera</i>	7.75
<b>Lagunitas IPA</b> <i>Petaluma</i>	7.75
<b>Modelo Especial</b> <i>Mexico</i>	7.75
<b>Blue Moon</b> <i>Colorado</i>	7.75
<b>The Boiler</b> <i>(Draft beer with a choice of Tullamore DEW Irish Whiskey, Buffalo Trace Bourbon or Herradura Silver Tequila)</i>	12.00

## BEER & HARD SELTZERS

<b>Coors Light</b> <i>Golden Colorado</i>	5.25
<b>Coors</b> <i>Golden Colorado</i>	5.25
<b>Coors Non-Alcoholic Beer</b> <i>Golden Colorado</i>	6.25
<b>Modelo Negra</b> <i>Mexico</i>	6.25
<b>Corona</b> <i>Mexico</i>	6.25
<b>Corona Light</b> <i>Mexico</i>	6.25
<b>Guinness</b> <i>Ireland</i>	7.00
<b>White Claw Hard Seltzer Black Cherry</b> <i>United States</i>	6.25
<b>Riley's Hard Seltzer Cherry</b> <i>Madera</i>	6.25
<b>Riley's Hard Seltzer Mango</b> <i>Madera</i>	6.25

## THE ELBOW ROOM MARKET



Features fine wines  
for you to enjoy at home!

While enjoying your meal, ask about  
scheduling a personal wine consultation  
with our wine expert John O'Neill.

[John@ElbowRoomFresno.com](mailto:John@ElbowRoomFresno.com)



Scan QR code to view complete wine list

# SUNDAY "FUNDAY"!

**BRUNCH** 10AM - 2PM | **DINNER** 2PM - 8:30PM

**THANK YOU FOR DINING LOCAL!**