

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

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
- 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
- Dry Aged 14oz New York Steak** GF 57
- Dry Aged 16oz Rib Eye** GF 67
- 8oz. Center Cut Filet Mignon** GF 54
Bordelaise sauce
- Prime Rib-1855 Beef** GF 12oz. 40 | 16oz. 46
Proudly featuring 1855 Black Angus Beef
- Herb Roasted Half Chicken** 27
Whipped potato, green bean, charred lemon
- Berkshire Bone-in Pork Chop** 33
Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes
- Bistro Steak & Shrimp Scampi** GF 36
- Filet Mignon & Shrimp Scampi** 59

SPECIALTY SEAFOOD CREATIONS

- Citrus Marinated Mexican White Prawns** 31
Creamy polenta, asparagus, yellow squash, tomato coulis
- Coconut Mango Alaskan Halibut** 39
Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa
- Pan Seared Calamari** 26
Linguine aglio e olio, herb panko crusted calamari
- Shrimp Scampi** 28
Linguine, garlic, shallots, capers, citrus butter
- Petrale Sole a la Francese** 32
white wine lemon sauce, green beans, jasmine rice
- Ponzu Salmon** 32
Soba noodles, stir-fried vegetables, hoisin, tequila ponzu
- 12oz. Australian Lobster Tail** GF 69
Butter poached lobster with whipped potatoes, green beans
- Crab & Shrimp Mac n' Cheese** 29
Havarti, brie, pecorino Mornay sauce, garlic panko, casarecce pasta

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 38
Mexican White Prawns 31

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

BURGERS & SANDWICHES

- Choice of french fries, onion rings, 1/2-1/2, small house 🌿🍖, Caesar salad, or cup of soup
- Parmesan Crusted Focaccia Grilled Cheese** 🌿🍖 18
Whipped brie, oven dried tomato, arugula, pesto
- Chicken Milanese Sandwich** 🍖 19
Crispy chicken breast, arugula, pistachio pesto, tomato, balsamic reduction, focaccia bread
- 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
- 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
- Mango Sorbet** GF 11
- Chocolate Mousse** GF 13
- Bourbon Street Beignets** 14
- 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 <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	William Hill <i>North Coast</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: 125 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: 190 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

BOTTLED BEER & HARD SELTZERS

Coors <i>Golden Colorado</i>	5.75	Firestone Walker 805 <i>California</i>	6.75
Coors Edge Non-Alcoholic <i>Golden Colorado</i>	5.75	Lagunitas IPA <i>California</i>	6.75
Michelob Ultra <i>Missouri</i>	5.75	Lagunitas Non-Alcoholic IPNA <i>California</i>	6.75
Blue Moon <i>Golden Colorado</i>	6.75	White Claw Black Cherry <i>USA</i>	6.75
Corona <i>Mexico</i>	6.75	Guinness <i>Ireland</i>	7.25
Corona Light <i>Mexico</i>	6.75	Dark Horse <i>Clovis</i>	12
Corona Cero Non-Alcoholic <i>Mexico</i>	6.75		

BEVERAGES

Soft Drinks	4.5	Fresh Squeezed Strawberry Lemonade*	6.25
Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Stubborn Root Beer		* Lemonade Refills 2	
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

ZERO PROOF

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
Garden Margarita Seedlip Garden 108 non-alcoholic spirit, salted rim	12	Blueberry 108 Seedlip 108, blueberry syrup, agave, fresh squeezed lime juice, Splash of lemon lime soda, Splash ginger beer	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
OLD FASHIONS	
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	

BOURBON

Basil Hayden Toasted	SINGLE 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	SINGLE 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	SINGLE 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	SINGLE 26
Hennessy VS	14
Korbel	8.75
Remy Martin	22
JAPANESE WHISKEY	
Kikori Japanese Whiskey	SINGLE 11

TEQUILA

1800 Cristalino Añejo	SINGLE 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	SINGLE 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	SINGLE 11
Bumbu	13
Bumbu XO	14
Captain Morgan	12
Myers Dark Rum	11

CANADIAN WHISKEY

Crown Royal	SINGLE 12
Crown Royal Reserve	17

IRISH WHISKEY

Bushmills	SINGLE 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	SINGLE 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