

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 10
- 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 9
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 9, mango salsa 3

Atlantic Salmon GF 32

Grilled Jumbo Prawns (6) GF 28

Ahi Tuna Steak GF 29

Hokkaido Scallops GF 36

Chilean Seabass GF 39

SIGNATURE FISH & SHELLFISH

Crab Stuffed Salmon Whipped brie, arugula, lemon zest, couscous 39

Citrus Soy Sauce Chilean Seabass Congee, dashi, shiitake mushrooms, green beans 43

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

11/06/24

WINE BY THE GLASS

	REGULAR	BIG POUR
SPARKLING		
NV Zonin Prosecco <i>Italy</i>	9	14
NV Mumm "Cuvee M" <i>Napa</i>	12	19
NV Roederer Estate Brut "Special Cuvee" <i>Anderson Valley</i>	15	24
'20 Schramsberg "Blanc de Blanc" <i>Napa</i>	18	29
NV Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	22	35
ROSÉ		
'23 Chateau Ste Michelle <i>Columbia Valley</i>	9	14
'21 Whispering Angel <i>Cotes de Provence</i>	13	21
SAUVIGNON BLANC		
'22 Treana <i>Paso Robles</i>	9	14
'23 Emmolo <i>Napa/Suisun Valley</i>	12	19
'22 Duckhorn <i>North Coast</i>	15	24
'22 St. Supery "Dollarhide" <i>Napa Valley</i>	18	29
Sauvignon Blanc Flight <i>Emmolo, Duckhorn, Dollarhide</i>	15	
FUN WHITES		
NV Sally's Secret Sangria	12	
'23 Zonin "Winemakers Collection" <i>Pinot Grigio Italy</i>	9	14
'22 J. Lohr Riesling <i>Monterey</i>	10	16
'22 Pine Ridge Chenin Blanc+Viognier <i>California</i>	11	17
CHARDONNAY		
'21 Hess "Shirtail Ranches" <i>Monterey</i>	9	14
'21 CRU "Smith & Lindley" Vineyard <i>SLH 93pts</i>	12	19
'21 Frank Family <i>Carneros</i>	16	26
'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	
'19 Niner Estate "BootJack Red" <i>Cab Franc, Cab Merlot, Malbec, Grenache, Petit Verdot Paso Robles</i>	11	17
'22 Turley "Juvenile" Zinfandel <i>California</i>	14	22
PINOT NOIR		
'21 Sea Sun <i>California</i>	9	14
'21 CRU "Smith & Lindley" Vineyard <i>SLH</i>	12	19
'22 Niner Estate "Jespersen Ranch" <i>Edna Valley</i>	16	26
Pinot Noir Flight <i>Sea Sun, CRU, Niner</i>	12	
MERLOT		
'21 Duckhorn <i>Napa</i>	18	29
CABERNET SAUVIGNON		
'20 Angeline <i>California</i>	9	14
'20 Beringer "Knights Valley" <i>Knights Valley</i>	14	22
'19 Justin <i>Paso Robles</i>	17	27
'22 Austin Hope <i>Paso Robles</i>	20	32
'21 *Elbow Room "Collaboration" <i>Napa</i>	22	34
'21 Caymus <i>Napa</i>	34	49
'21 Far Niente <i>Napa</i>	36	58
Super Cabernet Flight <i>Collaboration, Caymus, Far Niente</i>	29	

CRAFT COCKTAILS

COCKTAILS

Best Bloody Mary <i>Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim</i>	15
Texas Mule <i>Whiskey, Cock N Bull Ginger beer, fresh lime juice, Mint, Lime</i>	15
Spiced Pomegranate Mule <i>Platinum 7 Vodka, jalapeño, pomegranate syrup, fresh squeezed lime juice</i>	15
Sally's Italian Strawberry Smash <i>Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil</i>	15
The Elbow Room Margarita <i>Corazón Blanco tequila, triple sec, sweet & sour, lime juice Cadillac 16</i>	15
Cool As Cucumber <i>Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda</i>	15
Ginger Jalapeño Margarita <i>Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño</i>	15

CLASSICS

Espresso Martini <i>Tito's Vodka, Kahula, Bailey's, vanilla syrup</i>	15
Blood Orange Mimosa <i>Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice</i>	13
Detox Mimosa <i>Prosecco, pineapple, orange juice, pure honey</i>	13
Basil Limoncello Martini <i>Limoncello Tito's vodka, fresh lemon juice, agave nectar, fresh basil</i>	15
Sally's Secret Recipe Sangria <i>Hand crafted in your choice of white or red</i>	13

OLD FASHIONS

Buffalo Trace	14.5
Elijah Craig Private Barrel	14.5
Sazerac Rye	14.5
Maker's Mark Private Selection	14.5
New Riff Single Barrel Rye	15
Barrel #18346 *	
Blanton's	25

* Bottles may be purchased in the Market.

BOURBON

	SINGLE
Angels Envy Cask Strength	40
Baby Jane	10
Bardstown Origin Series	13
Basil Hayden Toasted	13
Basil Hayden	14
Blanton's	24
Booker's	23
Buffalo Trace	12
Bulleit	13
Eagle Rare 10 yr	14.5
Elijah Craig	11
Elijah Craig Elbow Room Private Barrel	15
Fourty Nine Mile Straight	14
Heaven Hill Bottled In Bond	13
Hillrock	25
JFC 14 yr	50
Knob Creek	12
Larceny Small Batch	11
Maker's Mark	12.5
Maker's Mark NO 46	14.5
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	11
Stonestreet	14
WhistlePig PiggyBack	14
Woodford Double Oak	15
Woodford Reserve	13

GIN

	SINGLE
Bluecoat	10
Bombay Dry	12
Bombay Sapphire	13
Empress 1908 Gin	13
Gunpowder Irish Gin	13.5
Hendrick's	13.5
Tanqueray	12

WHISKEY

	SINGLE
Bulleit Rye	13
Basil Hayden Dark Rye	13
Hillrock Cask Rye	25
Maker's Mark Private Selection	14
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

Redwood Empire Rye	11
Redwood Blend	11
Sazerac Rye 6 yr	11.25
Traveller Whiskey Blend No. 40	11
Woodford Rye 6 yr	12

BRANDY/COGNAC

	SINGLE
1738 Courvoisier V.S.O.P	26
Alban Vineyards with Botanicals	11
Ararat 15 yr *	18
Ararat Coffee *	11
Ararat "Nairi" XO OLD YEAR *	30
Ararat VSOP *	13
Hennessy VS	14
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

JAPANESE WHISKEY

	SINGLE
Kikori Japanese Whiskey	11

TEQUILA

	SINGLE
1800 Cristalino Añejo	14
Casamigos Silver	13
Casamigos Reposado	14
Cazadores Reposado	13
Cincoro Blanco *	22
Cincoro Reposado *	24
Codigo "Origen" Extra Añejo	75
Don Julio 1942	42
Don Julio Añejo	17
Don Julio Blanco	14
Don Julio Reposado	16
El Jefe Añejo	26
Gran Centenario Leyenda	33
Herradura Legend	33
Insolente Extra Añejo	32
La Gritona Reposado	12
Lalo	15
Mijenta Cristalino	23
Patrón Cristalino	19
Yéyo Blanco	12

*Michael Jordan's tequila is a slam dunk!

SCOTCH/BLENDED SCOTCH

	SINGLE
Balvenie 12 yr	19
Bruichladdich	16
Chivas	11
Dewars White Label	11
Glenlivet 12 yr	18
Johnnie Walker Black	14
Johnnie Walker Blue	62
Laphroaig	18
Oban 14 yr	28

DRAFT BEER

	16oz	21oz
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>	7	8
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
Corona Premier <i>Golden Colorado</i>	6.75
Pacifico Clara <i>Mexico</i>	6.75
White Claw Hard Seltzer	6.75
Black Cherry <i>USA</i>	
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>	

RUM

	SINGLE
Bacardi Superior	11
Bumbu	13
Bumbu XO	14
Captain Morgan	12
Don Q 151	12
Malibu	11
Myers Dark Rum	11
Zaya	14

ZERO PROOF CRAFT COCKTAILS

Strawberry & Lime Mule <i>Cock 'N Bull ginger beer, lime juice and strawberries</i>	12
Garden Margarita <i>Seedlip Garden 108 non-alcoholic spirit, served with a salted rim</i>	12
Ginger Highball <i>Seedlip Grove 42 non-alcoholic spirit, served with lemon</i>	12

ZERO PROOFS

Seedlip Grove 42 Citrus	11
Seedlip Garden 108 Herbal	11
Seedlip Spice 94 Aromatic	11

* Ask your Servers about a Spiked version (must be 21+)

CANADIAN WHISKEY

	SINGLE
Crown Royal	12
Crown Royal Reserve	17

IRISH WHISKEY

	SINGLE
Bushmills	11
Green Spot	14
Jameson	11
Jameson 18 yr	36
Redbreast 12 yr	17
Redbreast 15 yr	34
Redbreast 21 yr	60

VODKA

	SINGLE
Belvedere	12
Crop Harvest Earth Meyer Lemon	11.5
Effen Organic Cucumber	11.5
Grey Goose	12
Ketel One	12
Ketel Grapefruit	12
Stoli	11.5
Stoli Raspberry	11.5
Stoli Vanilla	11.5
Tito's	11

MACALLAN

	SINGLE
Macallan 12 yr	24
Macallan Double Cask 18 yr	78

* Elbow Room Single Barrel, handpicked, Barrel Selects are available in the Market.

**Additional charge for rocks & martini pours.