

# ELBOW ROOM DINNER

## WINE BY THE GLASS

	BY THE GLASS	BIG POUR
<b>SPARKLING</b>		
NV Zonin Prosecco <i>Italy</i>	9.75	16
NV Chandon Brut Rose <i>California</i>	13.5	21
NV Roederer Estate Brut <i>Anderson Valley</i>	14.5	23
'18 Schramsberg "Blanc de Blanc" <i>Napa</i>	16.5	26
NV Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	22	34
<b>ROSÉ</b>		
'21 Justin <i>Central Coast</i>	9.75	16
'20 Whispering Angel <i>Cotes de Provence</i>	13	21
<b>SAUVIGNON BLANC</b>		
'20 Joel Gott <i>California</i>	9.75	16
'20 Silverado Vineyards <i>Napa</i>	12	19
'20 Cliff Lede <i>Napa</i>	16	25
Sauvignon Blanc Flight <i>Joel Gott, Silverado, Cliff Lede</i>	13	
<b>FUN WHITES</b>		
NV Sally's Secret Sangria	12	
'21 Villa Sandi Pinot Grigio <i>Veneto, Italy</i>	9.75	16
'18 CRU Albariño <i>Edna Valley</i>	9.75	16
'21 J. Lohr Bay Mist Riesling <i>Monterey</i>	9.75	16
<b>CHARDONNAY</b>		
'19 Hess "Shirtail Ranches" <i>Monterey</i>	9.75	16
'20 Intercept <i>Monterey</i>	13	21
'19 Frank Family <i>Carneros</i>	16	25
'20 Rombauer <i>Carneros</i>	19	30
'21 Lucia by Pisoni SLH Chardonnay Flight <i>Frank Family, Rombauer, Lucia</i>	20	32
<b>FUN REDS</b>		
NV Sally's Secret Sangria	12	
'21 Daou "Pessimist" Red Blend <i>Paso Robles</i>	12	19
'19 Michael David "Petite Petit" Sirah <i>Lodi</i>	10	16
'19 Michael David "Freakshow" Zinfandel <i>Lodi</i>	10	16
<b>PINOT NOIR</b>		
'20 Hahn Soledad	9.75	16
'18 CRU SLH	14	22
'20 Belle Glos Clark and Telephone Vineyard <i>Santa Maria Valley</i>	18	28
'21 Lucia by Pisoni SLH Pinot Noir Flight <i>CRU, Belle Glos, Lucia</i>	22	35
<b>MERLOT</b>		
'19 Emmolo by Caymus <i>Napa</i>	15	24
'17 Switchback Ridge <i>Napa</i>	20	32
<b>CABERNET SAUVIGNON</b>		
'19 Angeline <i>California</i>	9.75	16
'19 Details by Sinegal <i>Sonoma County</i>	13.5	21
'19 Justin <i>Paso Robles</i>	16.5	26
'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>	26	42
'20 Caymus <i>Napa</i>	30	48
Super Cabernet Flight <i>Collaboration, Silver Oak, Caymus</i>	25	
<b>DESSERT</b>		

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 GF 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>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

## OLD FASHIONS

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

## CLASSICS

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

## VODKA

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

## MACALLAN

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

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

## BOURBON

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

## GIN

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

## WHISKEY

	SINGLE	DOUBLE
<b>Bulleit Rye</b>	12.5	25
<b>Basil Hayden Dark Rye</b>	13	26
<b>Coppercraft Rye</b>	10.5	21
<b>Eagle Rare</b> 10 yr	14.5	29
<b>Hillrock Cask Rye</b>	25	50
<b>James E Pepper 1776 Rye</b>	10	20
<b>Kaiyo Whiskey Elbow Room Single Barrel</b>	16	32
<b>Kikori Japanese Whiskey</b>	10	20
<b>Michter's American</b>	12.5	25
<b>Mitcher's Rye</b>	12.5	25
<b>Old Pepper Rye</b> 3 yr	11	22
<b>Redwood Empire Rye</b>	10.5	21
<b>Redwood Blend</b>	10.5	21
<b>Sazerac Rye</b> 6 yr	11.25	22.5
<b>Woodford Rye</b> 6 yr	12	24

## CANADIAN WHISKEY

<b>Crown Royal</b>	11.5	23
<b>Crown Royal Reserve</b>	16	32

## IRISH WHISKEY

<b>Bushmills</b>	10.5	21
<b>Jameson</b>	10.5	21
<b>Redbreast</b> 12 yr	17	34
<b>Redbreast</b> 15 yr	34	68
<b>Redbreast</b> 21 yr	86	172

## BRANDY/COGNAC

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

## TEQUILA

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

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

## SCOTCH/BLENDED SCOTCH

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

## RUM

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

## DRAFT BEER

<b>BarrelHouse Mango IPA</b> Paso Robles	8.25
<b>Lagunitas IPA</b> Petaluma	8.25
<b>Modelo Especial</b> Mexico	8.25
<b>Blue Moon</b> Colorado	8.25
<b>Michelada</b> Modelo Especial	9.25
<b>Riley's Sancha Honey Blonde Ale</b> Madera	8.25
<b>Sierra Nevada Hazy Little Thing IPA</b> Chico	8.25

## BEER & HARD SELTZERS

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