



APPETIZERS

Fig Garden Antipasto Crostinì, salami, cheeses	22	Crispy Calamari Apple arugula slaw with citrus curry dressing, chipotle aioli	19.5
Deviled Eggs GF	13	Portobello Mushrooms	18
Steak Bites	23	Pan Seared Crab Cake Fennel, orange, arugula	26
Brussel Sprouts Goat cheese puree, bourbon glaze, bacon	14	Peruvian Shrimp Ceviche Cilantro lime marinade	20
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			
Soup & Salad Combo (M-F Lunch Only) Choice of House or Caesar salad • Cup 18/ Bowl 20			
Clam Chowder Traditional Creamy Coastal Chowder	9/12	Ancient Grain Bowl	15/ Chicken 21
Daily Soup Special Chef's Homemade Soup		Chicken Caesar Salad Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese	19.5
Elbow Room House Salad	11/16	Spicy Thai Chicken Salad	19.5
Harvest Salad GF	16/21	Shrimp Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	26
Jumbo Lump Crab Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	36	Salmon Salad GF	31
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: Mac n' Cheese 4, herb roasted potatoes 2, grilled asparagus 4, portobello mushrooms 4, brussel sprouts 2, marinated cannellini bean salad 2, polenta 2			
Dry Aged 7oz New York Steak GF	39	Bistro Steak & Shrimp Scampi	38
Dry Aged 14oz New York Steak GF	58	Filet Mignon & Shrimp Scampi	59
Dry Aged 16oz Rib Eye GF	68	8oz. Center Cut Filet Mignon Bordelaise sauce	54
Herb Roasted Half Chicken GF	28	Berkshire Bone-in Pork Chop Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes	34
Prime Rib-1855 Beef GF 12oz. 40 16oz. 46 Proudly featuring 1855 Black Angus Beef			
ADD Half Lobster Tail 42			

SPECIALTY SEAFOOD CREATIONS

Creole Shrimp Étouffe Simmered shrimp with vegetables in a Cajun spiced sauce. Served with steamed white rice	29	Petrale Sole a la Francese White wine lemon sauce, green beans, jasmine rice	32
Alaskan Halibut Provencal San Marzano tomato, artichoke heart, kalamata olive, caper, creamy polenta	40	Crab Stuffed Salmon Fresh lump crab, whipped brie, arugula, lemon zest, ancient grains	42
Pan Seared Calamari Linguine aglio e olio, herb panko crusted calamari	26	7oz. Australian Lobster Tail GF Butter poached lobster with whipped potatoes, green beans	49
Shrimp Scampi Linguine, garlic, shallots, capers, citrus butter	28	14oz. Australian Lobster Tail GF Butter poached lobster with whipped potatoes, green beans	79
Lobster Sweet Corn Risotto Sauteed corn, oven dried tomato, grana Padano cheese	49	Crab & Shrimp Mac n' Cheese Havarti, cheddar, grana pradano, Mornay sauce, garlic panko	29

SIMPLY GRILLED FISH

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

ALL ENTREES INCLUDE:
TWO TRADITIONAL SIDES

SIGNATURE DISHES

Frittata Romesco Caramelized onion and fennel, roasted red bell pepper, Italian sausage, fresh herbs, grana Padano cheese, romesco sauce, side salad	19.5
Filet Mignon Meatloaf Mushroom bordelaise, whipped potatoes, green beans	26
Pistachio Almond Chicken Milanese	23
Sweet Corn Risotto	23

BURGERS & SANDWICHES

BLTA Lunch Special (M-F Lunch Only) 18 Half BLTA, Applewood smoked bacon mayonnaise, avocado, on toasted sourdough	
Seafood Melt Lump crab, shrimp, havarti cheese on sourdough bread	24
Parmesan Crusted Focaccia Grilled Cheese	19
Chicken Milanese Sandwich	19
Black Angus Cheeseburger Sharp cheddar, arugula, tomato, red onion, house-made sauce	20
Black & Bleu Burger Elbow Room famous candied bacon, bleu cheese	23
Ultimate Prime Rib French Dip Thin-sliced prime rib, La Boulangerie baguette, au jus	29

STREET TACOS

Two Tacos with Cilantro salsa, Cannellini bean salad, cabbage, avocado, pico de gallo. Choice of:	
Pork Carnitas	19
Shrimp	21

ILLY ITALIAN COFFEE

Regular Decaf	5.5	Espresso Shot	6
Capuccino	7	Café Hot or Iced Latte, Mocha	7
Latte Hot or Iced Vanilla, Carmel, Pistachio	7.5	Snow Cappuccino* Vanilla, Carmel, Pistachio +.50 *Cold froth iced beverage	7

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 7/21/2026			

LUNCH

WINE BY THE GLASS			
SPARKLING		REG	BIG POUR
NV	Zonin Prosecco Italy	9	14
NV	Gloria Ferrer Carneros	12	19
NV	Roederer Estate Anderson Valley	15	24
'22	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	14
'23	St. Supery Napa	12	19
'24	Duckhorn North Coast	15	24
'24	Cakebread Cellars North Coast	20	32
	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+ Vignier Napa	10	16
CHARDONNAY			
'23	Hess "Shirtail" 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
'23	Flight Frank Family, Rombauer, Far Niente		20
CORKAGE FEE: 750ml bottle: \$25 1.5L Magnum: \$50			

ROSÉ			
'23	Alexander Valley Sonoma	9	14
'24	Whispering Angel France	14	22
FUN REDS			
NV	Sally's Secret Sangria	13	
'23	Seghesio Zinfandel Sonoma	12	19
'20	Niner Bootjack Red Paso Robles	11	17
'23	Turley Zinfndel "Juvenile" CA	18	29
PINOT NOIR			
'23	Sea Sun Pinot Noir California	9	14
'23	Cru Monterey	12	19
'23	Failla Sonoma Coast	16	26
'23	Kosta Browne RRV	25	39
	Flight Cru, Failla, Kosta Browne		20
MERLOT			
'22	Duckhorn Napa	18	29
'22	Pahlmeyer Napa	48	72
CABERNET SAUVIGNON			
'22	Franciscan California	9	14
'23	Roth Alexander Valley	13	21
'23	Daou Paso Robles	15	24
'22	Justin Paso Robles	17	27
'21	Whitehall Lane Napa	20	32
'23	Elbow Room "Collaboration" Napa	22	35
'20	Silver Oak Alexander Valley	28	40
'22	Caymus Napa	30	45
'21	The Mascot By Harlan	50	80
'23	Flight Collaboration, Silver Oak, Caymus		26

HOUSE FAVORITES			
	Sally's Italian Strawberry Smash Crop Meyer Lemon Vodka, fresh lemon juice, strawberry purée, fresh basil	15	
	Cool As Cucumber Crop Cucumber Vodka, elderflower liqueur, lime juice, agave nectar, cucumber, soda	15	
	Watermelon Cooler Platinum 7 Vodka, fresh watermelon, mint juice, fresh lime juice.	15	
	Petal & Proof Jack Daniel's, pear & jasmine house made syrup, lemon, simple, egg white	15	
	Elbow Room Margarita Corazón Blanco Tequila, triple sec, sweet & sour, lime Cadillac 16	15	
	Best Bloody Mary Platinum 7 Vodka, Demitri's Bloody Mary mix, bacon seasoned rim	15	
	Espresso Martini Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	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	
	Coconut Hugo Spritz St-Germain, Bacardi rum, lime juice, coconut cream, mint, lychee, prosecco	15	
	Pineapple Strawberry Cosmo Strawberry–pineapple infused Platinum 7 vodka, lime, triple sec, simple syrup Sparkling rosé	15	
	Prickly Paradise Miles Gin, simple syrup, lemon, fresh cactus pear pomegranate concentrate, topped with Prosecco	13	
	Berry Spritz Aperol, Botanical Gin, Fresh Strawberry, Lemon , Agave, prosecco	13	
	Sally's Secret Sangria House-made recipe – red or white	13	
LOW PROOF COCKTAILS			
	Buffalo Trace Old Fashioned Buffalo Trace Bourbon, bitters, sugar	14.5	
	Mitchter's Rye Old Fashioned Michter's Rye Whiskey, bitters, sugar	14.5	
	Sazerac Rye Old Fashioned Sazerac Rye, bitters, sugar	14.5	
	*Bottles may be purchased in the market **Additional charge for rocks & martini pours		
	Honeydew Elixir Re:Find Botanical, mint, lime, and honeydew bright, crisp, and refreshing low-proof cocktail	15	
	Orange Dreamsicle Clarified orange cream milk punch, Licor 43, Stoli Vanilla Vodka, bright citrus, silky vanilla, cold foam finish	15	
	Bourbon Passion Milk Punch Benchmark Bourbon , Liber Passion Fruit, Vanilla, Creme De Cacao , Lemon , Clarified Milk	15	
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	
	*Ask your servers about a Spiked version (must be 21+)		
		1 ¼ OZ.	2 ½ OZ. 5 OZ. BTL
'19	Adaptation, Napa	8	15 25 125
'22	Pahlmeyer Merlot, Atlas Peak	14	28 48 185
'21	The Mascot Cabernet Sauvignon, Napa	16	30 50 190
'21	Peter Michael "Les Pavots" Cabernet Sauvignon, Knights Valley	20	35 60 300

MIKE'S
PREMIUM
Wine Pour

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