

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

Mango Avocado Crab Cocktail GF 29

Charcuterie Board GF 25

Deep Fried Calamari GF 19

Deviled Eggs GF 13

Asparagus Fries 19

New York Steak Bites GF 23

Sautéed Portobello Mushrooms GF 18

Sourdough Round GF 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 GF 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 GF 27

Butternut Squash Risotto Shiitake mushrooms, Pecorino cheese, fresh herbs GF 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 GF 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 GF, 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 GF 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 GF 32

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

GF: Gluten Free | GF: Vegetarian | GF: 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

03/26/24

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	
'22	Ca' del Sarto, Friuli Pinot Grigio <i>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
'22	PlumpJack Reserve <i>Napa</i>	22	35
	Chardonnay Flight <i>Frank Family, Rombauer, PlumpJack Reserve</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
'21	Scattered Peaks <i>Napa</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
WhistlePig PiggyBack	14
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
WhistlePig PiggyBack Rye	14
Redwood Empire Rye	10.5
Redwood Blend	10.5
Sazerac Rye 6 yr	11.25

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

Traveller Whiskey Blend	No. 40	10.5
Woodford Rye	6 yr	12
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
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
Scrimshaw <i>California</i>	8.5	10
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	11
White <i>Belgium</i>	

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!

