

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

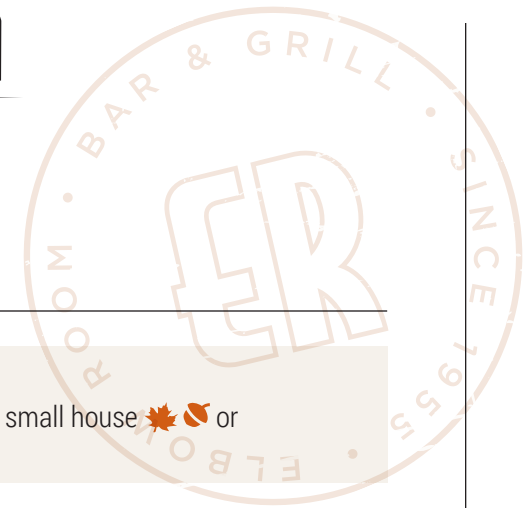
- Clam Chowder or Soup Special** 9/12
- Small Harvest Salad** GF 14
- Elbow Room House Salad** 11/16
- Caesar Salad** 12/16
- Garden Wedge** GF 14/19
PROTEIN: Chicken 8 | Shrimp 9 | Salmon 15 | Lump Crab 20 | Steak 15
- Harvest Salad** GF 19
Pomegranate seeds, butternut squash, goat cheese, pepitas, 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 is a Holiday and Every Night is New Year's 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
- 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

Proudly featuring 1855 Black Angus Beef

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 or 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

