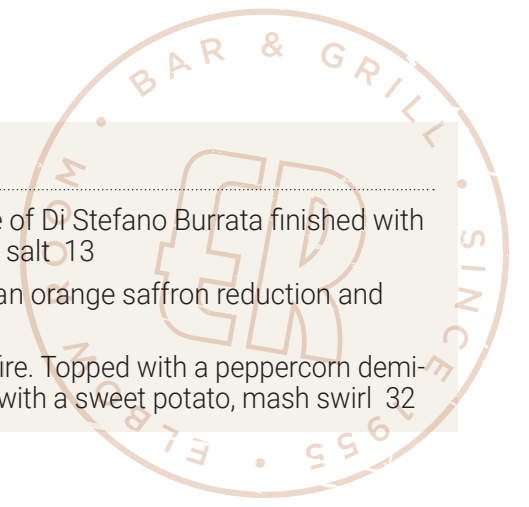


ELBOW ROOM DINNER



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

SMALL PLATES

Filet Mignon Meatloaf

Topped with Porcini Mushroom Bordelaise, truffle whipped potatoes, sautéed spinach 18.5

Seared Diver Scallops

Served over sautéed red quinoa, diced zucchini, grilled asparagus, finished with grilled white peaches and bourbon peach lavender glaze 24

2 FOR \$30.00

Includes a small House salad, Caesar salad, or cup of soup

Chicken Kebabs

Char broiled rosemary and lemon marinated chicken kebabs served with truffle mash potatoes, broccolini, finished with lemon pesto

Linguini & Meatballs

Hand-rolled chicken meatballs served over linguini pasta tossed in a roasted red bell pepper marinara topped with a fresh gremolata

Petrale Sole Veracruz

Topped with Veracruz sauce of crushed tomatoes, onion, garlic, Anaheim Chile, green olives and capers served over coconut ginger rice and grilled asparagus

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

SPLIT ORDERS 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 26

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

STEAKS, CHOPS & PRIME RIB

All steaks and chops served with truffle whipped potatoes and delta asparagus

Filet Medallions Bordelaise Thick slices of our fabulous filet mignon topped with our classic red wine demi-glaze 26

Asian Pork Chop All natural Duroc pork. Hoisin, soy, garlic, sherry & white vinegar, ginger, black bean chili sauce. Charbroiled and served with braised red cabbage and white truffle whipped potatoes 26

Petite Black Angus Filet Mignon 6 oz. center cut steak, topped with Bordelaise sauce 33

14 oz. New York Steak Center cut steak, topped with smoky garlic butter 34

20 oz. Bone-in Rib Eye Charbroiled to perfection 48

Prime Rib Cuts 10 oz. 28 | 12 oz. 33 | 16 oz. "Callahan Cut" 42

Petite Filet Mignon & Crab Stuffed Shrimp 38

Steak & Lobster Butter poached 6 oz. Maine lobster paired with our fabulous Filet Medallions Bordelaise. Rosemary red potatoes/ grilled asparagus/ roasted herb tomato 39

SEAFOOD & SHELLFISH

Salmon Pesto Rigatoni Seared fresh diced salmon with artichoke hearts, asparagus spears, and cherry tomatoes tossed in a pesto cream sauce over rigatoni 19

Cedar Plank Atlantic Salmon Toasted pistachios, mission fig port glaze, lemon ginger rice, broccolini 24

Lump Crab Stuffed Shrimp Jumbo Prawns roasted with scampi butter. Served with red cheddar mashed potato and seasonal vegetable 29

Chilean Sea Bass Seared atop a bean and asparagus cassoulet, lardons, caulifini, saffron tomato broth 36

Seared Diver Scallops Served over sautéed red quinoa, diced zucchini, grilled asparagus, finished with grilled white peaches and bourbon peach lavender glaze 34

Mixed Grill Trio Diver scallops, salmon, crab stuffed prawns served with red cheddar mashed potatoes and seasonal vegetable 32

Twin Maine Lobster Tails 2 - 6oz tails paired with red cheddar mashed potatoes and seasonal vegetable 49

FAVORITES

Chicken Portabello Oven roasted all natural chicken breast finished with a portabella mushroom demi-glaze. Served with truffle whipped potatoes and seasonal vegetable 18

Filet Mignon Meatloaf Topped with Porcini Mushroom Bordelaise, truffle whipped potatoes, sautéed spinach 23

Black Angus Beef Short Rib Slow braised, with truffle whipped potatoes, red Swiss chard, red wine Roquefort reduction 26

Lobster Pasta Maine lobster, garlic, tomato, arugula, fresh basil, linguine 33

Riley's Beer Batter Fish and Chips Fries, pineapple coleslaw 18.5

Panko Crusted Calamari Steak Seared and served over linguine alfredo, diced tomato, roasted garlic, fresh basil, Italian parsley 19.5

Vegetarian Stir Fry Bok choy, asparagus, artichoke hearts, cremini mushrooms, cherry tomatoes, minced garlic, lemon ginger jasmine rice 17

PACKED TO THE MAX BURGERS & SANDWICHES

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

Black Angus Cheeseburger Lettuce, tomato, onion, and house made sauce 16.5

Bacon Avocado Cheeseburger Our famous cheeseburger, with lots of avocado! 17.5

Ultimate Prime Rib French Dip Au jus, served on a La Brea baguette 23

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 21

DINNER 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 18

Salmon Salad Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 20

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

THANK YOU FOR DINING LOCAL!

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	10.25	11.50	44.00
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	Barone Fini "Valdadige" Pinot Grigio Italy	7.50	8.25	31.00
2016	Joel Gott Sauvignon Blanc California	7.75	8.50	32.00
2015	"Dr. L" Riesling Middle Moselle Valley	8.25	9.00	34.00
2017	Justin Rosé Central Coast	8.25	9.00	34.00
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 Vine Cliff, Rombauer & Far Niente		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		13.00	

MERLOT

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

CABERNET & BLENDS

2015	Avalon	7.75	8.50	32.00
2015	Joel Gott "815" California	9.25	10.00	38.00
2015	Justin Paso Robles	14.00	15.00	58.00
2015	Quilt Napa	16.00	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