

APPETIZERS

- Fig Garden Antipasto 22

Crostini, meats, cheeses
- Develed Eggs GF 🌿 13

Pickled vegetables
- Steak Bites 🥩 23

Hoisin, peanut
- Brussel Sprouts 14

Goat cheese puree, bourbon glaze, bacon
- Mango Avocado Crab Cocktail GF 29

Pickled onion, yuzu, cilantro
- Sourdough Round 🌿 7.5

Roasted garlic herb butter
- Crispy Calamari 19.5

Apple arugula slaw with citrus curry dressing, chipotle aioli
- Portobello Mushrooms 🌿 18

Basil, garlic, white wine
- Pan Seared Crab Cake 26

Fennel, orange, arugula
- Shrimp Ceviche GF 19

Cilantro lime marinade
- Shrimp Cocktail GF 18

SALADS & SOUPS

- Clam Chowder or Soup Special 9/12
- Small Ancient Grain Bowl 🌿 14
- Elbow Room House Salad 🌿🥩 11/16
- Caesar Salad 12/16
- Garden Wedge GF 14/19
- ADD PROTEIN: Chicken 8 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 15
- Ancient Grain Bowl 🌿 19

Red quinoa, farro, bulgur, roasted red bell peppers, cucumbers, tomatoes, red onions, radish, parsley, dill, mint, avocado, red wine vinaigrette, extra virgin olive oil
- Chicken Ancient Grain Bowl 25
- Chicken Caesar Salad 23
- Spicy Thai Chicken Salad 🥩 24

Soba noodles, red cabbage, Thai peanut dressing
- Shrimp Louie GF 26

Iceberg lettuce, asparagus, avocado, egg, 1000 island
- Mango Avocado Crab Salad 39

Romaine lettuce, edamame, cucumber, radish, spicy ponzu, wontons
- Salmon Salad GF 🥩 33

Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette
- Ahi Poke Salad 🥩 32

Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu



THANKSGIVING CLASSICS

- Traditional Turkey Dinner 39

Dijon-Brown Sugar Glazed Ham Dinner 39

Turkey and Ham Combination Dinner 41

Kids (12 and under) Turkey Dinner 16
- Dinners include: turkey gravy, whipped potatoes, cornbread stuffing, sweet yams, green beans, cranberry sauce, and pumpkin pie.

All Entrees Include: Two traditional sides **Choice of:** whipped potatoes, jasmine rice, green beans, fries, onion rings, 1/2 & 1/2 **Premium Sides:** Mac n' Cheese 4, herb roasted potatoes 2, grilled asparagus 4, portobello mushrooms 4, polenta 2, brussel sprouts 2, marinated cannellini bean salad 2

STEAKS/CHOPS/CHICKEN Toppers: Lump crab with lemon beurre blanc 12, shrimp scampi 9

- Dry Aged 7oz New York Steak GF 39

Herb Roasted Half Chicken 27
- Dry Aged 14oz New York Steak GF 57

Whipped potato, green bean, charred lemon
- Dry Aged 16oz Rib Eye GF 67

Berkshire Bone-in Pork Chop 33
- 8oz. Center Cut Filet Mignon GF 54

Hoisin marinated, Chinese mustard sauce, braised red cabbage
- Prime Rib-1855 Beef GF 12oz. 40 | 16oz. 46

Bistro Steak & Shrimp Scampi GF 36
- Proudly featuring 1855 Black Angus Beef

Filet Mignon & Shrimp Scampi 59

- Elbow Room Famous Steak Sandwich 29

8oz. Center cut bistro steak, open face, jalapeño cheese bread. Choice of: fries, onion rings, small house 🌿🥩 or Caesar salad or cup of soup

SPECIALTY SEAFOOD CREATIONS

- Citrus Marinated Mexican White Prawns 31

Petrale Sole a la Francese 32
- Creamy polenta, asparagus, yellow squash, tomato coulis

white wine lemon sauce, green beans, jasmine rice
- Coconut Mango Alaskan Halibut 39

Ponzu Salmon 32
- Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa

Soba noodles, stir-fried vegetables, hoisin, tequila ponzu
- Pan Seared Calamari 26

12oz. Australian Lobster Tail GF 69
- Linguine aglio e olio, herb panko crusted calamari

Butter poached lobster with whipped potatoes, green beans
- Shrimp Scampi 28

Crab & Shrimp Mac n' Cheese 29
- Linguine, garlic, shallots, capers, citrus butter

Havarti, brie, pecorino Mornay sauce, garlic panko, casarecce pasta

SIGNATURE DISHES

- Tagliatelle Bolognese 22

Crushed tomato, beef-pork-veal ragu, lemon, grana padano
- Filet Mignon Meatloaf 28

Mushroom bordelaise, whipped potatoes, green beans
- Pistachio Almond Chicken Milanese 🥩 27

Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino
- Lomo Saltado 26

A Peruvian classic. Bistro steak, cumin, mixed spices, soy sauce, tomato, onion, rice, french fries, aji amarillo crema

SIMPLY GRILLED FISH

All Entrees Include: Two traditional sides **Choice of:** whipped potatoes, jasmine rice, green beans, fries, onion rings, 1/2 & 1/2 **Premium Sides:** Mac n' Cheese 4, herb roasted potatoes 2, grilled asparagus 4, portobello mushrooms 4, polenta 2, brussel sprouts 2, marinated cannellini bean salad 2

- Atlantic Salmon GF 32

Petrale Sole GF 32
- Herb Panko Crusted Calamari Steak 26

Lump Crab Cake 29
- Alaskan Halibut GF 39

Mexican White Prawns 31

DESSERT

- Bourbon Banana Bread Pudding 13

Chocolate Mousse GF 13
- Crème Brûlée GF 13

Bourbon Street Beignets 14
- Mango Sorbet GF 11

Pumpkin Pie 10

ILLY ITALIAN COFFEE

- Regular 5 | Decaf 5

Latte 7 Hot or Iced
- Espresso Shot 5.5

Vanilla, Caramel, Pistachio
- Cappuccino 6.5

Snow Cappuccino* 6.5
- Café 6.5 Hot or Iced

Vanilla, Caramel, Pistachio +.50
- Latte, Mocha

*Cold froth iced beverage

WINE BY THE GLASS

SPARKLING		REG	BIG POUR
NV	Zonin Prosecco <i>Italy</i>	9	14
NV	Domaine Chandon <i>California</i>	12	19
NV	Roederer Estate <i>Anderson Valley</i>	15	24
'22	Schramsberg <i>Napa</i>	18	29
NV	Veuve Clicquot <i>France</i>	22	35
ROSÉ			
'23	Alexander Valley <i>Sonoma</i>	9	14
'24	Whispering Angel <i>France</i>	13	21
SAUVIGNON BLANC			
'23	Joel Gott <i>California</i>	9	14
'24	Whitehaven <i>New Zealand</i>	12	19
'24	Duckhorn <i>North Coast</i>	15	24
'24	Cakebread <i>North Coast</i>	18	29
	Flight <i>Whitehaven, Duckhorn, Cakebread</i>		15
FUN WHITES			
NV	Sally's Secret Sangria		13
'23	Zonin Pinot Grigio <i>Italy</i>	9	14
'24	J. Lohr Riesling <i>Monterey</i>	10	16
'24	Pine Ridge Chenin Blanc + Viognier <i>Napa</i>	10	16
CHARDONNAY			
'23	Hess <i>Monterey</i>	9	14
'23	Talbott "Kali Hart" <i>Monterey</i>	12	19
'23	Frank Family <i>Carneros</i>	16	26
'23	Rombauer <i>Carneros</i>	20	32
'23	Far Niente <i>Napa</i>	22	35
	Flight <i>Frank Family, Rombauer, Far Niente</i>		20

MIKE'S
Premium Wine Pour

	2018 Altamura Cabernet Sauvignon <i>Napa</i> 1 1/4oz Glass: 8 2 1/2 oz Glass: 15 5oz Glass: 25 Wine List Bottle: 175 96 Points Independent		2021 Pahlmeyer Merlot <i>Atlas Peak</i> 1 1/4oz Glass: 11 2 1/2 oz Glass: 19 5oz Glass: 35 Wine List Bottle: 175 95 Points Decanter
	2020 The Mascot Cabernet Sauvignon <i>Napa</i> 1 1/4oz Glass: 16 2 1/2 oz Glass: 30 5oz Glass: 50 Wine List Bottle: 250 92 Points Wine Searcher		2021 Quintessa Cabernet Sauvignon <i>Rutherford</i> 1 1/4oz Glass: 20 2 1/2 oz Glass: 35 5oz Glass: 60 Wine List Bottle: 300 98 Points Wine Enthusiast

CRAFT COCKTAILS

Best Bloody Mary Platinum 7 vodka, Demitri's Mix, bacon seasoned rim	15
Kentucky Spiced Mule Michter's bourbon, Cock n bull ginger beer, fresh lime juice, orgeat, star anise	15
Mango Island Breeze Crop lemon vodka, fresh squeezed lemon juice, pineapple juice, mango pure lemon lime soda garnished with tajin	15
Sally's Italian Strawberry Smash Crop Organic Meyer Lemon vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	15
The Elbow Room Margarita Corazón Blanco tequila, triple sec, sweet & sour, lime juice Cadillac 16	15
Cool As Cucumber Crop Cucumber vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	15
Blueberry Bliss Crop myer lemon vodka limoncello, agave blueberry syrup, fresh squeezed lemon juice topped with prosecco	15

DRAFT BEER

	16 OZ.	21 OZ.
Cali Squeeze <i>California</i>	9	11
Mind Haze IPA <i>Firestone</i>	9	11
Modelo Especial <i>Mexico</i>	9	11
Pacifico Clara <i>Mexico</i>	9	11
Coors <i>Golden Colorado</i>	5.75	
Coors Edge Non-Alcoholic <i>Golden Colorado</i>	5.75	
Michelob Ultra <i>Missouri</i>	5.75	
Blue Moon <i>Golden Colorado</i>	6.75	
Corona <i>Mexico</i>	6.75	
Corona Light <i>Mexico</i>	6.75	
Corona Cero Non-Alcoholic <i>Mexico</i>	6.75	
Scrimshaw <i>California</i>	9	11
Coors Light <i>Golden Colorado</i>	7	8
Michelada Modelo Especial <i>Mexico</i>	9.50	11.50
Firestone Walker 805 <i>California</i>	6.75	
Lagunitas IPA <i>California</i>	6.75	
Lagunitas Non-Alcoholic IPNA <i>California</i>	6.75	
White Claw Black Cherry <i>USA</i>	6.75	
Guinness <i>Ireland</i>	7.25	
Dark Horse <i>Clovis</i>	12	

BEVERAGES

Soft Drinks Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Stubborn Root Beer	4.5
Iced Tea	4.75
Panna Still Water	6
S.Pellegrino Sparkling	6
Fresh Squeezed Arnold Palmer	5.5
Fresh Squeezed Lemonade*	5.5

ZERO PROOF

Strawberry & Lime Mule Cock 'N Bull ginger beer, lime juice, strawberries	12
Garden Margarita Seedlip Garden 108 non-alcoholic spirit, salted rim	12

CLASSICS

Espresso Martini Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	15
Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice	13
Detox Mimosa Prosecco, pineapple, orange juice, pure honey	13
Basil Limoncello Martini Limoncello Platinum 7 vodka, fresh lemon juice, agave nectar, fresh basil	15
Sally's Secret Recipe Sangria Hand crafted in your choice of white or red	13
Buffalo Trace	14.5
Elijah Craig Private Barrel	14.5
Michter's Rye	14.5
Sazerac Rye	14.5
Blanton's	25
* Bottles may be purchased in the Market. **Additional charge for rocks & martini pours	

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Dark Horse <i>Clovis</i>	12	

Fresh Squeezed Strawberry Lemonade* * Lemonade Refills 2	6.25
Roy Rogers	5
Shirley Temple	5
Lagunitas Hoppy Refresher	6
Cock 'N Bull Ginger Beer	5.5
Red Bull Regular or Sugar Free	6

Seedlip Selection Choice of: Grove 42 Citrus, Garden 108 Herbal, or Spice 94 Aromatic	11
Blueberry 108 Seedlip 108, blueberry syrup, agave, fresh squeezed lime juice, Splash of lemon lime soda, Splash ginger beer	12

* Ask your Servers about a Spiked version (must be 21+)

BOURBON

Basil Hayden Toasted	13
Basil Hayden	14
Blanton's	24
Booker's	23
Buffalo Trace	12
Bulleit	13
Dexter Three Wood Straight	12
Dexter Small Batch Rye	12
Elijah Craig	11
Fourty Nine Mile Straight	14
Hillrock	25
JFC 14 yr	50
Knob Creek	12
Knob Creek 12 yr	15
Knob Creek 18 yr	40
Maker's Mark	12.5
Michter's	13
Murray Hill Club	22
WhistlePig PiggyBack	14
Woodford Double Oak	16
Woodford Reserve	13

GIN

Bombay Dry	12
Bombay Sapphire	13
Empress 1908 Gin	13
Gunpowder Irish Gin	13.5
Hendrick's	13.5
Tanqueray	12
Monkey 47 Gin	15

WHISKEY

Basil Hayden Dark Rye	13
Hillrock Cask Rye	25
Michter's American	13
Michter's Rye	13
Michter's Sour Mash	13
Sazerac Rye 6 yr	12

BRANDY/COGNAC

1738 Courvoisier V.S.O.P	26
Hennessy VS	14
Korbel	8.75
Remy Martin	22
Kikori Japanese Whiskey	11

JAPANESE WHISKEY

TEQUILA

1800 Cristalino Añejo	14
Casamigos Silver	14
Casamigos Reposado	15
Cazadores Reposado	13
Don Julio 1942	42
Don Julio Añejo	17

Don Julio Blanco	14
Don Julio Reposado	16
Gran Centenario Leyenda 🍷	33
Herradura Legend 🍷	33
Insolente Extra Añejo	32
La Gritona Reposado 🍷	13
Lalo 🍷	15
Corazón Blanco 🍷	11

SCOTCH/BLENDED

Macallan 12 yr	24
Macallan Double Cask 18 yr	78
Balvenie 12 yr	19
Bruichladdich	16
Chivas	11
Dewars White Label	11
Glenlivet 12 yr	18
Johnnie Walker Black	14
Johnnie Walker Blue	62
Lagavulin 16 yr	21
Laphroaig	18
Oban 14 yr	28

RUM

Bacardi Superior	11
Bumbu	13
Bumbu XO	14
Captain Morgan	12
Myers Dark Rum	11

CANADIAN WHISKEY

Crown Royal	12
Crown Royal Reserve	17

IRISH WHISKEY

Bushmills	11
Gold Spot 13 yr	50
Green Spot	14
Jameson	11
Jameson 18 yr	36
Redbreast 12 yr	17
Redbreast 15 yr	34
Redbreast 21 yr	60

VODKA

Belvedere	12
Crop Harvest Earth Meyer Lemon	11.5
Crop Harvest Cucumber	11.5
Grey Goose	12
Ketel One	12
Stoli	12
Stoli Raspberry	12
Stoli Vanilla	12
Tito's	11.5