

# ELBOW ROOM DINNER

## WINE BY THE GLASS

	BY THE GLASS	BIG POUR
<b>SPARKLING</b>		
NV Zonin Prosecco <i>Italy</i>	9.75	15
NV Chandon Brut Rose <i>California</i>	13	21
NV Roederer Estate Brut <i>Anderson Valley</i>	14	22
'18 Schramsberg "Blanc de Blanc" <i>Napa</i>	16	25
NV Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	21	33
<b>ROSÉ</b>		
'21 Justin <i>Central Coast</i>	9.5	15
'20 Whispering Angel <i>Cotes de Provence</i>	13	21
<b>SAUVIGNON BLANC</b>		
'20 Joel Gott <i>California</i>	9.5	15
'21 Mason <i>Napa</i>	12	19
'20 Silverado Vineyards <i>Napa</i>	14	22
'20 Cliff Lede <i>Napa</i>	16	25
Sauvignon Blanc Flight <i>Mason, Silverado, Cliff Lede</i>	15	
<b>FUN WHITES</b>		
NV Sally's Secret Sangria	12	
'20 Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	9.5	15
'18 CRU Albariño <i>Edna Valley</i>	9.75	15
'21 J. Lohr Bay Mist Riesling <i>Monterey</i>	9.75	15
<b>CHARDONNAY</b>		
'19 Hess "Shirtail Ranches" <i>Monterey</i>	9.5	15
'20 Intercept <i>Monterey</i>	12	19
'19 Talbott "Sleepy Hollow" <i>SLH</i>	14	22
'19 Frank Family <i>Carneros</i>	17	27
'20 Rombauer <i>Carneros</i>	20	32
'21 Far Niente <i>Napa</i>	22	35
Chardonnay Flight <i>Frank Family, Rombauer, Far Niente</i>	20	
<b>FUN REDS</b>		
NV Sally's Secret Sangria	12	
'18 Vitiano "Super Tuscan Blend" <i>Umbria</i>	10	16
'19 Michael David "Petite Petit" <i>Sirah Lodi</i>	9.75	15
'19 Michael David "Freakshow" <i>Zinfandel Lodi</i>	10	16
<b>PINOT NOIR</b>		
'20 Hahn <i>Soledad</i>	9.75	15.25
'18 CRU <i>SLH</i>	13.5	22
'20 Belle Glos Clark and Telephone <i>Vineyard Santa Maria Valley</i>	18	28
'20 Kistler <i>Russian River</i>	24	38
Pinot Noir Flight <i>CRU, Belle Glos, Kistler</i>	19	
<b>MERLOT</b>		
'18 Kathryn Hall <i>Merlot Napa</i>	13	21
'17 Switchback Ridge <i>Napa</i>	20	32
<b>CABERNET SAUVIGNON</b>		
'19 Angeline <i>California</i>	9.5	15
'19 Details by Sinegal <i>Napa</i>	13	21
'19 Justin <i>Paso Robles</i>	16	25
'20 Far Niente "Post & Beam" <i>Napa</i>	18	28
20 *Elbow Room "Collaboration" <i>Napa</i>	20	32
'18 Silver Oak <i>Alexander Valley</i>	25	40
'20 Caymus <i>Napa</i>	30	48
Super Cabernet Flight <i>Collaboration, Silver Oak, Caymus</i>	25	

## DESSERT

Classic French Beignets 12








Sorbet Fresh berries 9.5

Crème Brûlée 10

Chocolate Torte Mascarpone, sliced almonds  GF 9

\*We hand-blended this sleek and elegant wine in "Collaboration" with the iconic wine maker, Marc Gagnon, from Caldwell Winery. Marc Gagnon was the wine maker for "Screaming Eagle" and "Bryant Family".

## STARTERS

- **Shrimp Cocktail** Dijonnaise, cocktail sauce  GF 19
- **Charcuterie Board**  23
- **Deep Fried Calamari** Chipotle, pesto aioli  18
- **Deviled Eggs**  GF 11.5
- **Asparagus Fries** Chipotle aioli 19
- **New York Steak Bites**  22
- **Sautéed Portobello Mushrooms**  18
- **Sourdough Round** Garlic herb butter  7
- **Roasted Brussel Sprouts** Whiskey honey glaze, bacon, crispy onion, goat cheese puree 13

## SOUP & SALAD

- **Clam Chowder or Soup Special Cup 8, Bowl 11**
- **Caesar** 10/15
- **Elbow Room House Salad**  10/15
- **Garden Wedge** 12/17
- **Small Harvest**  13

## SEAFOOD & SHELLFISH

**Chef's Fresh Market Seafood Special of the Day** MKT

**Seared Scallop Risotto** Roasted butternut squash and mushroom risotto 35

**Pan Seared Calamari Steak** Herb panko crusted calamari over linguine tossed in aglio e olio finished with lemon zest and fresh herbs 26

**USDA Prime Top Sirloin & Scampi** Our USDA Prime 1855 center cut top sirloin with classic shrimp scampi, garlic mashed potatoes, seasonal vegetables 37

**Shrimp Scampi Pasta** Sautéed shrimp, garlic, shallots, capers, citrus butter and linguine 27

**Seared Atlantic Salmon** Blackened and served over stir fried soba noodles, seasonal vegetables and orange ginger sauce 32

**12oz. Australian Lobster Tail** Butter poached, garlic mashed potatoes, seasonal vegetables  MKT


## BUTCHERSHOP SELECTIONS


**Toppers: Demi Glaze 4, Shrimp Scampi 11**

**USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz.** Center cut top sirloin served open face on jalapeño cheesebread. Includes choice of two sides: fries, small house or Caesar salad or cup of soup 28

### Dry Aged for 28 days - A Beef Lover's Dream

Our dry aging units convey unique and superior flavor with enhanced tenderness. Offered in only the finest steakhouses.

**1855 14oz New York Steak** Served with garlic mashed potatoes and seasonal vegetables  GF 49

**1855 16oz Rib Eye** Served with garlic mashed potatoes and seasonal vegetables  GF 59

**Wild Mushroom and Chicken Cannelloni** Mushroom and shredded chicken tossed in a Havarti and pecorino bechamel wrapped in pasta sheets, glazed with a roasted chicken truffle jus 29

**Lomo Saltado** A Peruvian classic. New York Steak, cumin, mixed spices, soy sauce, tomatoes, onions, rice, french fries, cilantro aioli 26

**Filet Mignon Meatloaf** Wild mushroom bordelaise, garlic mashed potatoes, seasonal vegetables 26

**Bone-in Pork Chop** Kurobuta Pork, Hoisin, garlic mashed potatoes, seasonal vegetables  GF 31

**Chicken Marsala** Sundried tomatoes, garlic mashed potatoes and seasonal vegetables 26

**Prime Rib-1855 Beef** Seasonal vegetables, garlic mashed potatoes  GF 12oz. 39 16oz. 45

**8oz. Center Cut Filet Mignon** Bordelaise sauce, seasonal vegetables, garlic mashed potatoes  GF 52

## PACKED TO THE MAX BURGERS, SANDWICHES & TACOS

Includes fries, 1/2-1/2, small house  Caesar salad, or cup of soup


**Black Angus Cheeseburger** Sharp cheddar, arugula, tomato, red onion, house-made sauce 19.5

**Ultimate Prime Rib French Dip** Thinly sliced prime rib on a La Boulangerie baguette with au jus 27


**Chicken Club Panini** Toasted La Boulangerie sourdough, applewood smoked bacon, pesto aioli, arugula, cheese, heirloom tomatoes 20


**"Street" Shrimp Tacos (2)** Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa 19


## SPECIALTY SALADS


**Fall Harvest Salad** Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction  18

**Chicken Caesar Salad** Romaine lettuce, asiago cheese, housemade croutons 22

**Spicy Thai Chicken Salad** Soba noodles, red cabbage, red bell pepper, carrot, sliced chicken, Thai peanut dressing  24

**Shrimp Louie** Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, thousand island dressing  GF 26

**Ahi Poke Salad** Mixed greens, edamame, diced mango, radish, cucumbers, avocado, wontons, macadamia nuts, sriracha citrus ponzu  32

**Salmon Salad** Citrus vinaigrette, mixed greens, avocado, candied pecans, asparagus, carrot, red cabbage  GF 32

## CRAFT COCKTAILS

<b>Best Bloody Mary</b> Tahoe Blue Vodka, Demitris Mix, bacon seasoned rim topped with peppered applewood smoked bacon	14
<b>Guava Delight</b> Tahoe Blue Vodka, pink lemonade, lime juice	14
<b>Elderflower Paloma</b> Mezcal, Elderflower liquor, agave syrup, grapefruit juice, lime juice	14
<b>Spicy Summer Nights</b> Corazón Blanco Tequila, guava, lime juice, agave nectar, jalapeño	14
<b>The Elbow Room Margarita</b> Corazón Blanco Tequila, Triple Sec, sweet n sour, lime juice   Cadillac 16	14
<b>Texas Mule</b> Single barrel whiskey, lime juice, simple syrup, ginger beer	14
<b>Blood Orange Bourbon Sour</b> Bourbon, simple syrup, lemon juice, blood orange purée, garnished with cherry and lemon	14

## ZERO PROOF

<b>Strawberry &amp; Lime Mule</b> Ginger Beer, lime juice, simple syrup, strawberries	7.5
<b>Pineapple, Lime &amp; Bubbles</b> Pineapple juice, simple syrup & lemon lime soda, mint and lime	7.5

## BOURBON

	SINGLE	DOUBLE
Basil Hayden Toasted	13	26
Basil Hayden	13.5	27
Blanton's	24	48
Booker's	23	46
Buffalo Trace	10.75	21.5
Bulleit	12.25	24.5
Coppercraft	10.5	21
Eagle Rare 10 yr	13.75	27.5
Eagle Rare 17 yr	100	200
Elijah Craig	11	22
Ezra Brooks	10.5	21
George Dickel	11.5	23
George Remus	11.25	22.5
George T Stag	50	98
Hillrock	25	50
James E Pepper 1776	10	20
JFC 14 yr	50	100
Knob Creek	12	24
Larceny Small Batch	10.5	21
*Laws Elbow Room Single Barrel	16	32
Laws Four Grain Bonded	19	38
Laws Four Grain Cognac Cask	20	40
Maker's Mark	12.5	25
Michter's	12.25	24.5
Murray Hill Club	22	44
Old Forester 1910	14	28
Old Forester 1920	15	30
Old Forester Statesman	14	28
Old Pepper 10 yr	30	60
Old Elk Infinity Blend	42	84
Old Elk Blended Straight	14	28
Orphan Barrel Fable & Folly 14 yr	36	72
Redwood Empire	10.5	21
Thomas S. Moore Cask	16	32
Woodford Double Oak	15	30
Woodford Reserve	12	24

## GIN

Awayuki Strawberry	11.5	23
Bombay Dry	11	22
Bombay Sapphire	12	24
Gunpowder Irish Gin	13.5	27
Hendrick's	13.5	27
Tanqueray	11.5	23

## DRAFT BEER

BarrelHouse Mango IPA <i>Paso Robles</i>	8.25
Lagunitas IPA <i>Petaluma</i>	8.25
Modelo Especial <i>Mexico</i>	8.25
Blue Moon <i>Colorado</i>	8.25
Michelada <i>Modelo Especial</i>	9.25
Riley's Sancha Honey Blonde Ale <i>Madera</i>	8.25
Riley's Hazy Space Pale Ale <i>Madera</i>	8.25

## OLD FASHIONS

Sazerac Rye	14
Elijah Craig Small Batch Bourbon	14
Woodford Reserve	15
Bulleit 10 yr	15
Kaiyo Whiskey Elbow Room Single Barrel	16
*Laws Elbow Room Single Barrel	16
Blanton's	25
*Whistle Pig Elbow Room Single Barrel 15 yr	45
Whistle Pig 18 yr	85

## CLASSICS

Detox Mimosa Prosecco, pineapple, orange juice, honey	12
Manhattan Old Pepper Rye Whiskey, Sweet Vermouth, aromatic bitters, Dashfire Orange Bitters	13
Morell's Fortified Orange Juice Tahoe Blue Vodka, grand marnier, orange juice	12
Sally's Secret Recipe Sangria White or Red	12

## WHISKEY

	SINGLE	DOUBLE
Bulleit Rye	12.5	25
Basil Hayden Dark Rye	13	26
Coppercraft Rye	10.5	21
Eagle Rare 10 yr	14.5	29
Hillrock Cask Rye	25	50
James E Pepper 1776 Rye	10	20
Kaiyo Whiskey Elbow Room Single Barrel	16	32
Kikori Japanese Whiskey	10	20
Laws Rye Bonded 6 yr	18	36
Laws Centennial Wheated	19	38
Laws Henry Road Malt	19	38
Michter's American	12.5	25
Mitcher's Rye	12.5	25
Old Carter Kentucky	39	78
Old Pepper Rye 3 yr	11	22
Piggy Back Rye 6 yr	13	26
Redwood Empire Rye	10.5	21
Redwood Blend	10.5	21
Rittenhouse Rye	10.5	21
Sazerac Rye 6 yr	11.25	22.5
Templeton Rye	12	24
Whistle Pig 10 yr	22	44
Whistle Pig 12 yr	37	74
*Whistle Pig Single Barrel 15 yr	45	90
Woodford Rye 6 yr	12	24

## CANADIAN WHISKEY

Crown Royal	11.5	23
Crown Royal Reserve	16	32

## IRISH WHISKEY

Bushmills	10.5	21
Jameson	10.5	21
Redbreast 12 yr	17	34
Redbreast 15 yr	34	68
Redbreast 21 yr	86	172

## BRANDY/COGNAC

1738 Courvoisier V.S.O.P	26	52
Hennessy VS	13.5	27
Korbel	8.75	17.5
Remy Martin Hennessy	22	44
Louis 13 Remy Martin	100	200
	1/2 oz	1 oz 2 oz

## VODKA

	SINGLE	DOUBLE
Belvedere	12	24
Effen Organic Cucumber	11.25	22.5
Grey Goose	11.75	23.5
Ketel One	11.75	23.5
Ketel Grapefruit	11.75	23.5
Stoli	11.25	22.5
Stoli Orange	11.25	22.5
Stoli Raspberry	11.25	22.5
Stoli Strawberry	11.25	22.5
Stoli Vanilla	11.25	22.5
Titos	10.75	21.5
Tahoe Blue	10.5	21

## MACALLAN

Macallan 12 yr	24	48
Macallan Double Cask 18 yr	78	156
Macallan Harmony	42	84
Macallan No. 6	40	80

\* Elbow Room Single Barrel, handpicked, Barrel Selects are available in the Market.

## TEQUILA

	SINGLE	DOUBLE
1800 Cristalino Anejo	13.5	27
Cazadores Reposado	13	26
Don Julio Blanco	14	28
Don Pilar Extra Anejo	40	80
Don Julio Anejo	17	34
Don Julio 1942	42	84
Cincoro Blanco *	22	44
Cincoro Reposado *	24	48
Cincoro Anejo *	34	68
Gran Centenario Leyenda	33	66
Herradura Reposado	13	26
Herradura Silver	12.5	25
Herradura Legend	33	66
Maestro Dobel 50	34	68
Insolente Extra Anejo	32	64

*Michael Jordan's tequila is a slam dunk!*

## SCOTCH/BLENDED SCOTCH

Balvenie 12 yr	19	38
Bruichladdich	16	32
Chivas	11	22
Dewars White Label	11	22
Glenlivet 12 yr	17.5	35
Johnny Walker Black	14	28
Johnny Walker Blue	62	124
Laphroaig	17.5	35
Oban 14 yr	27.5	55

## RUM

Bacardi Superior	10.5	21
Bumbu	12.5	25
Bumbu XO	13.5	27
Captain Morgan	11.5	23
Don Q 151	11.5	23
Malibu	10.5	21
Myers Dark Rum	10.5	21
Zaya	13.5	27

## BEER & HARD SELTZERS

Coors Light <i>Golden Colorado</i>	5.75
Coors <i>Golden Colorado</i>	5.75
Coors Edge Non-Alcoholic Beer <i>United States</i>	5.75
Corona <i>Mexico</i>	6.75
Corona Light <i>Mexico</i>	6.75
Pacifico <i>Clara Mexico</i>	6.75
Fat Tire Beer <i>United States</i>	6.75
Guinness <i>Ireland</i>	7.25
White Claw Hard Seltzer Black Cherry <i>United States</i>	6.75