

# ELBOW ROOM THANKSGIVING MENU



## STARTING LINEUP

**Classic Deviled Eggs** Spanish paprika, capers **GF** 11

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 15.5

2018 *Hahn Pinot Noir, Monterey* 9.75

## SOUP & SALADS

ERIC'S FAMOUS HOUSE MADE SOUPS

**Butternut Squash** 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

## SIDE ORDERS

**Cornbread Stuffing** 6

**Green Beans** 6

**Truffle Mashed Potatoes** 6

## DESSERTS

**Pumpkin Pie** 9.5

**Chocolate Mousse Cake** 9.5

**Crème Brûlée** 9.5 **GF**

**Ricotta Cheesecake** 9.5

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

## MAIN ATTRACTIONS

**Traditional Turkey Dinner** 34

**Dijon-Brown Sugar Glazed Ham Dinner** 34

**Turkey and Ham Combination Dinner** 37

**Kids (12 and under) Turkey Dinner** 15

The above items include: turkey gravy, truffle mashed potatoes, cornbread stuffing, sweet yams, green beans, cranberry sauce, and pumpkin pie

**USDA Prime 14 oz. NY Steak** Served with green beans and truffle mashed potatoes **GF** 49

**Prime Rib-1855 Beef-12oz.** Served with green beans and truffle mashed potatoes **GF** 37

**8 oz. Center Cut Filet Mignon** Topped with bordelaise sauce, served with green beans and truffle mashed potatoes **GF** 44

**USDA Prime Bone-in Ribeye-1855 Beef-20oz.** Served with green beans and truffle mashed potatoes **GF** 56

**Rack of Lamb** Charbroiled, served with English mint pea purée, truffle mashed potatoes, grilled onions, carrots and asparagus 41

**Alaskan Halibut** Seared Alaskan halibut over a vegetable risotto and grilled asparagus finished with basil beurre blanc and fresh herbs 39

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

**Surf & Turf** 8 oz. filet mignon, half Australian lobster tail with truffle mashed potatoes and grilled asparagus Market Price

**12 oz. Australian Lobster Tail** Butter poached, with truffle mashed potatoes and grilled asparagus 56

**Seared Skuna Bay Salmon** Crusted salmon with toasted almonds, grilled asparagus, cilantro lime rice and coconut ginger butter 33

## SOMETHING TO "WINE" ABOUT

These wine choices go beautifully with Thanksgiving offerings and dinner entrees.

2018 **Hartford Court Chardonnay**, *Russian River Valley* 35  
*Rich, creamy texture, juicy golden apple, pear and brioche flavors in this excellent barrel-fermented Chard*

2018 **Siduri Pinot Noir**, *Santa Rita Hills* 40  
*Ripe cherry and strawberry flavors, bright acidity and delicate, tongue-gripping tannins in this versatile Santa Barbara County Pinot*

2018 **Austin Hope Cabernet Sauvignon**, *Paso Robles* 45  
*Big, bold Cab with loads of ripe dark berry fruit and chocolate flavors supported by bright acidity and firm with polished tannins*

## THANK YOU FOR DINING LOCAL!

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

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

# 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</b> <i>California</i>	9.00	12.25
2019	<b>MOMO</b> <i>Marlborough-New Zealand</i>	10.25	15.25
2018	<b>Crocker &amp; Starr</b> <i>Napa Valley</i>	14.00	21.00

### CHARDONNAY

2018	<b>Alpha Omega II</b> <i>Napa Valley</i>	8.75	12.25
2017	<b>Hess Select</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</b> <i>Anderson Valley</i>	15.00	23.00
2018	<b>Rombauer</b> <i>Carneros</i>	18.00	27.00
2017	<b>Paul Hobbs</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
2015	<b>Elyse "Korte Ranch" Zinfandel</b> <i>St. Helena-Napa Valley</i>	10.00	15.00

### PINOT NOIR

2018	<b>Hahn</b> <i>Monterey</i>	9.75	14.25
2016	<b>CRU "Montage"</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 by Raymond</b> <i>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 SAUVIGNON

2018	<b>Avalon</b> <i>Lodi</i>	9.00	12.25
2018	<b>Daou</b> <i>Paso Robles</i>	13.00	19.00
2017	<b>Justin</b> <i>Paso Robles</i>	16.00	23.00
2018	<b>Nickel &amp; Nickel "Post &amp; Beam"</b> <i>Napa Valley</i>	18.00	27.00
2016	<b>Silver Oak</b> <i>Alexander Valley</i>	25.00	37.00
2018	<b>Caymus</b> <i>Napa Valley</i>	30.00	44.00
	<b>Cabernet Flight</b> <i>Nickel &amp; Nickel "Post &amp; Beam", 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!**