

ELBOW ROOM LUNCH

STARTING LINEUP

Classic Deviled Eggs

Spanish paprika, capers 7.5

Crispy Calamari "Fries"

Chipotle Aioli 14

Heirloom Margherita Flatbread

Fresh basil, marinara, burrata, cheddar, sea salt 11.5

Hand-rolled Chicken Meatballs

Marinara 9

Ginger Teriyaki Steak Bites

Bok choy, scallions, Thai-style Dynamite sauce (peanut allergy) 14

Sautéed Portabella Mushrooms

Thank you Robert & June Donny 14

Jumbo Shrimp Cocktail

Dijonnaise sauce and traditional cocktail sauce 16

Jumbo Lump Crab Meat Cocktail

Dijonnaise sauce and traditional cocktail sauce 20

SOUP & SALADS

Soup of the Day Cup 6 | Bowl 9

Sunday Chicken Tortilla

Monday Tomato Bisque

Tuesday German Sausage and Potato Soup

Wednesday Butternut Squash Bisque

Thursday Chicken Posole

Friday & Saturday New England Clam Chowder

Elbow Room House Salad 8

Caesar Salad 8

Garden Wedge 9

Sourdough Round & Garlicky

Herb Butter 5.5

Jalapeño Cheesebread 5.5

SIDE ORDERS

Truffle Frites 6

Grilled Asparagus 8

Sautéed Broccolini 6

Sautéed Spinach 6

White Truffle Mashers 6

Roasted Red Potatoes 6

Jasmine Rice 5

BEVERAGES

Shangri La Iced Tea 4

Shangri La Tropical Passion Iced Tea 4

Mighty Leaf Hot Tea 4

Illy Coffee 4

Espresso 3.5

Cappuccino 4.5

Iced Mocha 4.5

Pepsi Soft Drinks 4

CHEF ERIC'S FEATURED ITEMS

Heirloom Caprese Salad Sliced fresh heirloom tomatoes aside of Di Stefano Burrata finished with aged balsamic vinegar, extra virgin olive oil, pink Himalayan sea salt 13

Seared Barramundi Seared over a spinach puree finished with an orange saffron reduction and topped with a micro salad with thinly sliced garlic chips 22

New Zealand Rack of Lamb Herb crusted and grilled over open fire. Topped with a peppercorn demi-glaze and served with steamed asparagus, glazed carrots along with a sweet potato, mash swirl 32

LUNCH ENTRÉE SALADS

Caesar Salad 13

Chicken 16 | Salmon 18 | Prawns 18
House made dressing, Asiago

Kale, Quinoa & Avocado Salad 15

Chicken 18 | Salmon 20 | Prawns 20 | Steak 19

Mixed greens, kale, avocado, oranges, carrots, cabbage, pumpkin seeds, champagne vinaigrette

Hunan Chicken Salad Sesame marinated linguine, arugula, cabbage, cilantro, mint, citrus vinaigrette, peanuts, won tons, tahini 16.5

Salmon Salad Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 18

Jumbo Lump Crab Louie Romaine, fresh lump crab, tomato, egg, avocado, classic Louie dressing 24

GRAB A PAIR | \$13

Choose One Entrée

2 Fish Tacos • Individual Heirloom Margherita Flatbread
Half Turkey Club Sandwich • Half Southwest Chicken Wrap

Choose One Side

Cup of Soup • Small Caesar Salad • Small House Salad • Fresh Fruit

PACKED TO THE MAX BURGERS & SANDWICHES

Includes fries, onion rings, half & half, or small House or Caesar salad

Southwest Chicken Wrap Avocado, corn, tomato, cucumber, cilantro, red onion, roasted red pepper 14.5

Turkey Club Sandwich Toasted Honey Wheat bread, Applewood smoked bacon, pesto aioli, lettuce 14.5

Black Angus Cheeseburger Lettuce, tomato, onion, and house made sauce 15

Bacon Avocado Cheeseburger Our famous cheeseburger, with lots of avocado! 16.5

The "BLT with A" of all BLT's! Applewood smoked bacon, maple glazed, vine ripe tomato, avocado on brioche 15.5

Ultimate Prime Rib French Dip Au jus, served on a La Brea baguette 20

Elbow Room Famous Steak Sandwich 8oz. center cut "All Natural Black Angus" top sirloin served open face on jalapeño cheesebread. Includes choice of second side: small House or Caesar salad, or cup of soup 19.5

MAIN ATTRACTIONS

Panko Crusted Calamari Steak Seared and served over linguine alfredo, diced tomato, roasted garlic, fresh basil, Italian parsley 16

Lemon Garlic Chicken Kebobs Olive oil, garlic, lemon, rosemary, house-made pesto. Served with truffle whipped potatoes and seasonal vegetable 15

Riley's Beer Batter Fish and Chips Fries, pineapple coleslaw 15.5

Salmon Pesto Rigatoni Seared fresh diced salmon with artichoke hearts, asparagus spears, and cherry tomatoes tossed in a pesto cream sauce over rigatoni 18

Lump Crab Stuffed Shrimp Jumbo Prawns roasted with scampi butter. Served with red cheddar mashed potato and seasonal vegetable 25

Filet Mignon Meatloaf Topped with Porcini Mushroom Bordelaise, truffle whipped potatoes, sautéed spinach 16

Seared Diver Scallops Served over sautéed red quinoa, diced zucchini, grilled asparagus, finished with grilled white peaches and bourbon peach lavender glaze 20

Cedar Plank Atlantic Salmon Toasted pistachios, mission fig port glaze, lemon ginger rice, broccolini 18

Vegetarian Stir Fry Bok choy, asparagus, artichoke hearts, cremini mushrooms, cherry tomatoes, minced garlic, lemon ginger jasmine rice 13

THANK YOU FOR DINING LOCAL! ASK ABOUT OUR DAILY 2 FOR \$30 DINNER SPECIAL

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ELBOW ROOM DRINKS

WINE BY THE GLASS

SPARKLING

		HAPPY HOUR	BY THE GLASS	BOTTLE
NV	Zonin "Prosecco" Italy	8.00	8.75	32.00
NV	Roederer Estate Brut Anderson Valley	9.75	11.00	42.00
2014	Schramsberg "Blanc de blanc" Napa	12.75	14.00	54.00

FUN WHITES

NV	Montevina White Zinfandel California	6.25	7.00	26.00
2015	"Dr. L" Riesling Middle Moselle Valley	7.75	8.50	32.00
2015	Barone Fini "Valdadige" Pinot Grigio Italy	7.25	8.00	30.00
2016	Joel Gott Sauvignon Blanc California	7.75	8.50	32.00
2017	Justin Rosé Central Coast	7.75	8.50	32.00
2016	Decoy Sauvignon Blanc Sonoma	10.25	11.00	42.00

CHARDONNAY

2015	Round Hill California	7.25	8.00	30.00
2015	Hess Select Monterey	8.25	9.00	34.00
2016	Raeburn Russian River Valley	11.00	12.00	46.00
2015	Vine Cliff Carneros	14.00	15.00	58.00
2016	Rombauer Carneros	18.00	19.00	74.00
2017	Far Niente Napa	19.00	20.00	80.00
	Super Chardonnay Flight Raeburn, Vine Cliff & Rombauer		18.00	

FUN REDS

2014	Sobon Estate Syrah Amador County	8.50	9.25	35.00
2016	7 Deadly Zins Zinfandel Lodi	8.25	9.00	34.00
2014	Colby Red (Syrah, Petite Syrah, Zinfandel) California	8.25	9.00	34.00

PINOT NOIR

2016	Hahn Monterey	8.25	9.00	34.00
2014	CRU "Montage" Santa Lucia Highlands	11.00	12.00	46.00
2016	Belle Glos "Clark & Telephone" Santa Maria Valley	16.00	17.00	68.00
	Pinot Noir Flight Hahn, CRU & Belle Glos		12.00	

MERLOT

2015	Skyfall Columbia Valley	8.25	9.00	34.00
2016	Emmolo Napa	15.00	16.00	62.00

CABERNET & BLENDS

2015	Avalon	7.25	8.00	30.00
2015	Joel Gott "815" California	9.25	10.00	38.00
2015	Justin Paso Robles	14.00	15.00	58.00
2015	Quilt Napa	15.00	17.00	66.00
2013	Vine Cliff Napa	19.00	20.00	78.00
2014	Justin "Isosceles" Paso Robles	23.00	24.00	94.00
2014	Silver Oak Alexander Valley	25.00	26.00	102.00
2015	Caymus Napa	29.00	30.00	135.00
	Super Cabernet Flight Isosceles, Silver Oak & Caymus		27.00	

DRAFT BEER

	HAPPY HOUR	HAPPY HOUR
Lagunitas A Little Sumpin' Sumpin'	6.50	7.25
Firestone DBA Paso Robles	6.50	7.25
Riley's Sancha Honey Blonde Ale Madera	6.50	7.25
Lagunitas IPA Lagunitas	6.50	7.25
Modelo Especial Mexico	6.50	7.25
Beer Of The Month	6.50	7.25
"Dew & Brew" (Tullamore Dew Irish Whiskey & Draft)	9.50	11.00

BOTTLED BEER

Riley's Hard Root Beer Float	6.00	6.50
Bud Light United States	4.25	4.75
Coors Light Golden Colorado	4.25	4.75
Coors Golden Colorado	4.25	4.75
St. Pauli Non Alcoholic	5.25	5.75
Michelob Ultra United States	4.25	4.75
Budweiser United States	4.25	4.75
Corona Light Mexico	5.25	5.75
Corona Mexico	5.25	5.75
Drakes Denogginizer Double IPA San Leandro	5.25	5.75
Luponic Distortion by Firestone	5.25	5.75
Guinness Ireland	6.00	6.50
Stella Artois	5.25	5.75
805	5.25	5.75

SPIRITS & SAMPLES HAPPY HOUR

Monday – Friday | 3pm – 6pm

SPIRITS

With any beer, wine or drink you receive one FREE food sample!

Well Cocktails 6.25 Call & Margaritas 7.75
"Dew Mule" (Tullamore Dew Moscow Mule) 7.75

SAMPLES

Classic Deviled Egg
Meatball

Two Ginger Teriyaki Steak Bites
Heirloom Margherita Flatbread Square
Mini cup of soup

You get a FREE sample with each drink!

HAPPY HOUR DEALS

2 Fish Tacos 7.50
2 Prime Rib Sliders 8.50

SUNDAY "FUNDAY"!

BREAKFAST & LUNCH 9AM - 2PM • LUNCH ONLY 2PM - 4PM
2 FOR \$30 DINNER MENU 4PM - CLOSE

(In addition to regular menu)