

## 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 &amp; 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!"

"Calories don't count on the weekend"

## BRUNCH SPECIALS

- Avocado Toast** 14 Avocado, shaved radish, pickled red onion, queso fresco, chili pepper, toasted La Boulangerie Shasta wheat bread  
**Huevos Con Avocado Toast** 18 Elbow Room avocado toast, two farm fresh eggs any style  
**Classic Bourbon Street Beignets** 14  
**Chilaquiles Roja** 19.5 Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero sauce, queso fresco, cilantro  
**Ranchero Pork Hash** 19.5 Sweet potatoes, bell pepper, onion, cilantro, braised pork, ranchero sauce, two poached eggs  
**Detox Omelet** 18.5 Wild mushrooms, egg whites, wilted spinach, goat cheese  
**Lump Crab Omelet** 34 Egg whites, wild mushrooms, wilted spinach, goat cheese  
**Breakfast Chimichanga** 18 Braised pork ranchero, scrambled eggs, home fry potatoes, ranchero sauce, queso fresco  
**Crème Brûlée French Toast** 19 Yummy Vermont maple syrup, fresh berries  
**All American Breakfast** 18.5 Two farm fresh eggs any style, breakfast potatoes, applewood smoked bacon or black forest ham, toast
- Breakfast Croissant Cordon Bleu** 19 La Boulangerie croissant, ham, cheddar cheese scrambled egg, hollandaise sauce  
**Traditional Eggs Benedict** 19 Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin, Canadian bacon  
**Bacon Benedict** 22 Featuring our incredible candied applewood smoked bacon  
**New York Steak Benedict** 27 Featuring 1855 Black Angus Beef  
**Lump Crab Eggs Benedict** 34 Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin  
**Bistro Steak & Eggs** 28 8oz Center cut steak, two farm fresh eggs, breakfast potatoes, pico de gallo, toast  
**Dry Aged - 7oz New York Steak & Eggs** 39 Two farm fresh eggs, breakfast potatoes, pico de gallo, toast  
**Dry Aged - 14oz New York Steak & Eggs** 57 Two farm fresh eggs, breakfast potatoes, pico de gallo, toast  
**Dry Aged - 16oz Rib Eye & Eggs** 67 Two farm fresh eggs, breakfast potatoes, pico de gallo, toast

Proudly featuring 1855 Black Angus Beef

## WILD SIDES

- Candied Applewood Smoked Bacon (4)** 8  
**Breakfast Potatoes** 8  
**English Muffin** 4  
**Sourdough Toast** 4  
**Fresh Berries, Melons** 6

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

## BURGERS &amp; SANDWICHES

- Choice of french fries, onion rings, 1/2-1/2, small house 🍁🍷, Caesar salad, or cup of soup  
**Elbow Room Steak Sandwich** 27 8oz Center cut bistro steak, open face, jalapeño cheese bread  
**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** 19.5 Toasted sourdough, smoked bacon, pesto aioli, havarti cheese, tomatoes  
**Ultimate Prime Rib French Dip** 28 Thin-sliced prime rib, La Boulangerie baguette, au jus  
**Atlantic Salmon Filet Sandwich** 19 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

## FRESH JUICES

- Orange** 7  
**Pineapple** 7

