

ELBOW ROOM DINNER

SEASONAL FAVORITES

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

Wine Pairing:

'21 CRU "Smith & Lindley" Pinot Noir SLH 10/16

Cocktail:

Pomegranate French 75 Empress Gin, lemon juice, simple syrup, Zonnin Prosecco, pomegranate syrup garnished with rosemary sprig 14

Bottle Wine Special:

'21 Elbow Room "Collaboration" Napa Dine-In 80 | Takeout Deal 59.99

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 7.5

Roasted Brussels Sprouts 13

SOUP & SALAD

Clam Chowder or Soup Special
Cup 8, Bowl 11

Small Harvest Salad GF 13

Elbow Room House Salad 10/16

Caesar Salad 11/16

Garden Wedge 13/18

DESSERT

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 6.5

Espresso Shot 5.5

Cappuccino 6.5

Café Latte 6.5

Caramel Latte 7

Pistachio Latte 7

Vanilla Latte 7

Snow Cappuccino* 6.5

Snow Cappuccino Vanilla* 7

Snow Cappuccino Pistachio* 7

Snow Cappuccino Caramel* 7

Iced Café Mocha 6.5

Iced Café Latte 6.5

Iced Caramel Latte 7

Iced Vanilla Latte 7

Iced Pistachio Latte 7

*Cold froth iced beverage

ELBOW ROOM CLASSICS

Filet Mignon Meatloaf Mushroom bordelaise, garlic mashed potatoes, seasonal vegetables 28

Pistachio Almond Chicken Milanese Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino 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 4

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 56

Dry Aged - 1855 16oz Rib Eye GF 66

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 4

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

Chilean Sea Bass GF 39

SIGNATURE FISH & SHELLFISH

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

Miso Marinated Chilean Sea Bass Stir fried shiitake mushrooms, baby bok choy, green beans, Jasmine rice 43

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, Jasmine rice, stir fried vegetables, 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 28

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

PACKED TO THE MAX BURGERS & SANDWICHES

Choice of fries, onion rings, 1/2-1/2, small house, Caesar salad, or cup of soup

Thai Shrimp Wrap Red cabbage, carrots, cilantro, crispy onions, avocado, Thai peanut dressing, spicy ponzu, flour tortilla 18

Atlantic Salmon Filet Sandwich Avocado, arugula, tomatoes, brioche bun, pesto aioli 19

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

Ultimate Prime Rib French Dip Thin-sliced prime rib, La Boulangerie baguette, savory au jus 28

Chicken Club Panini Toasted sourdough, smoked bacon, pesto aioli, Havarti cheese, tomatoes 20

SPECIALTY SALADS

Fall Harvest Salad Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction GF 19

Chicken Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons 23

Spicy Thai Chicken Salad Soba noodles, red cabbage, sliced chicken, Thai peanut dressing 24

Shrimp Louie Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 26

Jumbo Lump Crab Louie Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 39

Ahi Poke Salad Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu 32

Salmon Salad Avocado, candied pecans, asparagus, carrot, red cabbage, citrus vinaigrette GF 33

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

02/13/24

WINE BY THE GLASS

| SPARKLING | REGULAR | BIG POUR |
|---|---------|----------|
| NV Zonin Prosecco <i>Italy</i> | 9 | 14 |
| NV Piper Sonoma Brut <i>Sonoma County</i> | 12 | 19 |
| NV Chandon Brut Rose <i>California</i> | 14 | 22 |
| '20 Schramsberg "Blanc de Blanc" <i>Napa</i> | 18 | 29 |
| NV Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i> | 22 | 35 |
| ROSÉ | | |
| '21 Daou <i>Paso Robles</i> | 9 | 14 |
| '21 Whispering Angel <i>Cotes de Provence</i> | 13 | 21 |
| SAUVIGNON BLANC | | |
| '21 Joel Gott <i>California</i> | 9 | 14 |
| '21 Silverado Vineyards <i>Napa</i> | 12 | 19 |
| '22 Duckhorn <i>Napa</i> | 16 | 25 |
| '22 Cakebread <i>North Coast</i> | 18 | 29 |
| Sauvignon Blanc Flight <i>Silverado, Duckhorn, Cakebread</i> | 15 | |
| FUN WHITES | | |
| NV Sally's Secret Sangria | 12 | |
| '21 Villa Sandi Pinot Grigio <i>Veneto, Italy</i> | 9 | 14 |
| '22 Pine Ridge Chenin Blanc-Viognier <i>Napa</i> | 9 | 14 |
| '22 J. Lohr Bay Mist Riesling <i>Monterey</i> | 9 | 14 |
| CHARDONNAY | | |
| '21 Hess "Shirtail Ranches" <i>Monterey</i> | 9 | 14 |
| '21 CRU "Smith & Lindley" Vineyard <i>SLH 93pts</i> | 12 | 19 |
| '21 Frank Family <i>Carneros</i> | 17 | 27 |
| '21 Rombauer <i>Carneros</i> | 20 | 32 |
| '21 Lewis <i>Napa</i> | 22 | 35 |
| Chardonnay Flight <i>Frank Family, Rombauer, Lewis</i> | 20 | |
| FUN REDS | | |
| NV Sally's Secret Sangria | 12 | |
| '21 Daou Pessimist <i>Paso Robles 92pts</i> | 12 | 19 |
| '21 Seghesio Family Vineyards Zinfandel <i>Sonoma County 92pts</i> | 12 | 19 |
| '21 Rombauer Zinfandel <i>California</i> | 18 | 29 |
| PINOT NOIR | | |
| '21 CRU "Smith & Lindley" Vineyard <i>SLH</i> | 10 | 16 |
| '21 Belle Glos "Clark & Telephone" <i>Santa Maria Valley</i> | 14 | 22 |
| '22 Flowers <i>Sonoma Coast</i> | 20 | 32 |
| Pinot Noir Flight <i>CRU, Belle Glos, Flowers</i> | 15 | |
| MERLOT | | |
| '21 Duckhorn <i>Napa</i> | 18 | 29 |
| CABERNET SAUVIGNON | | |
| '20 Angeline <i>California</i> | 9 | 14 |
| '19 Eco Terreno <i>Alexander Valley</i> | 12 | 19 |
| '21 Daou <i>Paso Robles</i> | 15 | 24 |
| '19 Justin <i>Paso Robles</i> | 16 | 26 |
| '20 Robert Craig "Howell Mtn. Cuvee" <i>Napa</i> | 18 | 29 |
| '21 *Elbow Room "Collaboration" <i>Napa</i> | 20 | 32 |
| '21 Clos Du Val <i>Napa 94pts</i> | 22 | 35 |
| '21 Caymus <i>Napa</i> | 32 | 47 |
| Super Cabernet Flight <i>Collaboration, Clos Du Val, Caymus</i> | 25 | |

Collaboration

*Our team...in conjunction with iconic Caldwell Winery winemaker Marc Gagnon...hand blended this gorgeous estate fruit to make exclusively for Elbow Room the 2021 Collaboration Cabernet Sauvignon. Previously, Marc was the winemaker for Screaming Eagle and Bryant Family. Only 75 cases of this exclusive wine were produced and is available ONLY at the Elbow Room.

Enjoy!

CRAFT COCKTAILS

COCKTAILS

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

BOURBON

| | SINGLE |
|---|--------|
| Basil Hayden Toasted | 13 |
| Basil Hayden | 13.5 |
| Blanton's | 24 |
| Booker's | 23 |
| Buffalo Trace | 10.75 |
| Bulleit | 12.25 |
| Eagle Rare 10 yr | 14.5 |
| Elijah Craig | 11 |
| Ezra Brooks | 10.5 |
| Heaven Hill Bottled In Bond | 13 |
| Hillrock | 25 |
| JFC 14 yr | 50 |
| Knob Creek | 12 |
| Larceny Small Batch | 10.5 |
| Maker's Mark | 12.5 |
| Michter's | 12.25 |
| Murray Hill Club | 22 |
| New Riff Barrel Strength Single Barrel | 13 |
| New Riff Bottled In Bond Bourbon Whiskey | 12 |
| Old Forester 1920 | 15 |
| Old Elk Infinity Blend | 42 |
| Redwood Empire | 10.5 |
| Woodford Double Oak | 15 |
| Woodford Reserve | 12 |

GIN

| | SINGLE |
|----------------------------|--------|
| Awayuki Strawberry | 11.5 |
| Bombay Dry | 11 |
| Bombay Sapphire | 12 |
| Empress 1908 Gin | 12 |
| Gunpowder Irish Gin | 13.5 |
| Hendrick's | 13.5 |
| Steamers Gin | 10 |
| Tanqueray | 11.5 |
| Bluecoat | 10 |

WHISKEY

| | SINGLE |
|--|--------|
| Bulleit Rye | 12.5 |
| Basil Hayden Dark Rye | 13 |
| Hillrock Cask Rye | 25 |
| Knob Creek Rye | 12.5 |
| *Laws American Whiskey Elbow Room Single Barrel | 16 |
| Michter's American | 12.5 |
| Michter's Rye | 12.5 |
| Michter's Sour Mash | 12.5 |
| *New Riff Barrel Single Barrel Selection Elbow Room | 15 |
| New Riff Bottled In Bond Rye | 13 |
| New Riff Single Barrel Rye | 12 |
| Old Elk Whiskey Cigar Cut | 37 |
| Redwood Empire Rye | 10.5 |
| Redwood Blend | 10.5 |
| Sazerac Rye 6 yr | 11.25 |
| Traveller Whiskey Blend NO. 40 | 10.5 |
| Woodford Rye 6 yr | 12 |

CLASSICS

| Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup and fresh squeezed orange juice | 12 |
|---|----|
| Detox Mimosa Crafted from prosecco, pineapple, orange juice and pure honey | 12 |
| Manhattan Crafted using James E Pepper 1776 Rye whiskey and premium sweet vermouth | 13 |
| Morell's Fortified Orange Juice Crafted from Platinum 7 Vodka, Grand Marnier and orange juice | 12 |
| Sally's Secret Recipe Sangria Hand crafted in your choice of white or red | 12 |
| OLD FASHIONS | |
| Elijah Craig Small Batch Bourbon | 14 |
| Sazerac Rye | 14 |
| Bulleit 10 yr | 15 |
| Coppercraft Single Barrel Bourbon Private Barrel 4739 | 15 |
| Woodford Reserve Double Oak Barrel | 15 |
| Woodford Reserve | 15 |
| Blanton's | 25 |
| Whistle Pig 18 yr | 85 |

BRANDY/COGNAC

| | SINGLE |
|---|--------|
| 1738 Courvoisier V.S.O.P | 26 |
| Ararat 15 yr * | 17 |
| Ararat Coffee * | 10 |
| Ararat "Nairi" XO OLD YEAR * | 30 |
| Ararat VSOP * | 13 |
| Hennessy VS | 13.5 |
| Korbel | 8.75 |
| L'Intense Tres Vieille Fine Champagne Cognac | 35 |
| Remy Martin | 22 |
| Louis 13 Remy Martin 100 1/2 oz 200 1 oz | |

*Ararat Armenian Brandy

JAPANESE WHISKEY

| | SINGLE |
|--------------------------------|--------|
| Iwai Blue | 10 |
| Iwai Traditional White | 14 |
| Kikori Japanese Whiskey | 10 |

TEQUILA

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

*Michael Jordan's tequila is a slam dunk!

SCOTCH/BLENDED SCOTCH

| | SINGLE |
|-----------------------------|--------|
| Balvenie 12 yr | 19 |
| Bruichladdich | 16 |
| Chivas | 11 |
| Dewars White Label | 11 |
| Glenlivet 12 yr | 17.5 |
| Johnnie Walker Black | 14 |
| Johnnie Walker Blue | 62 |
| Laphroaig | 17.5 |
| Oban 14 yr | 27.5 |

RUM

| | SINGLE |
|-------------------------|--------|
| Bacardi Superior | 10.5 |
| Bumbu | 12.5 |
| Bumbu XO | 13.5 |
| Captain Morgan | 11.5 |
| Don Q 151 | 11.5 |
| Malibu | 10.5 |
| Myers Dark Rum | 10.5 |
| Zaya | 13.5 |

DRAFT BEER

| | 16oz | 21oz |
|---|------|-------|
| BarrelHouse Mango IPA <i>Paso Robles</i> | 8.5 | 10 |
| Lagunitas IPA <i>Petaluma</i> | 8.5 | 10 |
| Modelo Especial <i>Mexico</i> | 8.5 | 10 |
| Sierra Nevada Hazy Little Thing IPA <i>Chico</i> | 8.5 | 10 |
| New Belgium House Golden Pilsner <i>Colorado</i> | 7 | 9 |
| Coors Light <i>Golden Colorado</i> | 6.25 | 7.75 |
| Michelada Modelo Especial <i>Mexico</i> | 9.25 | 10.75 |

BEER & HARD SELTZERS

| | |
|---|------|
| Coors <i>Golden Colorado</i> | 5.75 |
| Coors Edge Non-Alcoholic Beer <i>Golden Colorado</i> | 5.75 |
| Corona <i>Mexico</i> | 6.75 |
| Corona Light <i>Mexico</i> | 6.75 |
| Pacifico Clara <i>Mexico</i> | 6.75 |
| White Claw Hard Seltzer | 6.75 |
| Black Cherry <i>United States</i> | |
| Sierra Nevada Pale Ale <i>Chico</i> | 6.75 |
| Blue Moon <i>Golden Colorado</i> | 6.75 |
| Guinness <i>Ireland</i> | 7.25 |
| Chimay Cinq Cents Triple White <i>Belgium</i> | 11 |

ZERO PROOF CRAFT COCKTAILS

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

ZERO PROOFS

| | |
|----------------------------------|----|
| Seedlip Grove 42 Citrus | 10 |
| Seedlip Garden 108 Herbal | 10 |
| Seedlip Spice 94 Aromatic | 10 |

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

CANADIAN WHISKEY

| | SINGLE |
|----------------------------|--------|
| Crown Royal | 11.5 |
| Crown Royal Reserve | 16 |

IRISH WHISKEY

| | SINGLE |
|------------------------|--------|
| Bushmills | 10.5 |
| Green Spot | 14 |
| Jameson | 10.5 |
| Jameson 18 yr | 36 |
| Redbreast 12 yr | 17 |
| Redbreast 15 yr | 34 |
| Redbreast 21 yr | 60 |
| Roe & Co. | 10.5 |

VODKA

| | SINGLE |
|---------------------------------------|--------|
| Belvedere | 12 |
| Crop Harvest Earth Meyer Lemon | 11.25 |
| Effen Organic Cucumber | 11.25 |
| Grey Goose | 11.75 |
| Ketel One | 11.75 |
| Ketel Grapefruit | 11.75 |
| Stoli | 11.25 |
| Stoli Raspberry | 11.25 |
| Stoli Vanilla | 11.25 |
| Titos | 10.75 |

MACALLAN

| | SINGLE |
|-----------------------------------|--------|
| Macallan 12 yr | 24 |
| Macallan Double Cask 18 yr | 78 |
| Macallan Harmony | 42 |
| Macallan No. 6 | 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!

