

ELBOW ROOM THANKSGIVING



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
- Fig Garden Antipasto 22
- Ahi Tuna Carpaccio 22
- Asian BBQ Prawns 🥜 28

SOUP & SALAD

- Clam Chowder or Soup Special Cup 9, Bowl 12
- Small Harvest Salad 🥜 GF 14
- Elbow Room House Salad 🥜 10/16
- Caesar Salad 12/16
- Garden Wedge 14/19

DESSERT

- Pumpkin Pie 9
- 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
- Caramel Apple Tart Hazelnut Gelato 🥜 13

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

- Soft Drinks 4.5
- Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Stubborn Root Beer
- Fresh Squeezed Lemonade* 5.5
- Fresh Squeezed Strawberry Lemonade* 6.25
- * Lemonade Refills 2
- Panna Still Water 6
- S.Pellegrino Sparkling 6
- Lagunitas Hoppy Refresher 6
- Cock 'N Bull Ginger Beer 5.5
- Red Bull 6
- Regular or Sugar Free

THANKSGIVING CLASSICS

- Traditional Turkey Dinner 39
 - Dijon-Brown Sugar Glazed Ham Dinner 39
 - Turkey and Ham Combination Dinner 41
 - Kids (12 and under) Turkey Dinner 16
- Dinners include: turkey gravy, garlic mashed potatoes, cornbread stuffing, sweet yams, green beans, cranberry sauce, and pumpkin pie.

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
- Butternut Squash Risotto** Shiitake mushrooms, Pecorino cheese, fresh herbs 🍂 GF 23
- 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 20

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 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 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 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 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 & Butternut Squash Risotto Shiitake mushrooms, Pecorino cheese, fresh herbs 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

SOMETHING TO "WINE" ABOUT

This wine choice goes beautifully with Thanksgiving offerings and dinner entrees.

2021 **Elbow Room "Collaboration" Cabernet Sauvignon, Napa 80**

THANK YOU FOR DINING LOCAL!

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

10/14/24

