

== SPRING & SUMMER ==

WEEKEND BRUNCH & LUNCH MENU

ELBOW ROOM

GRILL

SINCE 1955

APPETIZERS & STARTERS

ROASTED EDAMAME	5.99	KING CRAB CAKE	14.99	ELBOW ROOM HOUSE SALAD	6.99 10.99
DEVILED EGGS	5.99	STEAK BITES BORDELAISE	13.99	WEDGE SALAD	7.99 10.99
SAUTÉED PORTABELLA MUSHROOMS	9.99	HUMMUS PLATTER	8.99	CAESAR SALAD	7.99 10.99
CRISPY CALAMARI WITH CHIPOTLE AIOLI	12.99	SOURDOUGH ROUND	3.99	STRAWBERRY SPINACH SALAD	8.99 12.99
FRENCH QUARTER PRAWNS PROVENCAL	12.99	TODAY'S SOUP	CUP 4.99 BOWL 8.99	Tossed with poppyseed dressing, candied pecans, and feta cheese	

BRUNCH

WARM JALAPEÑO CORNBREAD LOAF	6.99
With honey whipped butter. Great to share!	
MUFFIN TRIO	6.99
Housemade orange-cranberry, blueberry, and bran muffins	
MEDITERRANEAN QUICHE	12.99
Sautéed fresh veggies, sun-dried tomatoes, red bell peppers, spinach, yellow onion, and kalamata olives with a touch of oregano. Finished with feta and sharp cheddar, topped with fresh herbs	
BANANAS FOSTER WAFFLES	11.99
Pure decadence! Vanilla custard waffles topped with a warm syrup mixture of ripe bananas, brown sugar, vanilla, cinnamon, butter, dark rum, and banana liqueur. Accented with confectioner's sugar and a dollop of cream cheese	
OPEN FACE FOCACCIA SCRAMBLE	11.99
Soft scrambled eggs atop toasted focaccia flatbread with caramelized onions, bacon, muenster cheese, chives, fresh tarragon, Fresno chile, goat cheese, creme fraiche, and flat leaf parsley	
CRÈME BRÛLÉE FRENCH TOAST	10.99
Served with yummy buttermilk bourbon caramel syrup; topped with fresh berries	
FARM SCRAMBLE SKILLET	11.99
Sundried tomato, basil, goat cheese, roasted potatoes, and toast	
HUEVOS RANCHEROS	10.99
Served with black beans and salsa roja	
TRADITIONAL EGGS BENEDICT & HAM	14.99
Grilled English muffin, two farm fresh eggs, and scratch-made hollandaise	
FARMERS MARKET VEGGIE OMELET	11.99
Add Lump Crab: 7.99 Add applewood smoked bacon: 1.99	
A three egg omelet with sautéed local vegetables, goat cheese, scallions, and toast	
BISTRO STEAK & EGGS	15.99
Two farm fresh eggs, breakfast potatoes, herb salsa, and toast	
ALL AMERICAN BREAKFAST	11.99
Two eggs any style, breakfast potatoes, applewood smoked bacon or black forrest ham, and toast	
RILEY'S BEER BATTERED FISH & CHIPS	14.99
Sancha Honey Blonde Ale, with pineapple cole slaw, and Chesapeake french fries	

*Egg whites available upon request

COFFEE & TEA

We feature the finest Italian coffee from Illy

ESPRESSO	3.00	ICED LATTE	3.99
BREWED COFFEE	3.99	ICED MOCHA	4.99
CAPPUCCINO	3.99	ICED CARAMEL LATTE	4.99
CAFÉ LATTE	3.99	ICED SEASONAL LATTE	4.99
CAFÉ MOCHA	4.99	STASH TROPICAL ICED TEA	3.99
CARAMEL LATTE	4.99	Passion fruit and apricot blend	
SEASONAL LATTE	4.99	MIGHTY LEAF HOT TEA	3.99
HOT CHOCOLATE	3.99	COFFEE CHOCOLATE CHIP ESPRESSO AFFOGATO	8.99
		Gelato topped with espresso. WOW!	

SANDWICHES

Served with your choice of french fries, onion rings, half & half, or a salad

ELBOW ROOM FAMOUS STEAK SANDWICH 18.99
8 oz. center-cut top sirloin, served open face on jalapeño cheesebread

ULTIMATE PRIME RIB FRENCH DIP	18.99
Fresh baguette, served with au jus	
BLACK ANGUS CHEESEBURGER	14.99
Sharp cheddar, lettuce, tomato, onion, and Chef Eric's secret sauce	
CALIFORNIA TURKEY	13.99
Heritage blend mixed greens, tomatoes, sundried tomato aioli, and Monterey Jack cheese on multi-grain bread	
ELBOW ROOM PASTRAMI SANDWICH	13.99
Thinly sliced pastrami with caramelized onions, Monterey Jack cheese, and whole grain mustard on toasted marble rye bread	
GRILLED CHICKEN CLUB SANDWICH	13.99
Freshly grilled chicken over thinly sliced Canadian bacon with vine-ripened tomatoes and fresh romaine on a toasted brioche bun	
SHRIMP & CRAB SALAD SANDWICH	14.99
Fresh shrimp and crab salad mixed with arugula, tarragon, and chives served open face on toasted sourdough. Topped with veggie slaw	
VEGGIE & HUMMUS SANDWICH	11.99
Freshly made hummus with thinly sliced tomato, cucumber, and avocado topped with alfalfa sprouts and grated carrots on multi-grain bread	

ENTRÉE SALADS

Add a cup of soup for 4.99

STRAWBERRY SPINACH SALAD	12.99
Tossed with poppyseed dressing, candied pecans, and feta cheese	
CHICKEN COBB SALAD	14.99
Applewood smoked bacon, egg, dry blue cheese, tomatoes, avocado, and tarragon ranch dressing	
SKUNA BAY SALMON SALAD	15.99
Asparagus, mixed greens, tomatoes, cucumber, bacon, pecans, and citrus vinaigrette	
GRILLED STEAK SALAD	15.99
Quinoa, mixed greens, red onion, asparagus, tomatoes, artichoke hearts, and dijon vinaigrette	
ALASKAN RED KING CRAB LOUIE	24.99
A classic Louie made with the finest Red King Crab	

SIDE ORDERS

BLACK FORREST HAM	3.99
FOUR PIECES OF APPLEWOOD SMOKED BACON	3.99
BREAKFAST POTATOES	2.99
ENGLISH MUFFIN	1.99
TWO EGGS	2.99
WHOLE WHEAT OR SOURDOUGH TOAST	1.99
WAFFLE	2.99
FRESH FRUIT	3.99