



APPETIZERS

Fig Garden Antipasto Crostini, 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	29	Shrimp Cocktail GF	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	28
Jumbo Lump Crab Louie GF	36	Salmon Salad GF	33
Caesar Salad Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese	12/16		
Garden Wedge GF	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 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

Creole Shrimp Étouffé 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	42	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	28	7oz. Australian Lobster Tail GF	49
Shrimp Scampi Linguine, garlic, shallots, capers, citrus butter	28	14oz. Australian Lobster Tail GF	79
Lobster Sweet Corn Risotto Sautéed 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	32	Herb Panko Crusted Calamari Steak	27	Alaskan Halibut GF	40
Petrale Sole GF	32	Lump Crab Cake	30	Simply Grilled Crab Stuffed Salmon GF	42

ALL ENTREES INCLUDE:
TWO TRADITIONAL SIDES

THANKSGIVING CLASSICS

Dinners include: turkey gravy, garlic mashed potatoes, cornbread stuffing, sweet yams, green beans, cranberry sauce, and pumpkin pie.

Traditional Turkey Dinner	41
Dijon-Brown Sugar Glazed Ham Dinner	41
Turkey and Ham Combination Dinner	43
Kids (12 and under) Turkey Dinner	16

SIGNATURE DISHES

Frittata Romesco Caramelized onion and fennel, roasted red bell pepper, Italian sausage, fresh herbs, grana Padano cheese, romesco sauce, side salad	23
Filet Mignon Meatloaf Mushroom bordelaise, whipped potatoes, green beans	29
Pistachio Almond Chicken Milanese	28
Sweet Corn Risotto	23

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 <i>*Cold froth iced beverage</i>	7

DESSERT

Bourbon Banana Bread Pudding	13	Seasonal Sorbet GF	11	Bourbon Street Beignets	14
Crème Brûlée GF	13	Chocolate Mousse GF	13	Pumpkin Pie	10

BUY ONE, GET A BONUS

Gift Card

Valid January 1 - June 30, 2027. Dine in Only.

Receive a \$20 bonus card for every \$100 gift card purchased or a \$10 bonus card for every \$50 gift card purchased.

THANKSGIVING 2026

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 8/27/2026			

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+ Vignier 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
	Watermelon Cooler Platinum 7 Vodka, fresh watermelon, mint juice, fresh lime juice.	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
	Coconut Hugo Spritz St-Germain, Bacardi rum, lime juice, coconut cream, mint, lychee, prosecco	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		Orange Dreamsicle Clarified orange cream milk punch, Licor 43, Stoli Vanilla Vodka, bright citrus, silky vanilla, cold foam finish	15
	Mitchter's Rye Old Fashioned Michter's Rye Whiskey, bitters, sugar	14.5		Bourbon Passion Milk Punch Benchmark Bourbon , Liber Passion Fruit, Vanilla, Creme De Cacao , Lemon , Clarified Milk	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
'19	Adaptation , Napa	7	13	25	125
'22	Pahlmeyer Merlot , Atlas Peak	10	19	37	185
'21	The Mascot Cabernet Sauvignon , Napa	10	20	38	190
'21	Peter Michael "Les Pavots" Cabernet Sauvignon , Knights Valley	15	30	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

8/27/2026