

DINNER

APPETIZERS

- Fig Garden Antipasto 22

Crostini, meats, cheeses
- Devised 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

Harvest Salad 🍷 16/21

Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction.

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 58

Dry Aged 16oz Rib Eye GF 68

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 28

Whipped potato, green bean, charred lemon

Berkshire Bone-in Pork Chop 34

Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes

Bistro Steak & Shrimp Scampi GF 38

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 40

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

Pan Seared Calamari 28

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 40

Mexican White Prawns 31

SIGNATURE DISHES

Tagliatelle Bolognese 24

Crushed tomato, beef-pork-veal ragu, lemon, grana padano

Filet Mignon Meatloaf 28

Mushroom bordelaise, whipped potatoes, green beans

Pistachio Almond Chicken Milanese 🍷 28

Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino

Lomo Saltado 27

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 23

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

12/4/25

WINE BY THE GLASS

SPARKLING			REG	BIG POUR
NV	Zonin Prosecco	Italy	9	14
NV	Domaine Chandon	California	12	19
NV	Roederer Estate	Anderson Valley	15	24
'22	Schramsberg	Napa	18	29
NV	Veuve Clicquot	France	22	35

'15	Dom Perignon	France	40	75
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SAUVIGNON BLANC			REG	BIG POUR
'23	Joel Gott	California	9	14
'23	St. Supery	Napa	12	19
'24	Duckhorn	North Coast	15	24
'24	Cakebread	North Coast	18	29
	Flight	St. Supery, Duckhorn, Cakebread	15	

FUN WHITES				
NV	Sally's Secret Sangria		13	
'23	Zonin Pinot Grigio	Italy	9	14
'24	J. Lohr Riesling	Monterey	10	16
'24	Pine Ridge Chenin Blanc + Viognier	Napa	10	16

CHARDONNAY				
'23	Hess	Monterey	9	14
'23	William Hill	North Coast	12	19
'23	Frank Family	Carneros	16	26
'23	Rombauer	Carneros	20	32
'23	Far Niente	Napa	22	35
	Flight	Frank Family, Rombauer, Far Niente	20	

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

MIKE'S
Premium Wine Pour



2022 Joseph Phelps Cabernet Sauvignon
Napa

1 1/4oz Glass: 8
2 1/2 oz Glass: 15
5oz Glass: 25

Wine List Bottle: 125
96 Points Independent



2021 The Mascot Cabernet Sauvignon
Napa

1 1/4oz Glass: 16
2 1/2 oz Glass: 30
5oz Glass: 50

Wine List Bottle: 190
92 Points Wine Searcher

ROSÉ				
'23	Alexander Valley	Sonoma	9	14
'24	Whispering Angel	France	13	21

FUN REDS				
NV	Sally's Secret Sangria		13	
'23	Seghesio Zinfandel	Sonoma	12	19
'20	Niner Bootjack Red	Paso Robles	11	17
'23	Turley Zinfandel	CA	16	26

PINOT NOIR				
'21	Prisoner Unshackled	Central Coast	9	14
'23	Cru	Monterey	12	19
'22	Belle Glos Las Alturas	SLH	18	29
'23	Kosta Browne	RRV	30	48
	Flight	Cru, Belle Glos, Kosta Browne	20	

MERLOT				
'22	Duckhorn	Napa	18	29
CABERNET SAUVIGNON				
'22	Franciscan	California	9	14
'22	Roth	Alexander Valley	13	21
'22	Justin	Paso Robles	16	26
'22	Mondavi	Napa	18	29

'23	Elbow Room "Collaboration"	Napa	22	35
'20	Silver Oak	Alexander Valley	28	40
'22	Caymus	Napa	30	45
	Flight	Collaboration, Silver Oak, Caymus	26	

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

BOTTLED BEER & HARD SELTZERS

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

BEVERAGES

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

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

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		13
Hennessy VS		26
Korbel		14
Remy Martin		8.75
		22
JAPANESE WHISKEY		
Kikori Japanese Whiskey		11

TEQUILA

1800 Cristalino Añejo		11
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