



APPETIZERS

Fig Garden Antipasto Crostiti, salami, cheeses	23	Crispy Calamari Apple arugula slaw with citrus curry dressing, chipotle aioli	19.5
Deviled Eggs GF	14	Portobello Mushrooms	18
Steak Bites	24	Pan Seared Crab Cake Fennel, orange, arugula	26
Brussel Sprouts Goat cheese puree, bourbon glaze, bacon	15	Peruvian Shrimp Ceviche Cilantro lime marinade	22
Jumbo Lump Crab Cocktail GF Cocktail sauce	29	Shrimp Cocktail GF Cocktail Sauce	20
Sourdough Round	7.5		

SALADS & SOUPS

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

Clam Chowder Traditional Creamy Coastal Chowder	9/12	Ancient Grain Bowl	16/ Chicken 22
Daily Soup Special Chef's Homemade Soup		Chicken Caesar Salad Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese	23
Elbow Room House Salad	11/16	Spicy Thai Chicken Salad	24
Harvest Salad GF	16/21	Shrimp Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	28
Jumbo Lump Crab Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	36	Salmon Salad GF	33
Caesar Salad Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese	12/16		
Garden Wedge GF Iceberg lettuce, bacon, hard boiled egg, roma tomato, blue cheese crumbles, blue cheese dressing	15/20		

ENTREES

Elbow Room Famous Steak Sandwich 8oz. Center cut bistro steak, open face, jalapeño cheese bread. Choice of: fries, onion rings, small house or Caesar salad or cup of soup	24.97
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STEAKS/CHOPS/CHICKEN

ALL ENTREES INCLUDE: TWO TRADITIONAL SIDES
CHOICE OF: whipped potatoes, jasmine rice, 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	Bistro Steak & Shrimp Scampi	40
Dry Aged 14oz New York Steak GF	59	8oz. Center Cut Filet Mignon Bordelaise sauce	56
Dry Aged 16oz Rib Eye GF	69	Filet Mignon & Shrimp Scampi	62
Herb Roasted Half Chicken GF	28	Berkshire Bone-in Pork Chop Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes	35

Prime Rib-1855 Beef GF 12oz. 40 16oz. 49 <i>Proudly featuring 1855 Black Angus Beef</i>
ADD 7 OZ. Half Lobster Tail 42

SPECIALTY SEAFOOD CREATIONS

Alaskan Halibut Provencal San Marzano tomato, artichoke heart, kalamata olive, caper, creamy polenta	42	Petrale Sole a la Francese White wine lemon sauce, green beans, jasmine rice	32
Pan Seared Calamari Linguine aglio e olio, herb panko crusted calamari	28	Crab Stuffed Salmon Fresh lump crab, whipped brie, arugula, lemon zest, ancient grains	42
Shrimp Scampi Linguine, garlic, shallots, capers, citrus butter	28	7oz. Australian Lobster Tail GF	49
Lobster Sweet Corn Risotto Sauteed corn, oven dried tomato, grana Padano cheese	49	14oz. Australian Lobster Tail GF	79

SIMPLY GRILLED FISH

Finished with Extra Virgin Olive Oil			
Atlantic Salmon GF	32	Herb Panko Crusted Calamari Steak	27
Petrale Sole GF	32	Lump Crab Cake	30
		Alaskan Halibut GF	40
		Simply Grilled Crab Stuffed Salmon GF	42

ALL ENTREES INCLUDE: TWO TRADITIONAL SIDES

SIGNATURE DISHES

Frittata Romesco	23
Caramelized onion and fennel, roasted red bell pepper, Italian sausage, fresh herbs, grana Padano cheese, romesco sauce, side salad	
Filet Mignon Meatloaf	29
Mushroom bordelaise, whipped potatoes, green beans	
Pistachio Almond Chicken Milanese	28
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	20
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	26
Oven dried tomato, yellow squash, asparagus, baby spinach, portobello mushroom, basil, parsley, grana padano	

BURGERS & SANDWICHES

Choice of french fries, onion rings, ½- ½, small house, Caesar salad, or cup of soup	
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	20
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

21

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 9/17/2026			

DINNER

WINE BY THE GLASS			
SPARKLING		REG	BIG POUR
'25	Zonin Prosecco Italy	10	16
NV	Gloria Ferrer Brute Rose Carneros	12	19
NV	Roederer Estate Anderson Valley	15	24
'23	Schramsberg 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
'24	Pine Ridge Chenin Blanc+ Viognier Napa	10	16
CHARDONNAY			
'24	Hess "Shirtail" Monterey	9.5	15
'23	Cru SLH	12	19
'24	Frank Family Carneros	16	26
'24	Rivers-Marie Sonoma Coast	19	30
'24	Rombauer Carneros	21	34
	Flight Frank Family, Rombauer, Rivers-Marie		19
CORKAGE FEE: 750ml bottle: \$25 1.5L Magnum: \$50			

ROSÉ			
'25	Alexander Valley Sonoma	9.5	15
'25	Whispering Angel 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	Wayfarer WF2 Fort Ross-Seaview	25	40
	Flight Cru, Belle Glos, Wayfarer		18
MERLOT			
'23	Duckhorn Napa	19	30
'22	Pahlmeyer Napa	48	77
CABERNET SAUVIGNON			
'23	Franciscan California	9.5	15
'23	Roth Alexander Valley	14	22
'23	Daou Paso Robles	15	24
'22	Justin Paso Robles	17	27
'23	Pine Ridge "TRAVELERS" Napa	20	32
'23	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

HOUSE FAVORITES				
Sally's Italian Strawberry Smash Crop Meyer Lemon Vodka, fresh lemon juice, strawberry purée, fresh basil	15	Elbow Room Margarita Corazón Blanco Tequila, triple sec, sweet & sour, lime Cadillac 16	15	
Cool As Cucumber Crop Cucumber Vodka, elderflower liqueur, lime juice, agave nectar, cucumber, soda	15	Best Bloody Mary Platinum 7 Vodka, Demitri's Bloody Mary mix, bacon seasoned rim	15	
Strawberry Pear Sour Pear vodka, muddled strawberries, fresh lemon, and agave.	15	Espresso Martini Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	15	
The Elbow Jam Bourbon, Aperol, sweet vermouth, fresh lemon, orange marmalade, and orange bitters	15	Barrel & Breeze Knob Creek Cask Strength, Pineapple Ginger, Ango Bitters, Falernum	15	
REFRESHING & SPRITZ COCKTAILS				
Mango Island Breeze Crop Lemon Vodka, pineapple juice, mango purée, fresh lemon juice, lemon-lime soda, Tajín garnish	15	Prickly Paradise Miles Gin, simple syrup, lemon, fresh cactus pear pomegranate concentrate, topped with Prosecco	13	
Sarti Spritz Prosecco, Sarti Rosa & soda water	15	Berry Spritz Aperol, Botanical, Fresh Strawberry, Lemon, Agave, Prosecco	13	
Pineapple Strawberry Cosmo Strawberry–pineapple infused Platinum 7 vodka, lime, triple sec, simple syrup Sparkling rosé	15	Sally's Secret Sangria House-made recipe – red or white	13	
OLD FASHIONEDS		LOW PROOF COCKTAILS		
Buffalo Trace Old Fashioned Buffalo Trace Bourbon, bitters, sugar	14.5	Pumpkin Cheesecake Clarified Cocktail Clarified pumpkin cheesecake, Captain Morgan spiced rum, vanilla Stoli, lemon, baking spices	15	
Mitchter's Rye Old Fashioned Michter's Rye Whiskey, bitters, sugar	14.5	Cucumber Mint Botanical Botanical Gin , Lemon, Fresh cucumber, Mint, Soda water	15	
Sazerac Rye Old Fashioned Sazerac Rye, bitters, sugar	14.5			
*Bottles may be purchased in the market **Additional charge for rocks & martini pours				
ZERO PROOF COCKTAILS				
Strawberry & Lime Mule Cock 'N Bull ginger beer, lime juice, strawberries	12	Seedlip Selection Choice of: Grove 42 Citrus, Garden 108 Herbal, or Spice 94 Aromatic	11	
Blackberry Garden Margarita Fresh Blackberries, Agave, Jalapeño Lime , Seed lip Garden	12	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+)				
		1 ¼ OZ.	2 ½ OZ.	5 OZ. BTL
'22	Pahlmeyer Merlot , Atlas Peak	10	19	37 185
'21	"The Mascot", By Harlan Est. Cabernet Sauvignon , Napa	10	20	38 190
'23	Scarecrow "M. Etain", Cabernet Sauvignon , Napa	14	28	56 280
'18	Peter Michael, "Au Paradis", Cabernet Sauvignon , Knights Valley	15	30	60 300

MIKE'S
PREMIUM
Wine Pour

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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 1 6 O Z . 2 1 0 Z .			
Cali Squeeze California	9	11	Scrimshaw California 9 11
Mind Haze IPA Firestone	9	11	Coors Light Golden Colorado 7 8
Modelo Especial Mexico	9	11	Michelada Modelo Especial Mexico 9.50 11.50
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	6.25
Iced Tea	4.75	Roy Rogers	5
Panna Still Water	6	Shirley Temple	5
S.Pellegrino Sparkling	6	Lagunitas Hoppy Refresher	6
Fresh Squeezed Arnold Palmer	5.5	Cock "N Bull Ginger Beer	5.5
Fresh Squeezed Lemonade *	5.5	Red Bull Regular or Sugar Free	6



Join Us

HAPPY HOUR

MONDAY-THURSDAY
2PM — 5PM

BRUNCH

SATURDAY-SUNDAY
10AM — 2PM

9/17/2026