

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, rosemary sprig 14

Bottle Wine Special:
'21 Elbow Room "Collaboration" Napa
Dine-In 80 | Takeout Deal 59.99

STARTERS

Sourdough Round 🌿 7.5

Deviled Eggs 🌿 GF 13

Roasted Brussels Sprouts 13

Deep Fried Calamari 🌿 19

Shrimp Cocktail GF 19

Lump Crab Cake 21

Mango Avocado Crab Cocktail GF 29

Sautéed Portobello Mushrooms 🌿 18

Steak Bites 🌿 23

Asparagus Fries 19

Charcuterie Board 🌿 25

Ahi Tuna Carpaccio 21

Asian BBQ Prawns 🌿 28

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 13

Sorbet Fresh berries 11

Crème Brûlée 13

Limoncello Mascarpone Cake 12

Chocolate Torte Mascarpone, sliced almonds 🌿 GF 11

Chocolate Coffee Gelato 11

ILLY ITALIAN COFFEE

Coffee 5 | **Decaf** 5

Espresso Shot 5.5

Cappuccino 6.5

Café Mocha 6.5 *Hot or Iced*

Café Latte 6.5 *Hot or Iced*

Latte 7 *Hot or Iced*

Vanilla, Caramel, Pistachio

Snow Cappuccino* 6.5

Snow Cappuccino* 7

Vanilla, Caramel, Pistachio

*Cold froth iced beverage

BEVERAGES

Panna Still Water 6

S.Pellegrino Sparkling 6

Lagunitas Hoppy Refresher 6

Cock 'N Bull Ginger Beer 5.5

Red Bull 6

Red Bull-Sugar Free 6

ELBOW ROOM CLASSICS

Steak Sinatra Handmade fresh Casarecce pasta, tossed with sautéed New York steak, Portobello mushrooms, oven dried tomatoes, red bell peppers, red onions, tomato bordelaise sauce 33

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 🌿 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

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 GF 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

06/03/24

WINE BY THE GLASS

	REGULAR	BIG POUR
SPARKLING		
NV Zonin Prosecco <i>Italy</i>	9	14
NV Chandon Brut Rose <i>California</i>	12	19
NV Roederer Estate Brut "Special Cuvee" <i>Anderson Valley</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 Round Pond <i>Rutherford</i>	16	25
'22 Cakebread <i>North Coast</i>	18	29
Sauvignon Blanc Flight <i>Silverado, Round Pond, Cakebread</i>	15	
FUN WHITES		
NV Sally's Secret Sangria	12	
'22 Ca' del Sarto, Friuli Pinot Grigio <i>Italy</i>	9	14
'22 J. Lohr Riesling <i>Monterey</i>	9	14
'22 Giornata Il Campo Bianco <i>Paso Robles 93pts</i>	12	19
CHARDONNAY		
'21 Hess "Shirtil 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 Far Niente <i>Napa</i>	22	35
Chardonnay Flight <i>Frank Family, Rombauer, Far Niente</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
'21 DuMOL <i>Russian River Valley</i>	20	32
Pinot Noir Flight <i>CRU, Belle Glos, DuMOL</i>	15	
MERLOT		
'21 Duckhorn <i>Napa</i>	18	29
CABERNET SAUVIGNON		
'20 Angeline <i>California</i>	9	14
'21 Baldacci Family <i>Napa</i>	13	21
'21 Daou <i>Paso Robles</i>	15	24
'19 Justin <i>Paso Robles</i>	16	26
'21 *Elbow Room "Collaboration" <i>Napa</i>	20	32
'21 Caymus <i>Napa</i>	32	47
'21 Far Niente <i>Napa</i>	36	58
Super Cabernet Flight <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

Best Bloody Mary Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim	14
Guava Delight Platinum 7 Vodka, pink lemonade and tangy lime juice	14
Spiced Pomegranate Mule Platinum 7 Vodka, jalapeño, pomegranate syrup, fresh squeezed lime juice	14
Sally's Italian Strawberry Smash Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	14
The Elbow Room Margarita Corazón Blanco tequila, triple sec, sweet & sour, 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 Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño	14
Spiced Pear Old Fashion Spiced pear liquor, Elijah Craig, simple syrup, cinnamon stick	14

BOURBON

	SINGLE
Angels Envy Cask Strength	40
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
Fourty Nine Mile Straight	14
Heaven Hill Bottled In Bond	13
Hidden Barn Small Batch Series Two	22
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	12
Old Forester 1920	15
Old Hillside	15
Old Elk Infinity Blend	42
Redwood Empire	10.5
Redwood Empire Screaming Titan Wheated	19
Stonestreet	14
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	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
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
New Riff Single Barrel Rye Barrel Pick	15
Old Elk Cigar Cut	37
WhistlePig PiggyBack Rye	14
Redwood Empire Rye	10.5

CLASSICS

Espresso Martini Tito's Vodka, Kahula, Bailey's and vanilla syrup	15
Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup and fresh squeezed orange juice	12
Detox Mimosa Prosecco, pineapple, orange juice and pure honey	12
Basil Limoncello Martini Limoncello Tito's vodka, fresh squeezed lemon juice, agave nectar, fresh basil	15
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	15
Woodford Reserve	15
Blanton's	25

Redwood Blend	10.5
Sazerac Rye 6 yr	11.25
Traveller Whiskey Blend No. 40	10.5
Woodford Rye 6 yr	12
BRANDY/COGNAC	
1738 Courvoisier V.S.O.P	26
Alban Vineyards with Botanicals	10
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	100 200
	1/2 oz 1 oz

*Ararat Armenian Brandy

	SINGLE
JAPANESE WHISKEY	
Kikori Japanese Whiskey	10

	SINGLE
TEQUILA	
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
La Gritona Reposado	12
Lalo	15

*Michael Jordan's tequila is a slam dunk!

	SINGLE
SCOTCH/BLENDED SCOTCH	
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

	SINGLE
RUM	
Bacardi Superior	10.5
Bumbu	12.5
Bumbu XO	13.5
Captain Morgan	11.5
Don Q 151	11.5
Malibu	10.5

	16oz	21oz
DRAFT BEER		
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
Lagunitas Non-Alcoholic IPNA <i>California</i>	6.75
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>USA</i>	6.75
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>	

Myers Dark Rum	10.5
Zaya	13.5

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+)

	SINGLE
CANADIAN WHISKEY	
Crown Royal	11.5
Crown Royal Reserve	16

	SINGLE
IRISH WHISKEY	
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

	SINGLE
VODKA	
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
Tito's	10.75

	SINGLE
MACALLAN	
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!

