

RAW BAR

- Ahi Tuna Carpaccio** 18
Ponzu, green apple
- Mango Avocado Crab Cocktail** GF 🥚 29
Pickled onion, yuzu, cilantro
- Shrimp Cocktail** GF 18
- Shrimp Ceviche** GF 19
Cilantro lime marinade
- Tuna Tartare** 19
Avocado, white soy yuzu dashi, cilantro

APPETIZERS

- Fig Garden Antipasto** 22
Crostini, meats, cheeses
- Deviled Eggs** GF 🌿 13
Pickled vegetables
- Steak Bites** 🥚 23
Hoisin, peanut
- Brussel Sprouts** 14
Goat cheese puree, bourbon glaze
- Crispy Calamari** 🥚 19.5
Chipotle aioli, pesto aioli
- Sourdough Round** 🌿 7.5
Roasted garlic herb butter
- Portobello Mushrooms** 🌿 18
Basil, garlic, white wine
- Pan Seared Crab Cake** 22
Fennel, orange, arugula

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, freekeh, 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



ELBOW ROOM

BAR & GRILL
— EST. 1955 —

“Every Day is a Holiday and Every Night is New Year’s Eve!”

ENTREES

- 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

STEAKS/CHOPS/FISH/SHELLFISH

All Entrees Include: Two traditional sides
Traditional Sides: Garlic mash, jasmine rice, green beans, french fries, onion rings, 1/2 & 1/2
Premium Sides: Mac n' Cheese 4, fingerling potatoes 2, grilled asparagus 4, portobello mushrooms 4, couscous 2, brussel sprouts 2, marinated cannellini bean salad 2
Toppers: Lump crab with lemon beurre blanc 12, shrimp scampi 9, mango salsa 3

- Dry Aged 7oz New York Steak** GF 39
- Dry Aged 14oz New York Steak** GF 57
- Dry Aged 16oz Rib Eye** GF 67
- 8oz. Center Cut Filet Mignon** GF 54
Bordelaise sauce
- Bistro Steak & Shrimp Scampi** GF 36
- Filet Mignon & Shrimp Scampi** 59
- Prime Rib-1855 Beef** GF 12oz. 40 | 16oz. 46

Proudly featuring 1855 Black Angus Beef

- Berkshire Bone-in Pork Chop** 33
Hoisin marinated
- Atlantic Salmon** GF 32
- Ahi Tuna Steak** GF 29
- Hokkaido Scallops** GF 37
- Herb Panko Crusted Calamari Steak** 26
- Lump Crab Cakes** 31
- Alaskan Halibut** GF 39

SPECIALTY SEAFOOD CREATIONS

- Coconut Mango Alaskan Halibut** 39
Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa
- Crab Stuffed Salmon** 39
Whipped brie, arugula, lemon zest, couscous
- Hokkaido Scallops & Risotto Primavera** GF 38
Baby spinach, yellow squash, oven dried tomatoes, lemon, pecorino cheese
- Ponzu Salmon** 32
Soba noodles, stir-fried vegetables, hoisin, tequila ponzu
- Sesame Crusted Ahi Tuna** 32
Seared rare, jasmine rice, vegetable stir fry, sesame soy
- Pan Seared Crab Cakes** 31
Arugula salad, citrus vinaigrette, mandarin oranges, fennel
- 12oz. Australian Lobster Tail** GF 69
Butter poached lobster with garlic mash, green beans

SIGNATURE DISHES

- Lomo Saltado** 26
A Peruvian classic. Bistro steak, cumin, mixed spices, soy sauce, tomato, onion, rice, french fries, aji amarillo crema
- Filet Mignon Meatloaf** 28
Mushroom bordelaise, garlic mash, green beans
- Pistachio Almond Chicken Milanese** 🥚 27
Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino
- Chicken Marsala** 26
Sun dried tomatoes, garlic mash, green beans

PASTAS & RISOTTO

- Shrimp Scampi** 28
Linguine, garlic, shallots, capers, citrus butter
- Pan Seared Calamari** 26
Linguine aglio e olio, herb panko crusted calamari
- Portobello Ravioli** 🌿 27
Handmade, lemon sage brown butter, pecorino
- Risotto Primavera** GF 🌿 24
Baby spinach, yellow squash, oven dried tomatoes, lemon, pecorino cheese
- Crab & Shrimp Mac n' Cheese** 29
Havarti, brie, pecorino Mornay sauce, garlic panko, casarecce pasta

BURGERS & SANDWICHES

- Choice of french fries, onion rings, 1/2-1/2, small house 🌿 🥚, Caesar salad, or cup of soup
- Black Angus Cheeseburger** 19.5
Sharp cheddar, arugula, tomato, red onion, house-made sauce
- Black & Bleu Burger** 22
Elbow Room famous candied bacon, bleu cheese
- Chicken Club Panini** 20
Toasted sourdough, smoked bacon, pesto aioli, havarti cheese, tomatoes
- Ultimate Prime Rib French Dip** 29
Thin-sliced prime rib, La Boulangerie baguette, au jus
- Atlantic Salmon Filet Sandwich** 20
Avocado, arugula, tomatoes, brioche bun, pesto aioli

DESSERT

- Bourbon Banana Bread Pudding** 13
- Crème Brûlée** GF 13
- Peach Cheesecake** 13
- Chocolate Mousse** GF 13
- Bourbon Street Beignets** 14
- Mango Sorbet** GF 11

ILLY ITALIAN COFFEE

- Regular** 5 | **Decaf** 5
- Espresso Shot** 5.5
- Cappuccino** 6.5
- Café** 6.5 **Hot or Iced**
Latte, Mocha
- Latte** 7 **Hot or Iced**
Vanilla, Caramel, Pistachio
- Snow Cappuccino*** 6.5
Vanilla, Caramel, Pistachio +.50
- *Cold froth iced beverage

WINE BY THE GLASS

SPARKLING				REG	BIG POUR
NV	Zonin Prosecco	Italy		9	14
NV	Domaine Chandon	California		12	19
NV	Roederer Estate Brut "Special Cuvee"	Anderson Valley		15	24
'20	Schramsberg "Blanc de Blanc"	Napa		18	29
NV	Veuve Clicquot "Yellow Label" Brut	Champagne, France		22	35
ROSÉ					
'23	Alexander Valley	Sonoma Co.		9	14
'21	Whispering Angel	Cotes de Provence		13	21
SAUVIGNON BLANC					
'23	Joel Gott	California		9	14
'23	Quilt "Threadcount"	California		12	19
'23	Duckhorn	North Coast		15	24
'23	Cakebread	North Coast		18	29
	Sauvignon Blanc Flight	Quilt, Duckhorn, Cakebread		16	
FUN WHITES					
NV	Sally's Secret Sangria			13	
'23	Zonin "Winemakers Collection"	Pinot Grigio Italy		9	14
'22	J. Lohr Riesling	Monterey		10	16
'23	Pine Ridge Chenin Blanc + Viognier	Napa		10	16
CHARDONNAY					
'23	Crossbarn by Paul Hobbs	Sonoma Coast		9	14
'22	Talbott "Kali Hart"	Monterey Co.		12	19
'21	Frank Family	Carneros		16	26

BEER & HARD SELTZERS

Coors	Golden Colorado	5.75
Coors Edge Non-Alcoholic	Golden Colorado	5.75
Michelob Ultra	Missouri	5.75
Blue Moon	Golden Colorado	6.75
Corona	Mexico	6.75
Corona Light	Mexico	6.75

BEVERAGES

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

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

DRAFT BEER

Stone Honey Blonde	California	8.5	10
Cali Squeeze	California	8.5	10
New Belgium VooDoo Juicy IPA	Colorado	8.5	10
Modelo Especial	Mexico	8.5	10

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
Spiced Pomegranate Mule	Platinum 7 vodka, jalapeño, pomegranate syrup, fresh squeezed lime juice	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
Part-Time-Lover	Corazon tequila, Aperol, Elderflower liquor, lemon juice	15
Watermelon Cooler	Platinum 7 Vodka, fresh watermelon. mint juice, fresh lime juice	15

BOURBON

1792 Bottled In Bond	SINGLE	12
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
Eagle Rare 10 yr		14.5
Elijah Craig		11
Fourty Nine Mile Straight		14
Heaven Hill Bottled In Bond		13
Heaven's Door Exploration		16
Hillrock		25
JFC 14 yr		50
Knob Creek		12
Knob Creek 12 yr		15
Knob Creek 18 yr		40
Larceny Small Batch		11
Maker's Mark		12.5
Mary Dowling Winter Wheat		13
Michter's		12.25

Murray Hill Club		22
Old Elk Infinity Blend		42
Stonestreet		14
WhistlePig PiggyBack		14
Woodford Double Oak		15
Woodford Reserve		13

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

WHISKEY				SINGLE
Basil Hayden Dark Rye				13
Hillrock Cask Rye				25
Michter's American				12.5
Michter's Rye				12.5
Michter's Sour Mash				12.5
Old Elk Cigar Cut				37
Sazerac Rye 6 yr				11.25

BRANDY/COGNAC

				SINGLE
1738 Courvoisier V.S.O.P				26
Alban Vineyards with Botanicals				11
Ararat 15 yr *				18
Ararat Coffee *				11
Ararat "Nairi" XO OLD YEAR *				30
Ararat VSOP *				13
Hennessy VS				14
Korbel				8.75
L'Intense Tres Vieille Fine Champagne Cognac				35
Remy Martin				22
Louis 13 Remy Martin	125 1/2 OZ	200 1 OZ		

*Ararat Armenian Brandy

JAPANESE WHISKEY

Kikori Japanese Whiskey	SINGLE	11
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TEQUILA

				SINGLE
1800 Cristalino Añejo				14
Casamigos Silver				13
Casamigos Reposado				14
Cazadores Reposado				13
Codigo "Origen" Extra Añejo				75
Don Julio 1942				42
Don Julio Añejo				17
Don Julio Blanco				14
Don Julio Reposado				16
Gran Centenario Leyenda ø				33
Herradura Legend ø				33
Insolente Extra Añejo				32
La Gritona Reposado ø				12
Lalo ø				15
Mijenta Cristalino ø				23
Patrón Cristalino ø				19
Yéyo Blanco ø				12
Corazón Blanco ø				11

SCOTCH/BLENDED SCOTCH

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

CANADIAN WHISKEY

Crown Royal	SINGLE	12
Crown Royal Reserve		17

IRISH WHISKEY

				SINGLE
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

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

MACALLAN

				SINGLE
Macallan 12 yr				24
Macallan Double Cask 18 yr				78
* Elbow Room Single Barrel, handpicked, Barrel Selects are available in the Market.				
**Additional charge for rocks & martini pours.				

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
Ginger Highball	Seedlip Grove 42 non-alcoholic spirit, lemon	12
Seedlip Grove 42 Citrus		11
Seedlip Garden 108 Herbal		11
Seedlip Spice 94 Aromatic		11

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