

RAW BAR

- Ahi Tuna Carpaccio** 19
Ponzu, green apple
- Mango Avocado Crab Cocktail** GF 29
Pickled onion, yuzu, cilantro
- Hokkaido Scallop Tiradito** 19
Peruvian style sashimi, tequila ponzu, aji amarillo
- Shrimp Cocktail** GF 19

APPETIZERS

- Fig Garden Antipasto** 22
Crostini, meats, cheeses
- Deviled Eggs** GF 🌿 13
Pickled vegetables
- Steak Bites** 🥚 23
Hoisin, peanut
- Brussel Sprouts** 14
Goat cheese puree, bourbon glaze
- Crispy Calamari** 🥚 19.5
Chipotle aioli, pesto aioli
- Sourdough Round** 🌿 7.5
Roasted garlic herb butter
- Portobello Mushrooms** 🌿 18
Basil, garlic, white wine
- Pan Seared Crab Cake** 22
Fennel, orange, arugula

SALADS & SOUPS

- Clam Chowder or Soup Special** 9/12
- Small Harvest Salad** GF 🌿 🥚 14
- Elbow Room House Salad** 🌿 🥚 11/16
- Caesar Salad** 12/16
- Garden Wedge** GF 14/19
PROTEIN: Chicken 8 | Shrimp 9 | Salmon 15 | Lump Crab 20 | Steak 15
- Harvest Salad** GF 🌿 🥚 19
Pomegranate seeds, butternut squash, goat cheese, pepitas, almonds, champagne vin, balsamic reduction
- Chicken Caesar Salad** 23
- Spicy Thai Chicken Salad** 🥚 24
Soba noodles, red cabbage, Thai peanut dressing
- Shrimp Louie** GF 26
Iceberg lettuce, asparagus, avocado, egg, 1000 island
- Mango Avocado Crab Salad** 39
Romaine lettuce, edamame, cucumber, radish, spicy ponzu, wontons
- Salmon Salad** GF 🥚 33
Avocado, candied pecans, asparagus, carrot, red cabbage, citrus vinaigrette
- Ahi Poke Salad** 🥚 32
Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu



ELBOW ROOM

BAR & GRILL
— EST. 1955 —

"Every Day's a Holiday and Every Night is New Years Eve!"



ENTREES

Elbow Room Famous Steak Sandwich 29

8oz. Center cut bistro steak, open face, jalapeño cheese bread. Choice of: fries, onion rings, small house 🌿 🥚 or Caesar salad or cup of soup

STEAKS/CHOPS/FISH/SHELLFISH

All Entrees Include: Two traditional sides

Traditional Sides: Garlic mash, Jasmine rice, french fries, onion rings, 1/2 & 1/2, green beans

Premium Sides: Mac n' Cheese 4, fingerling potatoes 2, grilled asparagus 4, portobello mushrooms 4, couscous 2, brussel sprouts 2, marinated cannellini bean salad 2

Toppers: Lump crab with lemon beurre blanc 12, shrimp scampi 9, mango salsa 3

Dry Aged 7oz New York Steak GF 39

Dry Aged 14oz New York Steak GF 57

Dry Aged 16oz Rib Eye GF 67

8oz. Center Cut Filet Mignon GF 54

Bordelaise sauce

Bistro Steak & Shrimp Scampi GF 36

Filet Mignon & Shrimp Scampi 59

Prime Rib-1855 Beef GF 12oz. 40 | 16oz. 46

Proudly featuring 1855 Black Angus Beef

Kurobuta Bone-in Pork Chop 33

Hoisin marinated

Atlantic Salmon GF 32

Ahi Tuna Steak GF 29

Chilean Seabass GF 39

Hokkaido Scallops GF 37

Herb Panko Crusted Calamari Steak 26

Lump Crab Cakes 31

SPECIALTY SEAFOOD CREATIONS

Citrus Soy Chilean Seabass 43

Congee, dashi, shiitake mushrooms, green beans

Crab Stuffed Salmon 39

Whipped brie, arugula, lemon zest, couscous

Hokkaido Scallops & Butternut Squash Risotto GF 38

Shiitake mushrooms, pecorino, fresh herbs

Ponzu Salmon 32

Soba noodles, stir-fried vegetables, hoisin, tequila ponzu

Sesame Crusted Ahi Tuna 32

Seared rare, Jasmine rice, vegetable stir fry, sesame soy

Pan Seared Crab Cakes 31

Arugula salad, citrus vinaigrette, mandarin oranges, fennel

12oz. Australian Lobster Tail GF 69

Butter poached lobster with garlic mash, green beans

SIGNATURE DISHES

Filet Mignon Meatloaf 28

Mushroom bordelaise, garlic mash, green beans

Pistachio Almond Chicken Milanese 🥚 27

Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino

Crab & Shrimp Mac n' Cheese 29

Havarti, brie, pecorino Mornay sauce, garlic panko, casarecce pasta

Chicken Marsala 26

Sun dried tomatoes, garlic mash, green beans

PASTAS & RISOTTO

Shrimp Scampi 28

Linguine, garlic, shallots, capers, citrus butter

Pan Seared Calamari 26

Linguine aglio e olio, herb panko crusted calamari

Steak Sinatra 33

Sauteed New York steak, casarecce pasta, portobello, tomato bordelaise sauce

Portobello Ravioli 🌿 27

Handmade, lemon sage brown butter, pecorino

Butternut Squash Risotto GF 🌿 24

Shiitake mushrooms, pecorino, fresh herbs

BURGERS & SANDWICHES

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

Black Angus Cheeseburger 19.5

Sharp cheddar, arugula, tomato, red onion, house-made sauce

Black & Bleu Burger 22

Elbow Room famous candied bacon, bleu cheese

Chicken Club Panini 20

Toasted sourdough, smoked bacon, pesto aioli, havarti cheese, tomatoes

Ultimate Prime Rib French Dip 29

Thin-sliced prime rib, La Boulangerie baguette, au jus

Atlantic Salmon Filet Sandwich 20

Avocado, arugula, tomatoes, brioche bun, pesto aioli

DESSERT

Bourbon Banana Bread Pudding 13

Crème Brûlée GF 13

Caramel Apple Tart 13

Chocolate Mousse GF 13

Bourbon Street Beignets 14

Mango Sorbet GF 11

ILLY ITALIAN COFFEE

Regular 5 | **Decaf** 5

Espresso Shot 5.5

Cappuccino 6.5

Café 6.5 *Hot or Iced*

Latte, Mocha

Latte 7 *Hot or Iced*

Vanilla, Caramel, Pistachio

Snow Cappuccino* 6.5

Vanilla, Caramel, Pistachio +.50

*Cold froth iced beverage

