

ELBOW ROOM LUNCH

STARTING LINEUP

Classic Deviled Eggs

Spanish paprika, capers 8

Crispy Calamari "Fries"

Chipotle Aioli 14.5

Heirloom Margherita Flatbread

Fresh basil, marinara, burrata, cheddar, sea salt 12

Hand-rolled Chicken Meatballs

Marinara 9.5

Ginger Teriyaki Steak Bites

Bok choy, scallions, Thai-style Dynamite sauce (peanut allergy) 15

Sautéed Portabella Mushrooms

Thank you Robert & June Donny 14.5

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 6.75 | Bowl 9.5

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 8.5

Caesar Salad 8.5

Garden Wedge 9.5

Sourdough Round & Garlicky

Herb Butter 5.75

Jalapeño Cheesebread 5.75

SIDE ORDERS

Truffle Frites 7

Grilled Asparagus 8

Sautéed Broccoli 6

Sautéed Spinach 6

White Truffle Mashers 6

Roasted Red Potatoes 6

Coconut Ginger Rice 5

BEVERAGES

Shangri La Iced Tea 4

Shangri La Tropical Passion Iced Tea 4

Mighty Leaf Hot Tea 4

Illy Coffee 4

Espresso 4

Cappuccino 4.5

Iced Mocha 4.5

Pepsi Soft Drinks 4

CHEF ERIC'S FEATURED ITEMS

Individual 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 12

Seared Petrale Sole Served over a cauliflower puree, finished with roasted tomato fennel sauce and fresh lemon zest 18

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 36

LUNCH ENTRÉE SALADS

Caesar Salad 14

Chicken 17 | Salmon 19 | Prawns 19
House made dressing, Asiago

Kale, Quinoa & Avocado Salad 15.5

Chicken 18.5 | Salmon 20.5 | Prawns 20.5 | Steak 19.5

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 17

Salmon Salad Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 18.5

Jumbo Lump Crab Louie Romaine, fresh lump crab, tomato, egg, avocado, classic Louie dressing 25

GRAB A PAIR | \$14

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 15.5

Turkey Club Sandwich Toasted Honey Wheat bread, Applewood smoked bacon, pesto aioli, lettuce 15.5

Black Angus Cheeseburger Lettuce, tomato, fried onion, and house made sauce 16

Bacon Avocado Cheeseburger Our famous cheeseburger, with lots of avocado! 17

The "BLT with A" of all BLTAs! Applewood smoked bacon, maple glazed, vine ripe tomato, avocado, pesto aioli on brioche 16.5

Ultimate Prime Rib French Dip Au jus, served on a La Brea baguette 21

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 20.5

MAIN ATTRACTIONS

Panko Crusted Calamari Steak Seared and served over linguine Alfredo, diced tomato, roasted garlic, fresh basil, Italian parsley 17.5

Salmon Pesto Rigatoni Seared fresh diced salmon with artichoke hearts, asparagus spears, and cherry tomatoes tossed in a pesto cream sauce over rigatoni 16

Chicken Marsala Sautéed succulent chicken topped with sun dried tomatoes, wild mushrooms in our house marsala sauce served with white truffle whipped mashed potatoes and sautéed spinach 16

Riley's Beer Batter Fish and Chips Fries, pineapple coleslaw 16

Lump Crab Stuffed Shrimp Jumbo Prawns roasted with scampi butter. Served with red cheddar mashed potato and seasonal vegetable 26

Filet Mignon Meatloaf Topped with Porcini Mushroom Bordelaise, truffle whipped potatoes, sautéed spinach 17

Cedar Plank Atlantic Salmon Toasted pistachios, mission fig port glaze, coconut ginger rice, broccolini 19

Vegetarian Stir Fry Bok choy, asparagus, artichoke hearts, cremini mushrooms, cherry tomatoes, minced garlic, coconut ginger rice 14

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	9.00	34.00
NV	Roederer Estate Brut Anderson Valley	11.00	12.00	46.00
2014	Schramsberg "Blanc de Blanc" Napa	13.50	14.50	56.00

FUN WHITES

NV	Montevina White Zinfandel California	6.25	7.00	26.00
NV	La Fiera Pinot Grigio Italy	7.50	8.50	32.00
2016	Joel Gott Sauvignon Blanc California	7.75	8.50	32.00
2017	Fess Parker Riesling Santa Barbara	8.25	9.00	34.00
2017	Justin Rosé Central Coast	9.00	10.00	38.00
2016	Decoy Sauvignon Blanc Napa	10.25	11.00	42.00

CHARDONNAY

2015	Round Hill California	7.50	8.25	31.00
2015	Hess Select Monterey	8.50	9.25	35.00
2017	Sbragia "Home Ranch" Dry Creek	12.00	13.00	50.00
2016	Rombauer Carneros	19.00	20.00	78.00
2017	Far Niente Napa	20.00	21.00	82.00
	Super Chardonnay Flight Sbragia, Rombauer & Far Niente		18.00	

FUN REDS

2014	Vina Robles Paso Robles	8.50	9.50	36.00
2016	Cline "Old Vines" Lodi	8.25	9.25	35.00
2014	Colby Red (Syrah, Petite Syrah, Zinfandel) California	8.25	9.25	35.00

PINOT NOIR

2016	Hahn Monterey	8.25	9.25	35.00
2014	CRU "Montage" Santa Lucia Highlands	11.25	12.25	47.00
2016	Belle Glos "Clark & Telephone" Santa Maria Valley	17.00	18.00	70.00
	Pinot Noir Flight Hahn, CRU & Belle Glos		13.00	

MERLOT

2017	"R" by Raymond, Lot #2 California	8.25	9.00	34.00
2016	Emmolo Napa	15.00	16.00	62.00

CABERNET & BLENDS

2015	Avalon	7.75	8.75	33.00
2015	Joel Gott "815" California	9.50	10.50	40.00
2013	Murphy-Goode Alexander Valley	11.00	12.00	46.00
2015	Justin Paso Robles	14.50	15.50	60.00
2016	Quilt Napa	17.00	18.00	70.00
2014	Justin "Isosceles" Paso Robles	23.00	24.00	94.00
2014	Silver Oak Alexander Valley	25.00	26.00	102.00
2016	Sinegal Napa 95pts.	29.00	30.00	135.00
	Super Cabernet Flight Isosceles, Silver Oak & Sinegal		27.00	

DRAFT BEER

	HAPPY HOUR	HAPPY HOUR
DBA by Firestone Paso Robles	6.75	7.25
Sierraveza Chico	6.75	7.25
Riley's Sancha Honey Blonde Ale Madera	6.75	7.25
Lagunitas IPA Lagunitas	6.75	7.25
Modelo Especial Mexico	6.75	7.25
Beer Of The Month	6.75	7.25
"Dew & Brew" (Tullamore Dew Irish Whiskey & Draft)	10.00	11.00

BOTTLED BEER

Riley's Hard Root Beer Float	6.25	6.50
Bud Light United States	4.50	4.75
Coors Light Golden Colorado	4.50	4.75
Coors Golden Colorado	4.50	4.75
St. Pauli Non Alcoholic	5.50	5.75
Michelob Ultra United States	4.50	4.75
Budweiser United States	4.50	4.75
Corona Light Mexico	5.50	5.75
Corona Mexico	5.50	5.75
Drakes Denogginizer Double IPA San Leandro	5.50	5.75
Luponic Distortion by Firestone Paso Robles	5.50	5.75
Guinness Ireland	6.25	6.50
Stella Artois	5.50	5.75
805	5.50	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 6.5 Call & Margaritas 8
"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 10

SUNDAY "FUNDAY"!

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

(In addition to regular menu)