ELBOW ROOM
BAR & GRILL
— EST. 1955 —

"Every Day is a Holiday and Every Night is New Year's Eve!"

APPETIZERS

Fig Garden Antipasto 23
Crostini, salami, cheeses

Deviled Eggs GF Ⓥ 14
Pickled vegetables

Steak Bites 24
Hoisin, peanut

Brussel Sprouts 15
Goat cheese puree, bourbon glaze, bacon

Jumbo Lump Crab Cocktail GF 29
Cocktail sauce

Sourdough Round Ⓥ 7.5
Roasted garlic herb butter

Dry Aged Meatballs 19
creamy polenta, grana padano, and a gremolata

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

Peruvian Shrimp Ceviche 22
Cilntro lime marinade

Shrimp Cocktail GF 20
Cocktail Sauce

SALADS & SOUPS

ADD PROTEIN: Chicken 6 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 10

Soup & Salad Combo *(M-F Lunch Only)*
Choice of House or Caesar salad • Cup 18/ Bowl 20

Clam Chowder 9/12
Traditional Creamy Coastal Chowder

Daily Soup Special
Chef's Homemade Soup

Elbow Room House Salad Ⓥ 11/16
Mixed green lettuce with cucumber, tomato, raisin, walnut, and crouton

Harvest Salad GF 16/21
Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction.

Jumbo Lump Crab Louie GF 36
Iceberg lettuce, asparagus, avocado, egg, 1000 island

Caesar Salad 12/16
Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese

Garden Wedge GF 15/20
Iceberg lettuce, bacon, hard boiled egg, roma tomato, blue cheese crumbles, blue cheese dressing

Ancient Grain Bowl Ⓥ 16/ Chicken 22
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 Caesar Salad 19.5
Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese

Spicy Thai Chicken Salad 19.5
Soba noodles, red cabbage, Thai peanut dressing

Shrimp Louie GF 26
Iceberg lettuce, asparagus, avocado, egg, 1000 island

Salmon Salad 31
Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette

ENTREES

Elbow Room Famous Steak Sandwich 26
8oz. Center cut bistro steak, open face, jalapeño cheese bread. Choice of: fries, onion rings, small house or Caesar salad or cup of soup

STEAKS/CHOPS/CHICKEN

ALL ENTREES INCLUDE: TWO TRADITIONAL SIDES
CHOICE OF: whipped potatoes, rice pilaf, green beans, fries, onion rings, 1/2 & 1/2
Premium Sides: Herb roasted potatoes 3, grilled asparagus 5, portobello mushrooms 4, brussel sprouts 3, marinated cannellini bean salad 3, polenta 3

Dry Aged 7oz New York Steak GF 39

Dry Aged 14oz New York Steak GF 59

Dry Aged 16oz Rib Eye GF 69

Herb Roasted Half Chicken GF 28
Whipped potato, green bean, charred lemon

Bistro Steak & Shrimp Scampi 40

8oz. Center Cut Filet Mignon 56
Bordelaise sauce

Filet Mignon & Shrimp Scampi 62

Berkshire Bone-in Pork Chop 35
Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes

Prime Rib-1855 Beef GF **12oz.** 40 | **16oz.** 49
Proudly featuring 1855 Black Angus Beef

ADD 7 OZ. Half Lobster Tail 42

SPECIALTY SEAFOOD CREATIONS

Alaskan Halibut Provencal 40
San Marzano tomato, artichoke heart, kalamata olive, caper, creamy polenta

Pan Seared Calamari 26
Linguine aglio e olio, herb panko crusted calamari

Shrimp Scampi 28
Linguine, garlic, shallots, capers, citrus butter

Lobster Sweet Corn Risotto 49
Sauteed corn, oven dried tomato, grana Padano cheese

Petrale Sole a la Francese 32
White wine lemon sauce, green beans, polenta

Crab Stuffed Salmon 42
Fresh lump crab, whipped brie, arugula, lemon zest, ancient grains

7oz. Australian Lobster Tail GF 49
Butter poached lobster with whipped potatoes, green beans

14oz. Australian Lobster Tail GF 84
Butter poached lobster with whipped potatoes, green beans

SIMPLY GRILLED FISH

ALL ENTREES INCLUDE: TWO TRADITIONAL SIDES

Finished with Extra Virgin Olive Oil

Atlantic Salmon GF 30

Herb Panko Crusted Calamari Steak 24

Alaskan Halibut GF 40

Petrale Sole GF 32

Lump Crab Cake 29

Simply Grilled Crab Stuffed Salmon GF 42

SIGNATURE DISHES

Bucatini and Dry Aged Meatballs 27
San Marzano tomato, whipped ricotta cheese, grana padano, and a gremolata

Filet Mignon Meatloaf 19.5
Mushroom bordelaise, whipped potatoes, green beans

Pistachio Almond Chicken Milanese 27
Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino

Sweet Corn Risotto Ⓥ 23
Sauteed corn, oven dried tomato, grana Padano cheese

Pasta Primavera Ⓥ 19
Linguini, aglio e olio, oven dried tomato, yellow squash, asparagus, baby spinach, portobello mushroom, basil, parsley, grana padano

Grilled Chicken with Linguini Aglio e Olio 24
Oven dried tomato, yellow squash, asparagus, baby spinach, portobello mushroom, basil, parsley, grana padano

Chicken Piccata 19
Classic lemon caper butter sauce, whipped potatoes, green bean

BURGERS & SANDWICHES

Choice of french fries, onion rings, ½- ½, small house, Caesar salad, or cup of soup

BLTA Lunch Special *(M-F Lunch Only)* 18
Half BLTA, Applewood smoked bacon mayonnaise, avocado, on toasted sourdough

Seafood Melt 24
Lump crab, shrimp, havarti cheese on sourdough bread

Parmesan Crusted Focaccia Grilled Cheese Ⓥ 19
Whipped brie, oven dried tomato, arugula, pesto

Chicken Milanese Sandwich 19
Crispy chicken breast, arugula, almond pesto, tomato, balsamic reduction, focaccia bread

Black Angus Cheeseburger 20
Sharp cheddar, arugula, tomato, red onion, house-made sauce

Black & Bleu Burger 23
Elbow Room famous candied bacon, bleu cheese

Ultimate Prime Rib French Dip 29
Thin-sliced prime rib, La Boulangerie baguette, au jus

STREET TACOS

Two Tacos with Cilantro salsa, Cannellini bean salad, cabbage, avocado, pico de gallo. Choice of:

Pork Carnitas 19 **Shrimp** 21

DESSERT

Bourbon Banana Bread Pudding 13

Seasonal Sorbet GF 11

Bourbon Street Beignets 14

Crème Brûlée GF 13

Chocolate Mousse GF 13

DIETARY NEEDS GF GLUTEN FREE Ⓥ VEGETARIAN CONTAINS NUTS

ELBOW ROOM BAR & GRILL | DESSERT FEE 2 DOLLARS PER PERSON | PARTIES OF 8 OR MORE 20% GRATUITY WILL BE ADDED | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS | 11/5/26

LUNCH

WINE BY THE GLASS

SPARKLING

		REG	BIG POUR
NV	**Santa Marina Prosecco** Italy	10	16
NV	**Ferrandiere Blanc De Blancs** France	12	19
NV	**Roederer Estate** Anderson Valley	15	24
'23	**Schramsberg Blanc De Blancs** Napa	18	29
NV	**Veueve Cliquot** France	22	35
		3 OZ.	**6 OZ.**
'15	**Dom Perignon** France	40	75

SAUVIGNON BLANC

		REG POUR	BIG POUR
'23	**Joel Gott** California	9.5	15
'23	**St. Supery** Napa	12	19
'25	**Duckhorn** North Coast	15	24
'24	**Cakebread Cellars** North Coast	20	32
	Flight St. Supery, Duckhorn, Cakebread		16

FUN WHITES

NV	**Sally's Secret Sangria**	13	
'23	**Zonin Pinot Grigio** Italy	10	16
'25	**J. Lohr Riesling** Monterey	10	16

CHARDONNAY

'24	**Hess "Shirtail"** Monterey	9.5	15
'23	**Cru** SLH	12	19
'24	**Frank Family** Carneros	16	26
'24	**Far Niente** Napa	22	35
'24	**Rombauer** Carneros	20	32
	Flight Frank Family, Rombauer, Far Niente		19

ROSÉ

'25	**Gassier Côtes de Provence Rosé** France	14	22

FUN REDS

NV	**Sally's Secret Sangria**	13	
'24	**Seghesio Zinfandel** Sonoma	13	21
'24	**Turley Zinfndel "Juvenile"** CA	18	29
'20	**Niner Bootjack Red** Paso Robles	12	19

PINOT NOIR

'23	**Sea Sun Pinot Noir** California	10	16
'22	**Cru "Smith & Lindley"** SLH	12	19
'24	**Belle Glos "Clark & Telephone"** Santa Maria	16	26
'24	**Kistler** Sonoma Coast	30	48
	Flight Cru, Belle Glos, Kistler		19

MERLOT

'23	**Duckhorn** Napa	19	30

CABERNET SAUVIGNON

'23	**Franciscan** California	9.5	15
'23	**Daou** Paso Robles	14	22
'22	**Justin** Paso Robles	17	27
'23	**Method** Napa, 95pts Suckling	18	29
'24	**Elbow Room "Collaboration"** Napa	22	35
'21	**Silver Oak** Alexander Valley	28	45
'22	**Caymus** Napa	30	48
'21	**The Mascot** By Harlan	38	61
	Flight Collaboration, Silver Oak, Caymus		27

CORKAGE FEE: 750ml bottle: $25 | 1.5L Magnum: $50

HOUSE FAVORITES

Sally's Italian Strawberry Smash 15
Crop Meyer Lemon Vodka, fresh lemon juice, strawberry purée, fresh basil

Cool As Cucumber 15
Crop Cucumber Vodka, elderflower liqueur, lime juice, agave nectar, cucumber, soda

Strawberry Pear Sour 15
Pear vodka, muddled strawberries, fresh lemon, and agave.

The Elbow Jam 15
Bourbon, Aperol, sweet vermouth, fresh lemon, orange marmalade, and orange bitters

Elbow Room Margarita 15
Corazón Blanco Tequila, triple sec, sweet & sour, lime | Cadillac 16

Best Bloody Mary 15
Platinum 7 Vodka, Demitri's Bloody Mary mix, bacon seasoned rim

Espresso Martini 15
Platinum 7 vodka, Kahula, Bailey's, vanilla syrup

Barrel & Breeze 15
Knob Creek Cask Strength, Pineapple Ginger, Ango Bitters, Falernum

REFRESHING & SPRITZ COCKTAILS

Mango Island Breeze 15
Crop Lemon Vodka, pineapple juice, mango purée, fresh lemon juice, lemon-lime soda, Tajín garnish

Sarti Spritz 15
Prosecco, Sarti Rosa & soda water

Pineapple Strawberry Cosmo 15
Strawberry–pineapple infused Platinum 7 vodka, lime, triple sec, simple syrup Sparkling rosé

Prickly Paradise 13
Miles Gin, simple syrup, lemon, fresh cactus pear pomegranate concentrate, topped with Prosecco

Berry Spritz 13
Aperol, Botanical, Fresh Strawberry, Lemon, Agave, Prosecco

Sally's Secret Sangria 13
House-made recipe – red or white

OLD FASHIONEDS

Buffalo Trace Old Fashioned 14.5
Buffalo Trace Bourbon, bitters, sugar

Mitchter's Rye Old Fashioned 14.5
Michter's Rye Whiskey, bitters, sugar

Sazerac Rye Old Fashioned 14.5
Sazerac Rye, bitters, sugar

*Bottles may be purchased in the market
**Additional charge for rocks & martini pours

LOW PROOF COCKTAILS

Pumpkin Cheesecake Clarified Cocktail 15
Clarified pumpkin cheesecake, Captain Morgan spiced rum, vanilla Stoli, lemon, baking spices

Cucumber Mint Botanical 15
Botanical Gin , Lemon, Fresh cucumber, Mint, Soda water

ZERO PROOF COCKTAILS

Strawberry & Lime Mule 12
Cock 'N Bull ginger beer, lime juice, strawberries

Blackberry Garden Margarita 12
Fresh Blackberries, Agave, Jalapeño Lime , Seed lip Garden

Seedlip Selection 11
Choice of: Grove 42 Citrus, Garden 108 Herbal, or Spice 94 Aromatic

Blueberry 108 12
Seedlip 108, blueberry syrup, agave, fresh squeezed lime juice, Splash of lemon lime soda, Splash ginger beer

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

MIKE'S **PREMIUM** *Wine Pour*

			1 ¼ OZ.	2 ½ OZ.	5 OZ.	BTL
'22	**Kathryn Hall, Cabernet Sauvignon,** Napa		15	30	60	300
'22	**"The Mascot", By Harlan Est. Cabernet Sauvignon,** Napa		10	20	38	190
'23	**Scarecrow "M. Etain", Cabernet Sauvignon,** Napa		14	28	56	280
'22	**Peter Michael, "Au Paradis", Cabernet Sauvignon,** Knights Valley		16	32	64	320

BOTTLED BEER & HARD SELTZERS

Coors Golden Colorado	5.75	**Lagunitas IPA** California	6.75
Michelob Ultra Missouri	5.75	**High Noon Black Cherry** USA	9
Michelob Ultra 0.0	5.75	**Guinness** Ireland	7.25
Corona Mexico	6.75	**Dark Wolf** Clovis	12
Corona Light Mexico	6.75	**Blue Moon** Golden Colorado	6.75
Corona Cero 0.0 Mexico	6.75	**Peroni** Italy	6.75
Firestone Walker 805 California	6.75	**Peroni 0.0** Italy	6.75

DRAFT BEER 16OZ. 21OZ.

Elbow Room Blonde Ale 8 10
For Elbow Room by Stone Brewery Paso Robles

Cali Squeeze California	9	11	**Coors Light** Golden Colorado	7	8
Mind Haze IPA Firestone	9	11	**Michelada Modelo Especial** Mexico	9.50	11.50
Modelo Especial Mexico	9	11	**Pacifico Clara** Mexico	9	11

REFRESHMENTS

Soft Drinks Pepsi (regular, Diet, Zero), Starry Lemon Lime, Mug Root Beer	4.5	**Fresh Squeezed Strawberry Lemonade*** *Lemonade Refills 2	7
Iced Tea	4.75	**Roy Rogers**	5
Panna Still Water	7	**Shirley Temple**	5
S.Pellegrino Sparkling	7	**Lagunitas Hoppy Refresher**	6
Fresh Squeezed Arnold Palmer	5.5	**Cock "N Bull Ginger Beer**	5.5
Fresh Squeezed Lemonade * Lemonade Refills 2	6	**Red Bull** Regular or Sugar Free	6

Join Us

HAPPY HOUR
MONDAY-THURSDAY
2PM — 5PM

BRUNCH
SATURDAY-SUNDAY
10AM — 2PM

11/5/26