

# ELBOW ROOM DINNER

## 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

- 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

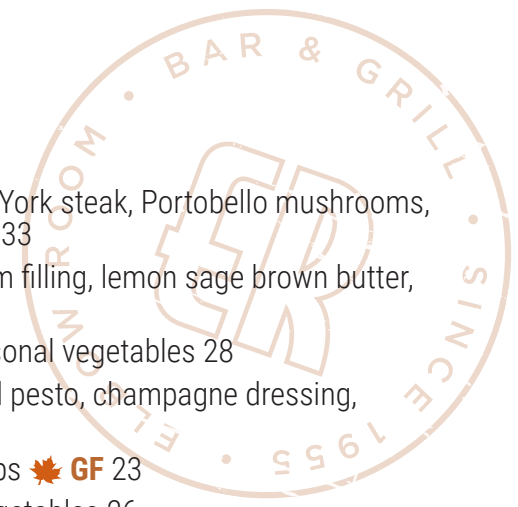
\*Cold froth iced beverage

## 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

## 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

## PACKED TO THE MAX BURGERS & SANDWICHES

Choice of fries, onion rings, 1/2-1/2, small house 🥜, Caesar salad, or cup of soup

**Atlantic Salmon Filet Sandwich** Avocado, arugula, tomatoes, brioche bun, pesto aioli 20

**Black & Blue Bacon Burger** Elbow Room's famous candied bacon, blue cheese, mayonnaise, arugula, tomato, red onion, brioche bun 22

**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 29

**Chicken Club Panini** Toasted sourdough, smoked bacon, pesto aioli, Havarti cheese, tomatoes 20

## SPECIALTY SALADS

**Harvest Salad** Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction 🥜 GF 19

**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

11/25/24

## WINE BY THE GLASS

	REGULAR	BIG POUR
<b>SPARKLING</b>		
NV <b>Zonin Prosecco</b> <i>Italy</i>	9	14
NV <b>Mumm "Cuvee M"</b> <i>Napa</i>	12	19
NV <b>Roederer Estate Brut "Special Cuvee"</b> <i>Anderson Valley</i>	15	24
'20 <b>Schramsberg "Blanc de Blanc"</b> <i>Napa</i>	18	29
NV <b>Veuve Clicquot "Yellow Label" Brut</b> <i>Champagne, France</i>	22	35
<b>ROSÉ</b>		
'23 <b>Chateau Ste Michelle</b> <i>Columbia Valley</i>	9	14
'21 <b>Whispering Angel</b> <i>Cotes de Provence</i>	13	21
<b>SAUVIGNON BLANC</b>		
'22 <b>Joel Gott</b> <i>California</i>	9	14
'23 <b>Emmolo</b> <i>Napa/Suisun Valley</i>	12	19
'22 <b>Duckhorn</b> <i>North Coast</i>	15	24
'23 <b>Spottswoode</b> <i>Sonoma</i>	22	35
<b>Sauvignon Blanc Flight</b> <i>Emmolo, Duckhorn, Spottswoode</i>	16	
<b>FUN WHITES</b>		
NV <b>Sally's Secret Sangria</b>	12	
'23 <b>Zonin "Winemakers Collection"</b> <i>Pinot Grigio Italy</i>	9	14
'22 <b>J. Lohr Riesling</b> <i>Monterey</i>	10	16
'23 <b>Tablas Creek "Patelin de Tablas Blanc"</b> <i>Paso Robles</i>	13	21
<b>CHARDONNAY</b>		
'21 <b>Hess "Shirtail Ranches"</b> <i>Monterey</i>	9	14
'21 <b>CRU "Smith &amp; Lindley" Vineyard</b> <i>SLH 93pts</i>	12	19
'21 <b>Frank Family</b> <i>Carneros</i>	16	26
'21 <b>Rombauer</b> <i>Carneros</i>	20	32
'22 <b>Far Niente</b> <i>Napa</i>	22	35
<b>Chardonnay Flight</b> <i>Frank Family, Rombauer, Far Niente</i>	20	
<b>FUN REDS</b>		
NV <b>Sally's Secret Sangria</b>	12	
'19 <b>Niner Estate "BootJack Red"</b> <i>Cab Franc, Cab Merlot, Malbec, Grenache, Petit Verdot Paso Robles</i>	11	17
'22 <b>Turley "Juvenile" Zinfandel</b> <i>California</i>	14	22
<b>PINOT NOIR</b>		
'21 <b>Sea Sun</b> <i>California</i>	9	14
'21 <b>CRU "Smith &amp; Lindley" Vineyard</b> <i>SLH</i>	12	19
'22 <b>Niner Estate "Jespersen Ranch"</b> <i>Edna Valley</i>	16	26
<b>Pinot Noir Flight</b> <i>Sea Sun, CRU, Niner</i>	12	
<b>MERLOT</b>		
'21 <b>Duckhorn</b> <i>Napa</i>	18	29
<b>CABERNET SAUVIGNON</b>		
'20 <b>Angeline</b> <i>California</i>	9	14
'20 <b>Beringer "Knights Valley"</b> <i>Knights Valley</i>	14	22
'19 <b>Justin</b> <i>Paso Robles</i>	17	27
'22 <b>Austin Hope</b> <i>Paso Robles</i>	20	32
'21 <b>*Elbow Room "Collaboration"</b> <i>Napa</i>	22	34
'19 <b>Silver Oak</b> <i>Alexander Valley</i>	28	44
'21 <b>Caymus</b> <i>Napa</i>	34	49
<b>Super Cabernet Flight</b> <i>Collaboration, Silver Oak, Caymus</i>	28	

## CRAFT COCKTAILS

### COCKTAILS

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

### CLASSICS

<b>Espresso Martini</b> <i>Tito's Vodka, Kahula, Bailey's, vanilla syrup</i>	15
<b>Blood Orange Mimosa</b> <i>Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice</i>	13
<b>Detox Mimosa</b> <i>Prosecco, pineapple, orange juice, pure honey</i>	13
<b>Basil Limoncello Martini</b> <i>Limoncello Tito's vodka, fresh lemon juice, agave nectar, fresh basil</i>	15
<b>Sally's Secret Recipe Sangria</b> <i>Hand crafted in your choice of white or red</i>	13
<b>OLD FASHIONS</b>	
<b>Buffalo Trace</b>	14.5
<b>Elijah Craig Private Barrel</b>	14.5
<b>Sazerac Rye</b>	14.5
<b>Maker's Mark Private Selection</b>	14.5
<b>New Riff Single Barrel Rye</b>	15
<b>Barrel #18346 *</b>	
<b>Woodford Reserve Double Oaked</b>	15
<b>Blanton's</b>	25

\* Bottles may be purchased in the Market.

### BOURBON

	SINGLE
<b>Angels Envy Cask Strength</b>	40
<b>Baby Jane</b>	10
<b>Bardstown Origin Series</b>	13
<b>Basil Hayden Toasted</b>	13
<b>Basil Hayden</b>	14
<b>Blanton's</b>	24
<b>Booker's</b>	23
<b>Buffalo Trace</b>	12
<b>Bulleit</b>	13
<b>Eagle Rare 10 yr</b>	14.5
<b>Elijah Craig</b>	11
<b>Elijah Craig Elbow Room Private Barrel</b>	15
<b>Fourty Nine Mile Straight</b>	14
<b>Heaven Hill Bottled In Bond</b>	13
<b>Hillrock</b>	25
<b>JFC 14 yr</b>	50
<b>Knob Creek</b>	12
<b>Larceny Small Batch</b>	11
<b>Maker's Mark</b>	12.5
<b>Maker's Mark NO 46</b>	14.5
<b>Michter's</b>	12.25
<b>Murray Hill Club</b>	22
<b>New Riff Barrel Strength Single Barrel</b>	13
<b>New Riff Bottled In Bond</b>	12
<b>Old Forester 1920</b>	15
<b>Old Hillside</b>	15
<b>Old Elk Infinity Blend</b>	42
<b>Redwood Empire</b>	11
<b>Stonestreet</b>	14
<b>WhistlePig PiggyBack</b>	14
<b>Woodford Double Oak</b>	15
<b>Woodford Reserve</b>	13

### GIN

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

### WHISKEY

	SINGLE
<b>Bulleit Rye</b>	13
<b>Basil Hayden Dark Rye</b>	13
<b>Hillrock Cask Rye</b>	25
<b>Maker's Mark Private Selection</b>	14
<b>Michter's American</b>	12.5
<b>Michter's Rye</b>	12.5
<b>Michter's Sour Mash</b>	12.5
<b>New Riff Barrel Single Barrel Selection Elbow Room*</b>	15
<b>New Riff Bottled In Bond Rye</b>	13
<b>New Riff Single Barrel Rye</b>	12
<b>New Riff Single Barrel Rye Barrel Pick*</b>	15
<b>Old Elk Cigar Cut</b>	37

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

### BRANDY/COGNAC

	SINGLE
<b>1738 Courvoisier V.S.O.P</b>	26
<b>Alban Vineyards with Botanicals</b>	11
<b>Ararat 15 yr *</b>	18
<b>Ararat Coffee *</b>	11
<b>Ararat "Nairi" XO OLD YEAR *</b>	30
<b>Ararat VSOP *</b>	13
<b>Hennessy VS</b>	14
<b>Korbel</b>	8.75
<b>L'Intense Tres Vieille Fine Champagne Cognac</b>	35
<b>Remy Martin</b>	22
<b>Louis 13 Remy Martin</b>	100 200 1/2 oz 1 oz

\*Ararat Armenian Brandy

### JAPANESE WHISKEY

<b>Kikori Japanese Whiskey</b>	11
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### TEQUILA

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

\*Michael Jordan's tequila is a slam dunk!

### SCOTCH/BLENDED SCOTCH

	SINGLE
<b>Balvenie 12 yr</b>	19
<b>Bruichladdich</b>	16
<b>Chivas</b>	11
<b>Dewars White Label</b>	11
<b>Glenlivet 12 yr</b>	18
<b>Johnnie Walker Black</b>	14
<b>Johnnie Walker Blue</b>	62
<b>Lagavulin 16 yr</b>	21
<b>Laphroaig</b>	18
<b>Oban 14 yr</b>	28

## DRAFT BEER

	16oz	21oz
<b>BarrelHouse Mango IPA</b> <i>Paso Robles</i>	8.5	10
<b>Lagunitas IPA</b> <i>Petaluma</i>	8.5	10
<b>Modelo Especial</b> <i>Mexico</i>	8.5	10
<b>Sierra Nevada Hazy Little Thing IPA</b> <i>Chico</i>	8.5	10
<b>Scrimshaw</b> <i>California</i>	8.5	10
<b>Coors Light</b> <i>Golden Colorado</i>	7	8
<b>Michelada Modelo Especial</b> <i>Mexico</i>	9.25	10.75

## BEER & HARD SELTZERS

<b>Coors</b> <i>Golden Colorado</i>	5.75
<b>Coors Edge Non-Alcoholic Beer</b> <i>Golden Colorado</i>	5.75
<b>Lagunitas Non-Alcoholic IPNA</b> <i>California</i>	6.75
<b>Corona</b> <i>Mexico</i>	6.75
<b>Corona Light</b> <i>Mexico</i>	6.75
<b>Corona Premier</b> <i>Golden Colorado</i>	6.75
<b>Pacifico Clara</b> <i>Mexico</i>	6.75
<b>White Claw Hard Seltzer</b>	6.75
<b>Black Cherry</b> <i>USA</i>	
<b>Sierra Nevada Pale Ale</b> <i>Chico</i>	6.75
<b>Blue Moon</b> <i>Golden Colorado</i>	6.75
<b>Guinness</b> <i>Ireland</i>	7.25
<b>Chimay Cinq Cents Triple</b>	11
<b>White</b> <i>Belgium</i>	

## RUM

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

## ZERO PROOF CRAFT COCKTAILS

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

## ZERO PROOFS

<b>Seedlip Grove 42 Citrus</b>	11
<b>Seedlip Garden 108 Herbal</b>	11
<b>Seedlip Spice 94 Aromatic</b>	11

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

## CANADIAN WHISKEY

	SINGLE
<b>Crown Royal</b>	12
<b>Crown Royal Reserve</b>	17

## IRISH WHISKEY

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

## VODKA

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

## MACALLAN

	SINGLE
<b>Macallan 12 yr</b>	24
<b>Macallan Double Cask 18 yr</b>	78

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

\*\*Additional charge for rocks & martini pours.