

RAW BAR

- Ahi Tuna Carpaccio** 18 Ponzu, green apple
Mango Avocado Crab Cocktail GF 29 Pickled onion, yuzu, cilantro
Shrimp Cocktail GF 18
Shrimp Ceviche GF 19 Cilantro lime marinade
Tuna Tartare 19 Avocado, white soy yuzu dashi, cilantro

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 Ancient Grain Bowl 14
Elbow Room House Salad 11/16
Caesar Salad 12/16
Garden Wedge GF 14/19
ADD PROTEIN: Chicken 8 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 15
Ancient Grain Bowl 19 Red quinoa, farro, freekeh, roasted red bell peppers, cucumbers, tomatoes, red onions, radish, parsley, dill, mint, avocado, red wine vinaigrette, extra virgin olive oil
Chicken Ancient Grain Bowl 25
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, carrots, 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, green beans, french fries, onion rings, 1/2 & 1/2

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

Hokkaido Scallops GF 37

Herb Panko Crusted Calamari Steak 26

Lump Crab Cakes 31

Alaskan Halibut GF 39

SPECIALTY SEAFOOD CREATIONS

Coconut Mango Alaskan Halibut 39

Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa

Crab Stuffed Salmon 39

Whipped brie, arugula, lemon zest, couscous

Hokkaido Scallops & Risotto Primavera GF 38

Baby spinach, yellow squash, oven dried tomatoes, lemon, pecorino cheese

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

Risotto Primavera GF 24

Baby spinach, yellow squash, oven dried tomatoes, lemon, pecorino cheese

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

