

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

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

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

Butternut Squash Risotto Shiitake mushrooms, Pecorino cheese, fresh herbs 🌿 GF 23

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 🥜 27

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

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

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 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 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 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 9, mango salsa 3

Atlantic Salmon GF 29

Grilled Jumbo Prawns (6) GF 26

Ahi Tuna Steak GF 29

Hokkaido Scallops GF 35

Chilean Seabass GF 39

SIGNATURE FISH & SHELLFISH

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

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

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

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 | Eric Rodriguez, Chef de Cuisine | Daniel McGee, General Manager / Operating Partner

12/17/24

WINE BY THE GLASS

SPARKLING		REGULAR	BIG POUR
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
ROSE			
'23	Chateau Ste Michelle <i>Columbia Valley</i>	9	14
'21	Whispering Angel <i>Cotes de Provence</i>	13	21
SAUVIGNON BLANC			
'22	Joel Gott <i>California</i>	9	14
'23	Emmolo <i>Napa/Suisun Valley</i>	12	19
'22	Duckhorn <i>North Coast</i>	15	24
'23	Spottswoode <i>Sonoma</i>	22	35
	Sauvignon Blanc Flight <i>Emmolo, Duckhorn, Spottswoode</i>	16	
FUN WHITES			
NV	Sally's Secret Sangria	12	
'23	Zonin "Winemakers Collection" Pinot Grigio <i>Italy</i>	9	14
'22	J. Lohr Riesling <i>Monterey</i>	10	16
'23	Tablas Creek "Patelin de Tablas Blanc" <i>Paso Robles</i>	13	21
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" Cab Franc, Cab Merlot, Malbec, Grenache, Petit Verdot <i>Paso Robles</i>	11	17
'21	Rombauer 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
'19	Silver Oak <i>Alexander Valley</i>	28	44
'21	Caymus <i>Napa</i>	34	49
	Super Cabernet Flight <i>Collaboration, Silver Oak, Caymus</i>	28	

CRAFT COCKTAILS

COCKTAILS

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

CLASSICS

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

* Bottles may be purchased in the Market.

BOURBON

	SINGLE
Angels Envy Cask Strength	40
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
Knob Creek 12 yr	15
Knob Creek 18 yr	40
Larceny Small Batch	11
Maker's Mark	12.5
Maker's Mark NO 46	14.5
Michter's	12.25
Murray Hill Club	22
Old Elk Infinity Blend	42
Stonestreet	14
WhistlePig PiggyBack	14
Woodford Double Oak	15
Woodford Reserve	13

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

WHISKEY

	SINGLE
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
Old Elk Cigar Cut	37
Sazerac Rye 6 yr	11.25
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 Korb		14 8.75
L'Intense Tres Vieille Fine Champagne Cognac		35
Remy Martin		22
Louis 13 Remy Martin	100 1/2 oz	200 1 oz
*Ararat Armenian Brandy		

JAPANESE WHISKEY

Kikori Japanese Whiskey	SINGLE	11
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TEQUILA

	SINGLE
1800 Cristalino Añejo	14
Casamigos Silver	13
Casamigos Reposado	14
Cazadores Reposado	13
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
Lagavulin 16 yr	21
Laphroaig	18
Oban 14 yr	28

RUM

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

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>	

Zaya	14
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ZERO PROOF CRAFT COCKTAILS

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

Seedlip Grove 42 Citrus	11
Seedlip Garden 108 Herbal	11

Seedlip Spice 94 Aromatic	11
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* 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.