

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** 27
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
- Berkshire Bone-in Pork Chop** 30
Hoisin marinated
- Atlantic Salmon** GF 29
- Ahi Tuna Steak** GF 29
- Hokkaido Scallops** GF 36
- Herb Panko Crusted Calamari Steak** 23
- Lump Crab Cakes** 31
- Alaskan Halibut** GF 38

Proudly featuring 1855 Black Angus Beef

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 37
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** 29
Arugula salad, citrus vinaigrette, mandarin oranges, fennel
- 12oz. Australian Lobster Tail** GF 69
Butter poached lobster with garlic mash, green beans

SIGNATURE DISHES

- Lomo Saltado** 24
A Peruvian classic. Bistro steak, cumin, mixed spices, soy sauce, tomato, onion, rice, french fries, aji amarillo crema
- Filet Mignon Meatloaf** 24
Mushroom bordelaise, garlic mash, green beans
- Pistachio Almond Chicken Milanese** 🍷 27
Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino
- Chicken Marsala** 20
Sun dried tomatoes, garlic mash, green beans

PASTAS & RISOTTO

- Shrimp Scampi** 27
Linguine, garlic, shallots, capers, citrus butter
- Pan Seared Calamari** 26
Linguine aglio e olio, herb panko crusted calamari
- Portobello Ravioli** 🍁 26
Handmade, lemon sage brown butter, pecorino
- Risotto Primavera** GF 🍁 23
Baby spinach, yellow squash, oven dried tomato, lemon, pecorino cheese
- Crab & Shrimp Mac n' Cheese** 29
Havarti, brie, pecorino Mornay sauce, garlic panko,

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** 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*

WINE BY THE GLASS

SPARKLING		REG	BIG POUR
NV	Zonin Prosecco <i>Italy</i>	9	14
NV	Domaine Chandon <i>California</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	Alexander Valley <i>Sonoma Co.</i>	9	14
'23	L'Aventure <i>Paso Robles</i>	13	21
SAUVIGNON BLANC			
'23	Joel Gott <i>California</i>	9	14
'23	Quilt "Threadcount" <i>California</i>	12	19
'23	Duckhorn <i>North Coast</i>	15	24
'23	Cakebread <i>North Coast</i>	18	29
	Sauvignon Blanc Flight <i>Quilt, Duckhorn, Cakebread</i>	16	
FUN WHITES			
NV	Sally's Secret Sangria	13	
'23	Zonin "Winemakers Collection" Pinot Grigio <i>Italy</i>	9	14
'22	J. Lohr Riesling <i>Monterey</i>	10	16
'23	Pine Ridge Chenin Blanc + Viognier <i>Napa</i>	10	16
CHARDONNAY			
'21	Hess "Shirtail Ranches" <i>Monterey</i>	9	14
'22	Talbott "Kali Hart" <i>Monterey Co.</i>	12	19
'21	Frank Family <i>Carneros</i>	16	26

BEER & HARD SELTZERS

Coors <i>Golden Colorado</i>	5.75	Corona Cero Non-Alcoholic <i>Mexico</i>	6.75
Coors Edge Non-Alcoholic <i>Golden Colorado</i>	5.75	Firestone Walker 805 <i>California</i>	6.75
Michelob Ultra <i>Missouri</i>	5.75	Firestone Walker DBA <i>California</i>	6.75
Blue Moon <i>Golden Colorado</i>	6.75	Lagunitas Non-Alcoholic IPNA <i>California</i>	6.75
Corona <i>Mexico</i>	6.75	Pacifico Clara <i>Mexico</i>	6.75
Corona Light <i>Mexico</i>	6.75	White Claw Black Cherry <i>USA</i>	6.75
		Guinness <i>Ireland</i>	7.25

BEVERAGES

Soft Drinks	4.5	Fresh Squeezed Lemonade*	5.5
Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Stubborn Root Beer		Fresh Squeezed Strawberry Lemonade*	6.25
		* Lemonade Refills 2	
Iced Tea	4.75	Roy Rogers	5
Panna Still Water	6	Shirley Temple	5
S.Pellegrino Sparkling	6	Lagunitas Hoppy Refresher	6
Fresh Squeezed Arnold Palmer	5.5	Cock 'N Bull Ginger Beer	5.5
		Red Bull Regular or Sugar Free	6

DRAFT BEER

BarrelHouse Mango IPA <i>Paso Robles</i>	8.5	10	Sierra Nevada Hazy Little Thing IPA <i>Chico</i>	8.5	10
Lagunitas IPA <i>Petaluma</i>	8.5	10	Scrimshaw <i>California</i>	8.5	10
Modelo Especial <i>Mexico</i>	8.5	10	Coors Light <i>Golden Colorado</i>	7	8
			Michelada Modelo Especial <i>Mexico</i>	9.25	10.75

CRAFT COCKTAILS

Best Bloody Mary Platinum 7 vodka, Demitri's Mix, bacon seasoned rim	15	Espresso Martini Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	15
Kentucky Spiced Mule Michter's bourbon, Cock n bull ginger beer, fresh lime juice, orgeat, star anise	15	Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice	13
Spiced Pomegranate Mule Platinum 7 vodka, jalapeño, pomegranate syrup, fresh squeezed lime juice	15	Detox Mimosa Prosecco, pineapple, orange juice, pure honey	13
Sally's Italian Strawberry Smash Crop Organic Meyer Lemon vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	15	Basil Limoncello Martini Limoncello Platinum 7 vodka, fresh lemon juice, agave nectar, fresh basil	15
The Elbow Room Margarita Corazón Blanco tequila, triple sec, sweet & sour, lime juice Cadillac 16	15	Sally's Secret Recipe Sangria Hand crafted in your choice of white or red	13
Cool As Cucumber Crop Cucumber vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	15	OLD FASHIONS	
Part-Time-Lover Corazon tequila, Aperol, Elderflower liquor, lemon juice	15	1792 Barrel Pick	13
		Buffalo Trace	14.5
		Elijah Craig Private Barrel	14.5
		Michter's Rye	14.5
		Sazerac Rye	14.5
		Eagle Rare 10 yr	15
		Woodford Reserve Double Oaked	15
		Angels Envy EBR Barrel Bourbon	17
		Blanton's	25
		* Bottles may be purchased in the Market.	

BOURBON

1792 Bottled In Bond	SINGLE	12	Murray Hill Club	22
Basil Hayden Toasted		13	Old Elk Infinity Blend	42
Basil Hayden		14	Stonestreet	14
Blanton's		24	WhistlePig PiggyBack	14
Booker's		23	Woodford Double Oak	15
Buffalo Trace		12	Woodford Reserve	13
Bulleit		13		
Dexter Three Wood Straight		12	GIN	SINGLE
Dexter Small Batch Rye		12	Bombay Dry	12
Eagle Rare 10 yr	14.5		Bombay Sapphire	13
Elijah Craig	11		Empress 1908 Gin	13
Fourty Nine Mile Straight	14		Gunpowder Irish Gin	13.5
Heaven Hill Bottled In Bond	13		Hendrick's	13.5
Heaven's Door Exploration	16		Tanqueray	12
Hillrock	25			
JFC 14 yr	50		WHISKEY	SINGLE
Knob Creek	12		Basil Hayden Dark Rye	13
Knob Creek 12 yr	15		Hillrock Cask Rye	25
Knob Creek 18 yr	40		Michter's American	12.5
Larceny Small Batch	11		Michter's Rye	12.5
Maker's Mark	12.5		Michter's Sour Mash	12.5
Mary Dowling Winter Wheat	13		Old Elk Cigar Cut	37
Michter's	12.25		Sazerac Rye 6 yr	11.25
			Woodford Rye 6 yr	12

BRANDY/COGNAC

1738 Courvoisier V.S.O.P	SINGLE	26	RUM	SINGLE
Alban Vineyards with Botanicals		11	Bacardi Superior	11
Ararat 15 yr *		18	Bumbu	13
Ararat Coffee *		11	Bumbu XO	14
Ararat "Nairi" XO OLD YEAR *		30	Captain Morgan	12
Ararat VSOP *		13	Malibu	11
Hennessy VS		14	Myers Dark Rum	11
Korbel	8.75			
L'Intense Tres Vieille Fine Champagne Cognac	35		CANADIAN WHISKEY	SINGLE
Remy Martin		22	Crown Royal	12
Louis 13 Remy Martin	125 1/2 OZ	200 1 OZ	Crown Royal Reserve	17

*Ararat Armenian Brandy

JAPANESE WHISKEY

Kikori Japanese Whiskey	SINGLE	11	IRISH WHISKEY	SINGLE
			Bushmills	11
			Gold Spot 13 yr	50
			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	11.5
			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.	

SCOTCH/BLENDED SCOTCH

Balvenie 12 yr	SINGLE	19	ZERO PROOF	
Bruichladdich		16	Strawberry & Lime Mule Cock 'N Bull ginger beer, lime juice, strawberries	12
Chivas		11	Garden Margarita Seedlip Garden 108 non-alcoholic spirit, salted rim	12
Dewars White Label		11	Ginger Highball Seedlip Grove 42 non-alcoholic spirit, lemon	12
Glenlivet 12 yr		18	Seedlip Grove 42 Citrus	11
Johnnie Walker Black		14	Seedlip Garden 108 Herbal	11
Johnnie Walker Blue		62	Seedlip Spice 94 Aromatic	11
Lagavulin 16 yr		21	* Ask your Servers about a Spiked version (must be 21+)	
Laphroaig		18		
Oban 14 yr		28		