

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

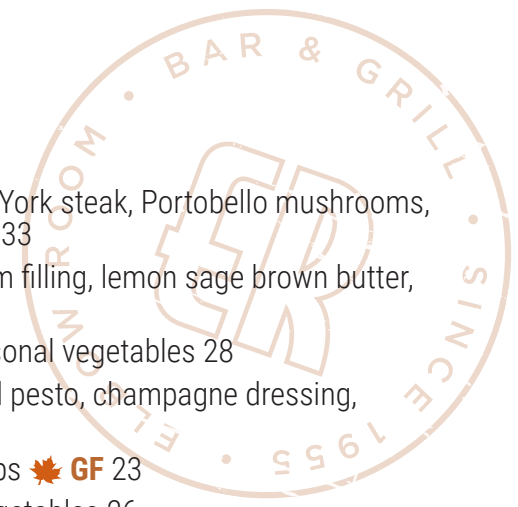
*Cold froth iced beverage

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 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

01/03/25

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 |
| '23 L'Aventure <i>Paso Robles</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 SLH 93pts | 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 |
| '21 Rombauer Zinfandel <i>California</i> | 14 | 22 |
| PINOT NOIR | | |
| '21 Sea Sun <i>California</i> | 9 | 14 |
| '21 CRU "Smith & Lindley" Vineyard SLH | 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 <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 |

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 |

GIN

| | 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 |

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 |
| Woodford Reserve Double Oaked | 15 |
| Blanton's | 25 |

* Bottles may be purchased in the Market.

Ararat VSOP *

| | | |
|---|------------|----------|
| Hennessy VS Korbrel | 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

| | SINGLE |
|--------------------------------|--------|
| Kikori Japanese Whiskey | 11 |

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 |

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.