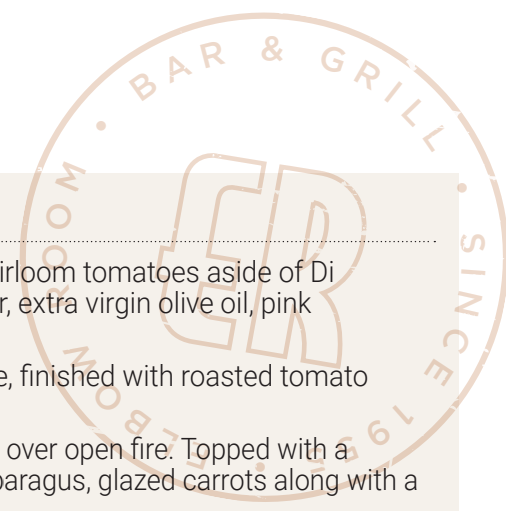


ELBOW ROOM DINNER



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 10

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

SMALL PLATES

Filet Mignon Meatloaf

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

Charbroiled Tiger Shrimp

Marinated in white wine, fresh lemon and mixed herbs served over sautéed spinach and a cauliflower purée topped with a balsamic reduction 22

2 FOR \$30.00

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

Chicken Marsala

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

Steak Sinatra Linguine

Sliced tenderloin medallions sautéed with sun dried tomatoes and white onions, sliced mushrooms tossed in our house red wine sauce over linguine finished with asiago cheese and Italian parsley

Rock Fish Veracruz

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

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

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 9

Caesar Salad 9

Garden Wedge 10

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

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 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 36

SEAFOOD & SHELLFISH

Panko Crusted Calamari Steak Seared and served over linguine Alfredo, diced tomato, roasted garlic, fresh basil, Italian parsley 21

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, coconut ginger rice, broccolini 25

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

Seared Chilean Sea Bass Served with artichoke hearts, heirloom tomatoes, asparagus spears, finished with a ponzu lemongrass broth 37

Lobster Pasta Maine lobster, garlic, tomato, arugula, fresh basil, linguine 35

Riley's Beer Batter Fish and Chips Fries, pineapple coleslaw 19.5

Mixed Grill Trio Shrimp skewers, salmon, crab stuffed prawns served with red cheddar mashed potatoes and seasonal vegetable 34

STEAKS, CHOPS, PRIME RIB & COMBOS

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

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

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

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

Petite Filet Mignon & Crab Stuffed Shrimp Jumbo prawns roasted in scampi butter with a thick slice of fabulous filet mignon topped with classic red wine demi-glaze 39

Steak & Lobster Butter poached 6 oz. Maine lobster paired with our fabulous Filet Medallions Bordelaise. Rosemary red potatoes/ grilled asparagus/ roasted herb tomato 42

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 17.5

Bacon Avocado Cheeseburger Our famous cheeseburger, with lots of avocado! 19

Ultimate Prime Rib French Dip Au jus, served on a La Brea baguette 24

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 22

DINNER ENTRÉE SALADS

Caesar Salad 14 | Chicken 17 | Salmon 19 | Prawns 19

House made dressing, Asiago

Kale, Quinoa & Avocado Salad 16 | Chicken 19 | Salmon 21 | Prawns 21 | Steak 20

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 19

Salmon Salad Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 21

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

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	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	Castello Del Poggio Moscato, Italy	7.00	8.00	30.00
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	18.00	19.00	78.00
2017	Lewis Cellars Napa	20.00	21.00	82.00
	Super Chardonnay Flight Sbragia, Rombauer & Lewis Cellars		18.00	

FUN REDS

2016	Petite Petit Sirah, Michael David Lodi	8.50	9.50	36.00
2017	Freakshow Zinfandel, Michael David 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
Barrelhouse Mango IPA Paso Robles	6.75	7.25
Riley's Sancha Honey Blonde Ale Madera	6.75	7.25
Lagunitas IPA Petaluma	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
Crispin Hard Cider	5.50	5.75
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