

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

- Asian BBQ Prawns** 🍷 28
- 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 & Jasmine Rice Red cabbage stir fry, garlic, cilantro, sesame oil, peanuts 🍷 31

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 🍷, 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

04/24/24

