

# ELBOW ROOM BRUNCH & LUNCH

## BOURBON STREET EYE OPENERS

### AKA "HAIR OF THE DOG"

- Espresso Martini** Tito's Vodka, Kahula, Bailey's and vanilla syrup 15
- Blood Orange Mimosa** Zonin prosecco, vanilla syrup, bloody orange syrup and fresh orange juice 13
- Detox Mimosa** Prosecco, pineapple, orange juice, honey 13
- Fresh OJ Mimosa** 11
- Aperol Spritz** Zonin, Aperol 15
- French 75** Gin, lemon juice, sugar, Zonin 15
- Best Bloody Mary** Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim 15
- Basil Limoncello Martini** Limoncello Tito's Vodka, fresh lemon juice, agave nectar, fresh basil 15
- Sally's Secret Sangria White or Red** 13
- Texas Mule** Whiskey, Cock N Bull Ginger beer, fresh lime juice, Mint, Lime 15
- Cool As Cucumber** Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda 15
- The Elbow Room Margarita** Corazón Blanco tequila, triple sec, sweet & sour, lime juice | Cadillac 16 15
- Spiced Pomegranate Mule** Platinum 7 Vodka, jalapeño, pomegranate syrup, fresh lime juice 15
- Sally's Italian Strawberry Smash** Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil 15
- Breakfast Margarita** 21 Seeds Valencia Orange Tequila, orange marmalade, pineapple, lime juice 15
- Ginger Jalapeño Margarita** Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño 15

## FRESH JUICES

- Orange** 7
- Pineapple** 7

## ZERO PROOF

- Seedlip Grove 42 Citrus** 11
- Seedlip Garden 108 Herbal** 11
- Seedlip Spice 94 Aromatic** 11
- Strawberry & Lime Mule** Cock N Bull Ginger Beer, lime juice, simple syrup, strawberries 12
- Garden Margarita** Seedlip Garden 108, fresh squeezed, lime juice, agave nectar, salted rim 12
- Ginger Highball** Seedlip Grove 42, ginger ale, fresh squeezed lime juice, lemon 12

## DESSERTS

- 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

## WILD SIDES

- Candied Applewood Smoked Bacon (4)** 8
- Breakfast Potatoes** 7.5
- English Muffin** 4
- Sourdough Toast** 4
- Fresh Berries, Melons** 6

## 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 Drnks** 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
- S.Pellegrino Sparkling** 6
- Lagunitas Hoppy Refresher** 6
- Cock 'N Bull Ginger Beer** 5.5
- Red Bull** 6  
Regular or Sugar Free

## BRUNCH SPECIALS

*"Calories don't count on the weekend"*

- Avocado Toast** Smashed avocado, shaved radish, pickled red onion, queso fresco, chili pepper, toasted La Boulangerie Shasta wheat bread 🍌 13
- Huevos Con Avocado Toast** Elbow Room avocado toast served with two farm fresh eggs cooked any style 🍌 17
- Classic Bourbon Street Beignets** 14
- Chilaquiles Roja** Scrambled egg, avocado, pickled red onion, sour cream, shaved radish, ranchero sauce topped with queso fresco cheese, cilantro 19
- Ranchero Pork Hash** Sweet potato, bell pepper, onion, cilantro, braised pork tossed in ranchero sauce, topped with two poached eggs 19
- Detox Omelet** Wild mushroom, egg whites, wilted spinach and goat cheese 🍌 GF 18
- Lump Crab Omelet** Egg whites, wild mushroom, wilted spinach, goat cheese 34
- Breakfast Chimichanga** Braised pork ranchero, scrambled eggs, home fry potato topped with ranchero sauce, queso fresco 18
- Crème Brûlée French Toast** Served with yummy Vermont maple syrup topped with fresh berries 🍌 19
- All American Breakfast** Two eggs any style, breakfast potatoes, applewood smoked bacon or black forest ham, toast 18
- Breakfast Croissant Cordon Bleu** La Boulangerie croissant, ham, cheddar cheese scrambled egg, topped with hollandaise sauce 19
- Traditional Eggs Benedict** Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin 19
- Bacon Benedict** Featuring our incredible candied applewood smoked bacon 22
- New York Steak Benedict** Featuring 1855 Black Angus Beef 26
- Lump Crab Eggs Benedict** Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin 34

- USDA Prime Top Sirloin & Eggs** Two farm fresh eggs, breakfast potatoes, pico de gallo, toast, with our famous top sirloin 27
- 28 Day Aged - 7oz New York Steak & Eggs** Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 39
- 28 Day Aged - 14oz New York Steak & Eggs** Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 56
- 28 Day Aged - 16oz Rib Eye & Eggs** Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 66

## 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

## SPECIALTY SALADS & SOUPS

### 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

- 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, housemade 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, carrot, red cabbage, citrus vinaigrette 🍌 GF 31

## PACKED TO THE MAX BURGERS, SANDWICHES & TACOS

- Choice of fries, onion rings, 1/2-1/2, small house 🍌, Caesar salad, or cup of soup
- USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz.** Open face, jalapeño cheese bread. Choice of: fries, small house or Caesar salad or cup of soup 27
- Atlantic Salmon Filet Sandwich** Avocado, arugula, tomatoes, brioche bun, pesto aioli 19
- 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 28
- Chicken Club Panini** Toasted sourdough, smoked bacon, pesto aioli, Havarti cheese, tomatoes 19.5

- "Street" Shrimp Tacos (2)** Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 19

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

12/17/24

