

# 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, 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 32

**Portobello Ravioli** Handmade fresh pasta, Portobello and Porcini mushroom filling, lemon sage brown butter, balsamic reduction, gremolata, Pecorino romano 🌿 26

**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

**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 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

**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 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

## 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

**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 🥜 29

**Lump Crab Cakes** Arugula salad, citrus vinaigrette, mandarin oranges, fennel 29

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

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 | Eric Rodriguez, Chef de Cuisine | Daniel McGee, General Manager / Operating Partner

06/03/24

