

ELBOW ROOM DINNER - NOVEMBER

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

2015 *Elyse "Korte Ranch" Zinfandel, St. Helena-Napa Valley 10*

Ahi Poke Bowl Edamame, diced mango, sliced radish, jícama, 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 *Crocker & Starr Sauvignon Blanc, Napa Valley 14*

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

2015 *Elyse "Korte Ranch" Zinfandel, St. Helena-Napa Valley 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 *Crocker & Starr Sauvignon Blanc, Napa Valley 14*

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.

10/30/20

SPLIT ORDERS 4

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

ELBOW ROOM DRINKS

WINE BY THE GLASS

SPARKLING

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

FUN WHITES & ROSÉ

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

SAUVIGNON BLANC

2018	Joel Gott <i>California</i>	9.00	12.25
2019	MOMO <i>Marlborough-New Zealand</i>	10.25	15.25
2018	Crocker & Starr <i>Napa Valley</i>	14.00	21.00

CHARDONNAY

2018	Alpha Omega II <i>Napa Valley</i>	8.75	12.25
2017	Hess Select <i>Monterey</i>	9.50	14.00
2017	CRU Unoaked <i>Arroyo Seco, Monterey</i>	11.00	16.00
2015	WindRacer <i>Anderson Valley</i>	15.00	23.00
2018	Rombauer <i>Carneros</i>	18.00	27.00
2017	Paul Hobbs <i>Russian River Valley</i>	20.00	30.00
	Chardonnay Flight <i>WindRacer, Rombauer & Paul Hobbs</i>	18.00	

FUN REDS

2017	Michael David "Petite Petit" Sirah <i>Lodi</i>	9.75	14.25
2015	Elyse "Korte Ranch" Zinfandel <i>St. Helena-Napa Valley</i>	10.00	15.00

PINOT NOIR

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

MERLOT & MALBEC

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

CABERNET SAUVIGNON

2018	Avalon <i>Lodi</i>	9.00	12.25
2018	Daou <i>Paso Robles</i>	13.00	19.00
2017	Justin <i>Paso Robles</i>	16.00	23.00
2018	Nickel & Nickel "Post & Beam" <i>Napa Valley</i>	18.00	27.00
2016	Silver Oak <i>Alexander Valley</i>	25.00	37.00
2018	Caymus <i>Napa Valley</i>	30.00	44.00
	Cabernet Flight <i>Nickel & Nickel "Post & Beam", Silver Oak & Caymus</i>	26.00	

DRAFT BEER

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

BEER & HARD SELTZERS

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



Scan QR code to view complete wine list

SUNDAY "FUNDAY"!

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

THANK YOU FOR DINING LOCAL!