

# ELBOW ROOM LUNCH

## LUNCH SPECIALS

**Half BLTA** Featuring our famous brown sugar peppered Applewood smoked bacon, mayonnaise on toasted sourdough 16.5

Choice of cup of soup or small salad

**Cup of Soup & Salad** 18

Choice of House or Caesar Salad

**Bowl of Soup & Salad** 19

Choice of House or Caesar Salad

**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

## ELBOW ROOM CLASSICS

**Filet Mignon Meatloaf** Mushroom bordelaise, garlic mashed potatoes, seasonal vegetables 24

**Pistachio Almond Chicken Milanese** Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino 🍌 21

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

**Chicken Marsala** Sun dried tomatoes, garlic mashed potatoes, seasonal vegetables 19.5

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

## 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 17

**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 19.5

## 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 19.5

**Spicy Thai Chicken Salad** Soba noodles, red cabbage, sliced chicken, Thai peanut dressing 🍌 19.5

**Shrimp Louie** Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 24

**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 🍌 29

**Salmon Salad** Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette 🍌 GF 31

## 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

## 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 27

**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 30

**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 29

**Grilled Jumbo Prawns (6)** GF 26

**Ahi Tuna Steak** GF 29

**Hokkaido Scallops** GF 35

**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 25

**Asian BBQ Prawns** Red cabbage stir fry, garlic, cilantro, sesame oil, peanuts 🍌 26

**Lump Crab Cakes** Arugula salad, citrus vinaigrette, mandarin oranges, fennel 29

**Hokkaido Scallops & Butternut Squash Risotto** Shiitake mushrooms, Pecorino cheese, fresh herbs 36

**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 26

**Pan Seared Calamari Steak** Herb panko crusted calamari, linguine aglio e olio 23

**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

