

ELBOW ROOM FATHER'S DAY 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

SOUP & SALADS

Tomato Bisque Cup 6.75 | Bowl 9.5

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 Spinach 6

White Truffle Mashers 6

Roasted Red Potatoes 6

Coconut Ginger Rice 5

DESSERTS

Crème Brulee with Dolce

Late Harvest Dessert Wine 16

Chocolate Mousse 9

Crème Brulee 8.5

Ricotta Cheesecake with

Bourbon Caramel Sauce 9

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 Seared 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-glace 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

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

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	Domaine Chandon Brut Rose California	10.00	11.00	42.00
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

2018	Buehler 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
2017	Kathryn Hall Sauvignon Blanc Napa	11.50	12.50	48.00

CHARDONNAY

2015	Round Hill California	7.50	8.25	31.00
2015	Hess Select Monterey	8.50	9.25	35.00
2015	Vine Cliff Los Carneros	12.00	13.00	50.00
2016	Rombauer Carneros	17.00	18.00	70.00
2017	Lewis Cellars Napa	19.00	20.00	78.00
	Super Chardonnay Flight Vine Cliff, Rombauer & Lewis Cellars		17.00	

FUN REDS

2017	Michael David "Freakshow" Zinfandel, Lodi	8.25	9.25	35.00
2014	Colby Red (Syrah, Petite Syrah, Zinfandel) California	8.25	9.25	35.00
2016	Michael David "Petite Petit" Sirah, Lodi	8.50	9.50	36.00

PINOT NOIR

2016	Hahn Monterey	8.25	9.25	35.00
2014	CRU "Montage" Santa Lucia Highlands	11.25	12.25	47.00
2017	Loring, Sta. Rita Hills	17.00	18.00	70.00
	Pinot Noir Flight Hahn, CRU & Loring		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 Napa	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
2016	Round Pond Napa	19.00	20.00	78.00
2014	Justin "Isosceles" Paso Robles	23.00	24.00	94.00
2016	Sinegal Napa 95pts.	25.00	26.00	102.00
2015	Caymus Special Selection Napa	44.00	45.00	175.00
	Super Cabernet Flight Isosceles, Sinegal & Caymus Special Selection		32.00	

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 11

SUNDAY "FUNDAY"!

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

(In addition to regular menu)