

# ELBOW ROOM THANKSGIVING



## SEASONAL FAVORITES

**Butternut Squash Risotto** Shiitake mushrooms, Pecorino cheese, fresh herbs 22

**Wine Pairing:**  
'21 CRU "Smith & Lindley" SLH 14/22

**Cocktail:**  
**Manhattan** Crafted using James E Pepper 1776 Rye whiskey and premium sweet vermouth 13

**Bottle Wine Special:**  
'20 Elbow Room "Collaboration" Napa Dine-In 70 | Takeout Deal 46

## STARTERS

**Ahi Tuna Carpaccio** 24

**Shrimp Cocktail** GF 19

**Lump Crab Cake** 21

**Jumbo Lump Crab Cocktail** GF 33

**Charcuterie Board** 🍷 25

**Deep Fried Calamari** 🍷 19

**Deviled Eggs** 🍁 GF 13

**Asparagus Fries** 19

**New York Steak Bites** 🍷 23

**Sautéed Portobello Mushrooms** 🍁 18

**Sourdough Round** 🍁 7

**Roasted Brussels Sprouts** 13

## SOUP & SALAD

**Clam Chowder or Soup Special**  
Cup 8, Bowl 11

**Small Harvest Salad** 🍷 GF 13

**Elbow Room House Salad** 🍷 10/15

**Caesar Salad** 11/15

**Garden Wedge** 13/18

**Shrimp Louie** 26

**Jumbo Lump Crab Louie** 39

## DESSERT

**Pumpkin Pie** 9

**Classic Bourbon Street Beignets** 12

**Sorbet** Fresh berries 11

**Crème Brûlée** 11

**Limoncello Mascarpone Cake** 11

**Chocolate Torte** Mascarpone, sliced almonds 🍷 GF 11

**Chocolate Coffee Gelato** 11

## ILLY ITALIAN COFFEE

**Coffee** 5

**Decaf** 5

**Café Mocha** 6

**Espresso Shot** 5

**Cappuccino** 6

**Café Latte** 6

**Caramel Latte** 6.5

**Pistachio Latte** 6.5

**Vanilla Latte** 6.5

**Snow Cappuccino\*** 6

**Snow Cappuccino Vanilla\*** 6.5

**Snow Cappuccino Pistachio\*** 6.5

**Snow Cappuccino Caramel\*** 6.5

**Iced Café Mocha** 6

**Iced Café Latte** 6

**Iced Caramel Latte** 6.5

**Iced Vanilla Latte** 6.5

**Iced Pistachio Latte** 6.5

\*Cold froth iced beverage

## THANKSGIVING CLASSICS

**Traditional Turkey Dinner** 39

**Dijon-Brown Sugar Glazed Ham Dinner** 39

**Turkey and Ham Combination Dinner** 41

**Kids (12 and under) Turkey Dinner** 16

Dinners include: turkey gravy, garlic mashed potatoes, cornbread stuffing, sweet yams, green beans, cranberry sauce, and pumpkin pie.

## ELBOW ROOM CLASSICS

**Filet Mignon Meatloaf** Mushroom bordelaise, garlic mashed potatoes, seasonal vegetables 27

**Pistachio Crusted Chicken Milanese** Topped with mixed greens, balsamic vinaigrette 27

**Butternut Squash Risotto** Shiitake mushrooms, Pecorino cheese, fresh herbs 🍁 22

**Chicken Marsala** Sun dried tomatoes, garlic mashed potatoes, seasonal vegetables 26

**"Street" Shrimp Tacos (2)** Cilantro salsa, Cannellini bean salad, cabbage, avocado, pico de gallo 19

## BUTCHERSHOP SELECTIONS, SURF & TURF

**USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz.** Open face, jalapeño cheese bread. Choice of: fries, onion rings, small house or Caesar salad or cup of soup 29

**Premium Sides:** Fondant potatoes 2, brussels sprouts 2, couscous 2, grilled asparagus 2

**Toppers:** Demi Glaze 4, Crab with Lemon Beurre Blanc 12, Shrimp Scampi 8.

Entrees include garlic mashed potatoes and seasonal vegetables.

*The Holy Grail of Beef Perfection, dry aged 28 days, unmatched flavor & tenderness!*

**Dry Aged - 1855 7oz New York Steak** GF 39

**Dry Aged - 1855 14oz New York Steak** GF 54

**Dry Aged - 1855 16oz Rib Eye** GF 64

**USDA Prime Top Sirloin & Asian BBQ Prawns** Garlic mashed potatoes, seasonal vegetables 39

**USDA Prime Top Sirloin & Shrimp Scampi** Garlic mashed potatoes, seasonal vegetables 36

**Filet Mignon & Shrimp Scampi** Garlic mashed potatoes, seasonal vegetables 59

**Kurobuta Bone-in Pork Chop** Hoisin marinated 33

**Prime Rib-1855 Beef** GF 12oz. 40 16oz. 46

**8oz. Center Cut Filet Mignon** Bordelaise sauce GF 53

## FRESH FISH

Lightly seared on our flat grill with jasmine rice or garlic mashed potatoes and seasonal vegetables.

**Premium Sides:** Fondant potatoes 2, brussels sprouts 2, couscous 2, grilled asparagus 2

**Toppers:** Lump Crab with Lemon Beurre Blanc 12, Shrimp Scampi 8, Mango Salsa 3

**Atlantic Salmon** GF 32

**Grilled Jumbo Prawns (6)** GF 28

**Ahi Tuna Steak** GF 29

**Hokkaido Scallops** GF 36

**Alaskan Halibut** GF 39

## SIGNATURE FISH & SHELLFISH

**Crab Stuffed Salmon** Whipped brie, arugula, lemon zest, couscous 39

**Coconut Mango Alaskan Halibut** Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa 39

**Salmon Pasta** Rigatoni, EVOO, lemon zest, yellow squash, asparagus 27

**Asian BBQ Prawns** Red cabbage stir fry, garlic, cilantro, sesame oil, peanuts 🍷 28

**Lump Crab Cakes** Arugula salad, citrus vinaigrette, mandarin oranges, fennel 31

**Hokkaido Scallops & Butternut Squash Risotto** Shiitake mushrooms, Pecorino cheese, fresh herbs 37

**Sesame Crusted Ahi Tuna** Seared rare, stir fried vegetables, garlic, sesame soy, cucumber salad 32

**Creole Shrimp Étouffée** Simmered shrimp stew, Cajun spiced vegetables, Jasmine rice 28

**Pan Seared Calamari Steak** Herb panko crusted calamari, linguine aglio e olio 26

**Shrimp Scampi Pasta** Garlic, shallots, capers, citrus butter, linguine 27

**12oz. Australian Lobster Tail** Butter poached lobster with garlic mashed potatoes, seasonal vegetables GF 69

## SOMETHING TO "WINE" ABOUT

This wine choice goes beautifully with Thanksgiving offerings and dinner entrees.

2020 Elbow Room "Collaboration" Napa 70

THANK YOU FOR DINING LOCAL!

GF: Gluten Free | 🍁: Vegetarian | 🍷: Contains nuts Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SPLIT ORDERS 4 | A 20% gratuity will be added to all parties over 8. | Eric Rodriguez, Chef de Cuisine | Daniel McGee, General Manager / Operating Partner

11/13/23

## WINE BY THE GLASS

	GLASS	BIG POUR
<b>SPARKLING</b>		
NV <b>Zonin Prosecco</b> <i>Italy</i>	9	14
NV <b>Piper Sonoma Brut</b> <i>Sonoma Co.</i>	12	19
NV <b>Chandon Brut Rose</b> <i>California</i>	14	22
'20 <b>Schramsberg "Blanc de Blanc"</b> <i>Napa</i>	17	27
NV <b>Veuve Clicquot "Yellow Label" Brut</b> <i>Champagne, France</i>	22	34
<b>ROSÉ</b>		
'21 <b>Daou</b> <i>Paso Robles</i>	9	14
'21 <b>Whispering Angel</b> <i>Cotes de Provence</i>	13	21
<b>SAUVIGNON BLANC</b>		
'21 <b>Joel Gott</b> <i>California</i>	9	14
'21 <b>Silverado Vineyards</b> <i>Napa</i>	12	19
'22 <b>Duckhorn</b> <i>Napa</i>	16	25
<b>Sauvignon Blanc Flight</b> <i>Joel Gott, Silverado, Duckhorn</i>	13	
<b>FUN WHITES</b>		
NV <b>Sally's Secret Sangria</b>	12	
'21 <b>Villa Sandi Pinot Grigio</b> <i>Veneto, Italy</i>	9	14
'22 <b>Pine Ridge Chenin Blanc-Viognier</b> <i>Napa</i>	9	14
'22 <b>J. Lohr Bay Mist Riesling</b> <i>Monterey</i>	9.75	16
<b>CHARDONNAY</b>		
'21 <b>Hess "Shirtail Ranches"</b> <i>Monterey</i>	9	14
'21 <b>Talbott "Kali Hart"</b> <i>Monterey Co.</i>	12	19
'21 <b>Frank Family</b> <i>Carneros</i>	16	25
'21 <b>Lewis</b> <i>Napa</i>	18	28
'21 <b>Rombauer</b> <i>Carneros</i>	20	32
<b>Chardonnay Flight</b> <i>Frank Family, Lewis, Rombauer</i>	18	
<b>Lewis vs Rombauer Challenge</b> <i>½ glass ea.</i>	19	
<b>FUN REDS</b>		
NV <b>Sally's Secret Sangria</b>	12	
'21 <b>Keola Red</b> <i>Paso Robles</i>	12	19
'21 <b>Seghesio "Angela's" Table Zinfandel</b> <i>Sonoma</i>	11	17
<b>PINOT NOIR</b>		
'21 <b>Hahn</b> <i>Monterey</i>	9	14
'21 <b>CRU "Smith &amp; Lindley"</b> <i>SLH</i>	14	22
'21 <b>Belle Glos Clark and Telephone Vineyard</b> <i>Santa Maria Valley</i>	18	28
<b>Pinot Noir Flight</b> <i>Hahn, CRU, Belle Glos</i>	14	
<b>MERLOT</b>		
'20 <b>Emmolo</b> <i>Napa</i>	15	24
<b>CABERNET SAUVIGNON</b>		
'20 <b>Angeline</b> <i>California</i>	9	14
'20 <b>Conundrum</b> <i>California</i>	11	17
'21 <b>Daou</b> <i>Paso Robles</i>	15	24
'19 <b>Justin</b> <i>Paso Robles</i>	16	26
'21 <b>Post &amp; Beam</b> <i>California</i>	18	28
'20 <b>*Elbow Room "Collaboration"</b> <i>Napa</i>	20	32
'19 <b>Mondavi "The Estates"</b> <i>Oakville, Wine Spectator #6 in the top 100 94pts</i>	25	40
'21 <b>Caymus</b> <i>Napa</i>	32	47
<b>Super Cabernet Flight</b> <i>Collaboration, Mondavi, Caymus</i>	26	
<b>Caymus vs Mondavi Challenge</b> <i>½ glass ea.</i>	29	

\*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".

## CRAFT COCKTAILS

### COCKTAILS

<b>Best Bloody Mary</b> Crafted from Platinum 7 Vodka and Demetri's Mix, served with a bacon seasoned rim	14
<b>Guava Delight</b> Crafted from Platinum 7 Vodka, pink lemonade and tangy lime juice	14
<b>Spiced Pomegranate Mule</b> Platinum 7 Vodka, jalapeño, pomegranate syrup, and fresh squeezed lime juice	14
<b>Charcoal Margarita</b> Corazón Tequila, fresh squeezed lime juice, activated charcoal	14
<b>The Elbow Room Margarita</b> Crafted from Corazón Blanco tequila, triple sec, sweet & sour and lime juice   Cadillac 16	14
<b>Cool As Cucumber</b> Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	14
<b>Ginger Jalapeño Margarita</b> Crafted from Corazón tequila, ginger syrup, agave nectar, lime juice and jalapeño	14
<b>Spiced Pear Old Fashion</b> Spiced pear liquor, Elijah Craig, simple syrup garnished with a cinnamon stick	14

### BOURBON

	SINGLE
<b>Basil Hayden Toasted</b>	13
<b>Basil Hayden</b>	13.5
<b>Blanton's</b>	24
<b>Booker's</b>	23
<b>Buffalo Trace</b>	10.75
<b>Bulleit</b>	12.25
<b>Eagle Rare</b> 10 yr	14.5
<b>Elijah Craig</b>	11
<b>Ezra Brooks</b>	10.5
<b>Heaven Hill Bottled In Bond</b>	13
<b>Hillrock</b>	25
<b>JFC</b> 14 yr	50
<b>Knob Creek</b>	12
<b>Larceny Small Batch</b>	10.5
<b>Maker's Mark</b>	12.5
<b>Michter's</b>	12.25
<b>Murray Hill Club</b>	22
<b>Old Forester 1910</b>	14
<b>Old Forester 1920</b>	15
<b>Old Elk Infinity Blend</b>	42
<b>Old Elk Blended Straight</b>	14
<b>Redwood Empire</b>	10.5
<b>Thomas S. Moore Cask</b>	16
<b>Woodford Double Oak</b>	15
<b>Woodford Reserve</b>	12

### GIN

	SINGLE
<b>Awayuki Strawberry</b>	11.5
<b>Bombay Dry</b>	11
<b>Bombay Sapphire</b>	12
<b>Empress 1908 Gin</b>	12
<b>Gunpowder Irish Gin</b>	13.5
<b>Hendrick's</b>	13.5
<b>Steamers Gin</b>	10
<b>Tanqueray</b>	11.5
<b>Bluecoat</b>	10

### WHISKEY

	SINGLE
<b>Bulleit Rye</b>	12.5
<b>Basil Hayden Dark Rye</b>	13
<b>Hillrock Cask Rye</b>	25
<b>Knob Creek Rye</b>	12.5
<b>*Laws American Whiskey Elbow Room Single Barrel</b>	16
<b>Michter's American</b>	12.5
<b>Michter's Rye</b>	12.5
<b>Michter's Sour Mash</b>	12.5
<b>New Riff Barrel Strength Single Barrel</b>	13
<b>New Riff Bottled In Bond Bourbon Whiskey</b>	12
<b>New Riff Bottled In Bond Rye Whiskey</b>	13
<b>New Riff Single Barrel Rye Whiskey</b>	12

### CLASSICS

<b>Blood Orange Mimosa</b> Zonin prosecco, vanilla syrup, bloody orange syrup and fresh squeezed orange juice	12
<b>Detox Mimosa</b> Crafted from prosecco, pineapple, orange juice and pure honey	12
<b>Manhattan</b> Crafted using James E Pepper 1776 Rye whiskey and premium sweet vermouth	13
<b>Morell's Fortified Orange Juice</b> Crafted from Platinum 7 Vodka, Grand Marnier and orange juice	12
<b>Sally's Secret Recipe Sangria</b> Hand crafted in your choice of white or red	12

### OLD FASHIONS

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

<b>Old Elk Whiskey Cigar Cut</b>	37
<b>Old Pepper Rye</b> 3 yr	11
<b>Redwood Empire Rye</b>	10.5
<b>Redwood Blend</b>	10.5
<b>Sazerac Rye</b> 6 yr	11.25
<b>Woodford Rye</b> 6 yr	12

### BRANDY/COGNAC

	SINGLE
<b>1738 Courvoisier V.S.O.P</b>	26
<b>Ararat</b> 15 yr	17
<b>Ararat Coffee</b>	10
<b>Ararat VSOP</b>	13
<b>Hennessy VS</b>	13.5
<b>Korbel</b>	8.75
<b>Remy Martin</b>	22
<b>Louis 13 Remy Martin</b>	100 200 1/2 oz 1 oz

### JAPANESE WHISKEY

	SINGLE
<b>Iwai Blue</b>	10
<b>Iwai Traditional White</b>	14
<b>Kikori Japanese Whiskey</b>	10

### TEQUILA

	SINGLE
<b>1800 Cristalino Añejo</b>	13.5
<b>Cazadores Reposado</b>	13
<b>Don Julio Añejo</b>	17
<b>Don Julio Blanco</b>	14
<b>Don Julio 1942</b>	42
<b>Cincoro Blanco *</b>	22
<b>Cincoro Reposado *</b>	24
<b>Cincoro Añejo *</b>	34
<b>Gran Centenario Leyenda</b>	33
<b>Herradura Legend</b>	33
<b>Insolente Extra Añejo</b>	32
<b>Lalo</b>	15

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

### SCOTCH/BLENDED SCOTCH

	SINGLE
<b>Balvenie</b> 12 yr	19
<b>Bruichladdich</b>	16
<b>Chivas</b>	11
<b>Dewars White Label</b>	11
<b>Glenlivet</b> 12 yr	17.5
<b>Johnnie Walker Black</b>	14
<b>Johnnie Walker Blue</b>	62
<b>Laphroaig</b>	17.5
<b>Oban</b> 14 yr	27.5

### RUM

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

### DRAFT BEER

	16oz	21oz
<b>BarrelHouse Mango IPA</b> <i>Paso Robles</i>	8.5	10
<b>Lagunitas IPA</b> <i>Petaluma</i>	8.5	10
<b>Modelo Especial</b> <i>Mexico</i>	8.5	10
<b>Sierra Nevada Hazy Little Thing IPA</b> <i>Chico</i>	8.5	10
<b>New Belgium House Golden Pilsner</b> <i>Colorado</i>	7	9
<b>Coors Light</b> <i>Golden Colorado</i>	6.25	7.75
<b>Michelada Modelo Especial</b> <i>Mexico</i>	9.25	10.75
<b>BEER &amp; HARD SELTZERS</b>		
<b>Coors</b> <i>Golden Colorado</i>	5.75	
<b>Coors Edge Non-Alcoholic Beer</b> <i>Golden Colorado</i>	5.75	
<b>Corona</b> <i>Mexico</i>	6.75	
<b>Corona Light</b> <i>Mexico</i>	6.75	
<b>Pacifico Clara</b> <i>Mexico</i>	6.75	
<b>White Claw Hard Seltzer</b>	6.75	
<b>Black Cherry</b> <i>United States</i>		
<b>Sierra Nevada Pale Ale</b> <i>Chico</i>	6.75	
<b>Blue Moon</b> <i>Golden Colorado</i>	6.75	
<b>Guinness</b> <i>Ireland</i>	7.25	

### ZERO PROOF CRAFT COCKTAILS

<b>Strawberry &amp; Lime Mule</b> Crafted from Cock 'N Bull ginger beer, lime juice and strawberries	11
<b>Garden Margarita</b> Crafted using Seedlip Garden 108 non-alcoholic spirit, served with a salted rim	11
<b>Ginger Highball</b> Crafted using Seedlip Grove 42 non-alcoholic spirit, served with lemon	11

### ZERO PROOFS

<b>Seedlip Grove 42 Citrus</b>	10
<b>Seedlip Garden 108 Herbal</b>	10
<b>Seedlip Spice 94 Aromatic</b>	10

\* Ask your Servers about a Spiked version (must be 21+)

### CANADIAN WHISKEY

	SINGLE
<b>Crown Royal</b>	11.5
<b>Crown Royal Reserve</b>	16

### IRISH WHISKEY

	SINGLE
<b>Bushmills</b>	10.5
<b>Green Spot</b>	14
<b>Jameson</b>	10.5
<b>Jameson</b> 18 yr	36
<b>Redbreast</b> 12 yr	17
<b>Redbreast</b> 15 yr	34
<b>Redbreast</b> 21 yr	60
<b>Roe &amp; Co.</b>	10.5

### VODKA

	SINGLE
<b>Belvedere</b>	12
<b>Effen Organic Cucumber</b>	11.25
<b>Grey Goose</b>	11.75
<b>Ketel One</b>	11.75
<b>Ketel Grapefruit</b>	11.75
<b>Stoli</b>	11.25
<b>Stoli Raspberry</b>	11.25
<b>Stoli Vanilla</b>	11.25
<b>Titos</b>	10.75

### MACALLAN

	SINGLE
<b>Macallan</b> 12 yr	24
<b>Macallan Double Cask</b> 18 yr	78
<b>Macallan Harmony</b>	42
<b>Macallan No. 6</b>	40

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

**In App or In Person**  
Great taste awaits at the Elbow Room Market!

