

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 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 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 4

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

