

# ELBOW ROOM DINNER

## SEASONAL FAVORITES

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

**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** 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 Roasted Beet 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

**Portobello Ravioli** Handmade fresh pasta, Portobello and Porcini mushroom filling, lemon sage brown butter, balsamic reduction, gremolata, Pecorino romano 27

**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

**Lemon Risotto Primavera** Asparagus, spinach, edamame, oven dried tomatoes, lemon, fresh herbs, pecorino 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

**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

**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 & Lemon Risotto Primavera** Asparagus, spinach, edamame, oven dried tomatoes, lemon, fresh herbs, pecorino 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 25, 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

**Roasted Beet Salad** Romaine lettuce, goat cheese, shaved fennel, orange segments, toasted sunflower seeds, citrus dressing, orange blossom honey drizzle GF 18

**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

04/19/24

## WINE BY THE GLASS

	REGULAR	BIG POUR
<b>SPARKLING</b>		
NV <b>Zonin Prosecco</b> <i>Italy</i>	9	14
NV <b>Piper Sonoma Brut</b> <i>Sonoma County</i>	12	19
NV <b>Chandon Brut Rose</b> <i>California</i>	14	22
'20 <b>Schramsberg "Blanc de Blanc"</b> <i>Napa</i>	18	29
NV <b>Veuve Clicquot "Yellow Label" Brut</b> <i>Champagne, France</i>	22	35
<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>Round Pond</b> <i>Rutherford</i>	16	25
'22 <b>Cakebread</b> <i>North Coast</i>	18	29
<b>Sauvignon Blanc Flight</b> <i>Silverado, Round Pond, Cakebread</i>	15	
<b>FUN WHITES</b>		
NV <b>Sally's Secret Sangria</b>	12	
'22 <b>Ca' del Sarto, Friuli Pinot Grigio</b> <i>Italy</i>	9	14
'22 <b>J. Lohr Riesling</b> <i>Monterey</i>	9	14
'22 <b>Giornata Il Campo Bianco</b> <i>Paso Robles 93pts</i>	12	19
<b>CHARDONNAY</b>		
'21 <b>Hess "Shirtail Ranches"</b> <i>Monterey</i>	9	14
'21 <b>CRU "Smith &amp; Lindley" Vineyard</b> <i>SLH 93pts</i>	12	19
'21 <b>Frank Family</b> <i>Carneros</i>	17	27
'21 <b>Rombauer</b> <i>Carneros</i>	20	32
'22 <b>Far Niente</b> <i>Napa</i>	22	35
<b>Chardonnay Flight</b> <i>Frank Family, Rombauer, Far Niente</i>	20	
<b>FUN REDS</b>		
NV <b>Sally's Secret Sangria</b>	12	
'21 <b>Daou Pessimist</b> <i>Paso Robles 92pts</i>	12	19
'21 <b>Seghesio Family Vineyards Zinfandel</b> <i>Sonoma County 92pts</i>	12	19
'21 <b>Rombauer Zinfandel</b> <i>California</i>	18	29
<b>PINOT NOIR</b>		
'21 <b>CRU "Smith &amp; Lindley" Vineyard</b> <i>SLH</i>	10	16
'21 <b>Belle Glos "Clark &amp; Telephone"</b> <i>Santa Maria Valley</i>	14	22
'22 <b>Flowers</b> <i>Sonoma Coast</i>	20	32
<b>Pinot Noir Flight</b> <i>CRU, Belle Glos, Flowers</i>	15	
<b>MERLOT</b>		
'21 <b>Duckhorn</b> <i>Napa</i>	18	29
<b>CABERNET SAUVIGNON</b>		
'20 <b>Angeline</b> <i>California</i>	9	14
'21 <b>Baldacci Family</b> <i>Napa</i>	13	21
'21 <b>Daou</b> <i>Paso Robles</i>	15	24
'19 <b>Justin</b> <i>Paso Robles</i>	16	26
'21 <b>*Elbow Room "Collaboration"</b> <i>Napa</i>	20	32
'21 <b>Caymus</b> <i>Napa</i>	32	47
'21 <b>Far Niente</b> <i>Napa</i>	36	58
<b>Super Cabernet Flight</b> <i>Collaboration, Caymus, Far Niente</i>	29	

### 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

<b>Best Bloody Mary</b> Crafted from Tito's Handmade 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 10 yr</b>	14.5
<b>Elijah Craig</b>	11
<b>Ezra Brooks</b>	10.5
<b>Fourty Nine Mile Straight Bourbon Whiskey</b>	14
<b>Heaven Hill Bottled In Bond</b>	13
<b>Hillrock</b>	25
<b>JFC 14 yr</b>	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>New Riff Barrel Strength Single Barrel</b>	13
<b>New Riff Bottled In Bond Bourbon Whiskey</b>	12
<b>Old Forester 1920</b>	15
<b>Old Hillside Bourbon Whiskey</b>	15
<b>Old Elk Infinity Blend</b>	42
<b>Redwood Empire</b>	10.5
<b>WhistlePig PiggyBack</b>	14
<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>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 Single Barrel Selection Elbow Room</b>	15
<b>New Riff Bottled In Bond Rye</b>	13
<b>New Riff Single Barrel Rye</b>	12
<b>New Riff Single Barrel Rye Barrel Pick</b>	15
<b>Old Elk Whiskey Cigar Cut</b>	37
<b>WhistlePig PiggyBack Rye</b>	14
<b>Redwood Empire Rye</b>	10.5
<b>Redwood Blend</b>	10.5
<b>Sazerac Rye 6 yr</b>	11.25

### CLASSICS

<b>Espresso Martini</b> Tito's Handmade Vodka, Kahula, Bailey's and vanilla syrup	15
<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>Morell's Fortified Orange Juice</b> Crafted from Tito's Handmade Vodka, Grand Marnier and orange juice	12
<b>Sally's Secret Recipe Sangria</b> Hand crafted in your choice of white or red	12
<b>OLD FASHIONS</b>	
<b>Elijah Craig Small Batch Bourbon</b>	14
<b>Sazerac Rye</b>	14
<b>Bulleit 10 yr</b>	15
<b>Coppercraft Single Barrel Bourbon Private Barrel 4739</b>	15
<b>Woodford Reserve Double Oak Barrel</b>	15
<b>Woodford Reserve</b>	15
<b>Blanton's</b>	25
<b>Whistle Pig 18 yr</b>	85

<b>Traveller Whiskey Blend No. 40</b>	10.5
<b>Woodford Rye 6 yr</b>	12

### BRANDY/COGNAC

	SINGLE
<b>1738 Courvoisier V.S.O.P</b>	26
<b>Alban Vineyards with Botanicals</b>	10
<b>Ararat 15 yr *</b>	17
<b>Ararat Coffee *</b>	10
<b>Ararat "Nairi" XO OLD YEAR *</b>	30
<b>Ararat VSOP *</b>	13
<b>Hennessy VS</b>	13.5
<b>Korbel</b>	8.75
<b>L'Intense Tres Vieille Fine Champagne Cognac</b>	35
<b>Remy Martin</b>	22

<b>Louis 13 Remy Martin</b>	100 1/2 oz	200 1 oz
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\*Ararat Armenian Brandy

### JAPANESE WHISKEY

	SINGLE
<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 12 yr</b>	19
<b>Bruichladdich</b>	16
<b>Chivas</b>	11
<b>Dewars White Label</b>	11
<b>Glenlivet 12 yr</b>	17.5
<b>Johnnie Walker Black</b>	14
<b>Johnnie Walker Blue</b>	62
<b>Laphroaig</b>	17.5
<b>Oban 14 yr</b>	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>Scrimshaw</b> <i>California</i>	8.5	10
<b>Coors Light</b> <i>Golden Colorado</i>	6.25	7.75
<b>Michelada Modelo Especial</b> <i>Mexico</i>	9.25	10.75

### BEER & HARD SELTZERS

<b>Coors</b> <i>Golden Colorado</i>	5.75
<b>Coors Edge Non-Alcoholic Beer</b> <i>Golden Colorado</i>	5.75
<b>Lagunitas Non-Alcoholic IPNA</b> <i>California</i>	6.75
<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>USA</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
<b>Chimay Cinq Cents Triple</b>	11
<b>White</b> <i>Belgium</i>	

### 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 18 yr</b>	36
<b>Redbreast 12 yr</b>	17
<b>Redbreast 15 yr</b>	34
<b>Redbreast 21 yr</b>	60
<b>Roe &amp; Co.</b>	10.5

### VODKA

	SINGLE
<b>Belvedere</b>	12
<b>Crop Harvest Earth Meyer Lemon</b>	11.25
<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 12 yr</b>	24
<b>Macallan Double Cask 18 yr</b>	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!

