

ELBOW ROOM LUNCH

LUNCH SPECIALS

Half BLTA Featuring our famous brown sugar peppered Applewood smoked bacon, mayonnaise on toasted sourdough 17
Choice of cup of soup or small salad

Cup of Soup & Salad 18
Choice of House or Caesar Salad

Bowl of Soup & Salad 20
Choice of House or Caesar Salad

Wine Pairing:
'21 CRU "Smith & Lindley" Pinot Noir SLH 12/19

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 14

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 22

Asian BBQ Prawns 🥜 28

SOUP & SALAD

Clam Chowder or Soup Special
Cup 9, Bowl 12

Small Roasted Beet Salad GF 14

Elbow Room House Salad 🥜 10/16

Caesar Salad 12/16

Garden Wedge 14/19

DESSERT

Bourbon Banana Bread Pudding 13

Crème Brûlée 13

Chocolate Torte Mascarpone, sliced almonds 🥜 GF 11

Classic Bourbon Street Beignets 14

Chocolate Coffee Gelato 11

Sorbet Fresh berries 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

"Street" Shrimp Tacos (2) Cilantro salsa, Cannellini bean salad, cabbage, avocado, pico de gallo 19

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 20

Filet Mignon Meatloaf Mushroom bordelaise, garlic mashed potatoes, seasonal vegetables 24

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

Pistachio Almond Chicken Milanese Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, Pecorino 🥜 22

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

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 choice of garlic mashed potatoes, fries or onion rings 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 choice of Jasmine rice, garlic mashed potatoes, fries or onion rings 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

