

## 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
- NEW Crab Cocktail** GF 29  
Cocktail sauce
- 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
- Peruvian Shrimp Ceviche** GF 19  
Cilantro lime marinade
- Shrimp Cocktail** GF 18  
Cocktail sauce

## SALADS & SOUPS

**NEW Soup & Salad Combo** (M-F Lunch Only)  
Choice of House or Caesar salad • Cup 18 / Bowl 20

- Clam Chowder or Soup Special** 9/12
- Elbow Room House Salad** 🌱 🍷 11/16  
Mixed green lettuce with cucumber, tomato, raisin, walnut, and crouton
- Caesar Salad** 12/16  
Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese
- Garden Wedge** GF 14/19  
Iceberg lettuce, bacon, hard boiled egg, roma tomato, blue cheese crumbles, blue cheese dressing
- ADD PROTEIN:** Chicken 6 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 15
- NEW Harvest Salad** 🍷 16/21  
Citrus marinated roasted beet, orange, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction
- Ancient Grain Bowl** 🌱 14/ Chicken 20  
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 Caesar Salad** 19.50
- Spicy Thai Chicken Salad** 🍷 19.50  
Soba noodles, red cabbage, Thai peanut dressing
- Shrimp Louie** GF 24  
Iceberg lettuce, asparagus, avocado, egg, 1000 island
- NEW Crab Louie** 39  
Iceberg lettuce, asparagus, avocado, egg, 1000 island
- Salmon Salad** GF 🍷 31  
Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette



# 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 27

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, brussel sprouts 2, marinated cannellini bean salad 2

**STEAKS/CHOPS/CHICKEN** **Toppers:** Ponzu 2, 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** 26  
Whipped potato, green bean, charred lemon
- Berkshire Bone-in Pork Chop** 32  
Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes
- Bistro Steak & Shrimp Scampi** GF 38
- Filet Mignon & Shrimp Scampi** 59

## SPECIALTY SEAFOOD CREATIONS

- NEW Creole Shrimp Étouffée** 29  
Simmered shrimp with vegetables in a Cajun spiced sauce. Served with steamed white rice
- Coconut Mango Alaskan Halibut** 40  
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** 27  
Linguine, garlic, shallots, capers, citrus butter
- Petrale Sole a la Francese** 32  
White wine lemon sauce, green beans, jasmine rice
- NEW Crab Stuffed Salmon** 41  
Fresh lump crab, whipped brie, arugula, lemon zest, ancient grains
- 14oz. Australian Lobster Tail** GF 79  
Butter poached lobster with whipped potatoes, green beans
- Crab & Shrimp Mac n' Cheese** 29  
Havarti, cheddar, pecorino Mornay sauce, garlic panko

## SIMPLY GRILLED FISH

**All Entrees Include:** Two traditional sides

- Atlantic Salmon** GF 29
- Petrale Sole** GF 32
- Herb Panko Crusted Calamari Steak** 23
- Lump Crab Cake** 29
- Alaskan Halibut** GF 38
- NEW Salmon Roulade** 39

## DESSERT

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

## SIGNATURE DISHES

- Tagliatelle Bolognese** 22  
Crushed tomato, beef-pork-veal ragu, lemon, grana padano
- Filet Mignon Meatloaf** 25  
Mushroom bordelaise, whipped potatoes, green beans
- Pistachio Almond Chicken Milanese** 🍷 22  
Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino
- Lomo Saltado** 25  
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

**NEW BLTA Lunch Special** (M-F Lunch Only) 17.5  
Half BLTA: Applewood smoked bacon, mayonnaise, avocado, on toasted sourdough

- Parmesan Crusted Focaccia Grilled Cheese** 🌱 🍷 18  
Whipped brie, oven dried tomato, arugula, pesto
- Chicken Milanese Sandwich** 🍷 19  
Crispy chicken breast, arugula, almond 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** 28  
Thin-sliced prime rib, La Boulangerie baguette, au jus
- Atlantic Salmon Filet Sandwich** 🍷 19  
Avocado, arugula, tomatoes, brioche bun, pesto

### STREET TACOS

Two Tacos with Cilantro salsa, Cannellini bean salad, cabbage, avocado, pico de gallo. Choice of:

- Pork Carnitas** 18
- Shrimp** 21

## 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
		3 OZ	6 OZ
'15	Dom Perignon <i>France</i>	40	75
SAUVIGNON BLANC		REG	BIG POUR
'23	Joel Gott <i>California</i>	9	14
'23	St. Supery <i>Napa</i>	12	19
'24	Duckhorn <i>North Coast</i>	15	24
'23	Spottswoode <i>Napa/Sonoma</i>	20	32
	Flight <i>St. Supery, 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	

## ROSE

'23	Alexander Valley <i>Sonoma</i>	9	14
'24	Whispering Angel <i>France</i>	13	21

## FUN REDS

NV	Sally's Secret Sangria	13	
'23	Seghesio Zinfandel <i>Sonoma</i>	12	19
'20	Niner Bootjack Red <i>Paso Robles</i>	11	17
'23	Turley Zinfandel "Old Vines" <i>CA</i>	18	29

## PINOT NOIR

'23	Sea Sun Pinot Noir <i>California</i>	9	14
'23	Cru <i>Monterey</i>	12	19
'22	Belle Glos Las Alturas <i>SLH</i>	16	26
'23	Kosta Browne <i>RRV</i>	25	39
	Flight <i>Cru, Belle Glos, Kosta Browne</i>		20

## MERLOT

'22	Duckhorn <i>Napa</i>	18	29
'22	Pahlmeyer <i>Napa</i>	35	53

## CABERNET SAUVIGNON

'22	Franciscan <i>California</i>	9	14
'22	Beringer <i>Knights Valley</i>	14	22
'22	Justin <i>Paso Robles</i>	16	26
'22	Mondavi <i>Napa</i>	18	29
'23	Elbow Room "Collaboration" <i>Napa</i>	22	35
'20	Silver Oak <i>Alexander Valley</i>	28	40
'22	Caymus <i>Napa</i>	30	45
'21	The Mascot <i>By Harlan</i>	50	75
	Flight <i>Collaboration, Silver Oak, Caymus</i>		26

## CRAFT COCKTAILS

<b>Best Bloody Mary</b> Platinum 7 vodka, Demitri's Mix, bacon seasoned rim	15
<b>Kentucky Spiced</b> Mule Michter's bourbon, Cock n bull ginger beer, fresh lime juice, orgeat, star anise	15
<b>Mango Island Breeze</b> Crop lemon vodka, fresh squeezed lemon juice, pineapple juice, mango pure lemon lime soda garnished with tajin	15
<b>Sally's Italian Strawberry Smash</b> Crop Organic Meyer Lemon vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	15
<b>The Elbow Room Margarita</b> Corazon Blanco tequila, triple sec, sweet & sour, lime juice   Cadillac 16	15
<b>Cool As Cucumber</b> Crop Cucumber vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	15
<b>Blueberry Bliss</b> Crop myer lemon vodka limoncello, agave blueberry syrup, fresh squeezed lemon juice topped with prosecco	15

## DRAFT BEER

	16 OZ.	21 OZ.
<b>Cali Squeeze</b> <i>California</i>	9	11
<b>Mind Haze IPA</b> <i>Firestone</i>	9	11
<b>Modelo Especial</b> <i>Mexico</i>	9	11
<b>Pacifico Clara</b> <i>Mexico</i>	9	11
<b>Scrimshaw</b> <i>California</i>	9	11
<b>Coors Light</b> <i>Golden Colorado</i>	7	8
<b>Michelada Modelo Especial</b> <i>Mexico</i>	9.50	11.50

## BOTTLED BEER & HARD SELTZERS

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

## BEVERAGES

<b>Soft Drinks</b>	4.5	<b>Fresh Squeezed Strawberry Lemonade*</b>	6.25
Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Mug Root Beer		* Lemonade Refills 2	
<b>Iced Tea</b>	4.75	<b>Roy Rogers</b>	5
<b>Panna Still Water</b>	6	<b>Shirley Temple</b>	5
<b>S.Pellegrino Sparkling</b>	6	<b>Lagunitas Hoppy Refresher</b>	6
<b>Fresh Squeezed Arnold Palmer</b>	5.5	<b>Cock 'N Bull Ginger Beer</b>	5.5
<b>Fresh Squeezed Lemonade*</b>	5.5	<b>Red Bull</b> Regular or Sugar Free	6

## ZERO PROOF

<b>Strawberry &amp; Lime Mule</b> Cock 'N Bull ginger beer, lime juice, strawberries	12	<b>Seedlip Selection</b> Choice of: Grove 42 Citrus, Garden 108 Herbal, or Spice 94 Aromatic	11
<b>Garden Margarita</b> Seedlip Garden 108 non-alcoholic spirit, salted rim	12	<b>Blueberry 108</b> 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+)

## CLASSICS

<b>Espresso Martini</b> Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	15
<b>Blood Orange Mimosa</b> Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice	13
<b>Detox Mimosa</b> Prosecco, pineapple, orange juice, pure honey	13
<b>Basil Limoncello Martini</b> Limoncello Platinum 7 vodka, fresh lemon juice, agave nectar, fresh basil	15
<b>Sally's Secret Recipe Sangria</b> Hand crafted in your choice of white or red	13
<b>Buffalo Trace</b>	14.5
<b>Michter's Rye</b>	14.5
<b>Sazerac Rye</b>	14.5
<b>Blanton's</b>	25

\* Bottles may be purchased in the Market.  
\*\*Additional charge for rocks & martini pours

\* Bottles may be purchased in the Market.  
\*\*Additional charge for rocks & martini pours

## BOURBON

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

## GIN

<b>Bombay Dry</b>	12
<b>Bombay Sapphire</b>	13
<b>Empress 1908 Gin</b>	13
<b>Gunpowder Irish Gin</b>	13.5
<b>Hendrick's</b>	13.5
<b>Tanqueray</b>	12
<b>Monkey 47 Gin</b>	15

## WHISKEY

<b>Basil Hayden Dark Rye</b>	13
<b>Hillrock Cask Rye</b>	25
<b>Michter's American</b>	13
<b>Michter's Rye</b>	13
<b>Michter's Sour Mash</b>	13
<b>Sazerac Rye</b> 6 yr	12

## BRANDY/COGNAC

<b>1738 Courvoisier V.S.O.P</b>	26
<b>Hennessy VS</b>	14
<b>Korbel</b>	8.75
<b>Remy Martin</b>	22

## TEQUILA

<b>1800 Cristalino Añejo</b>	14
<b>Casamigos Silver</b>	14
<b>Casamigos Reposado</b>	15
<b>Cazadores Reposado</b>	13
<b>Don Julio 1942</b>	42
<b>Don Julio Añejo</b>	17

<b>Don Julio Blanco</b>	14
<b>Don Julio Reposado</b>	16
<b>Gran Centenario Leyenda</b>	33
<b>Herradura Legend</b>	33
<b>Insolente Extra Añejo</b>	32
<b>La Gritona Reposado</b>	13
<b>Lalo</b>	15
<b>Corazon Blanco</b>	11

## SCOTCH/BLENDED

<b>Macallan</b> 12 yr	24
<b>Macallan Double Cask</b> 18 yr	78
<b>Balvenie</b> 12 yr	19
<b>Bruichladdich</b>	16
<b>Chivas</b>	11
<b>Dewars White Label</b>	11
<b>Glenlivet</b> 12 yr	18
<b>Johnnie Walker Black</b>	14
<b>Johnnie Walker Blue</b>	62
<b>Lagavulin</b> 16 yr	21
<b>Laphroaig</b>	18
<b>Oban</b> 14 yr	28

## RUM

<b>Bacardi Superior</b>	11
<b>Bumbu</b>	13
<b>Bumbu XO</b>	14
<b>Captain Morgan</b>	12
<b>Myers Dark Rum</b>	11

## CANADIAN WHISKEY

<b>Crown Royal</b>	12
<b>Crown Royal Reserve</b>	17

## IRISH WHISKEY

<b>Bushmills</b>	11
<b>Gold Spot</b> 13 yr	50
<b>Green Spot</b>	14
<b>Jameson</b>	11
<b>Jameson</b> 18 yr	36
<b>Redbreast</b> 12 yr	17
<b>Redbreast</b> 15 yr	34
<b>Redbreast</b> 21 yr	60

## VODKA

<b>Belvedere</b>	12
<b>Crop Harvest Earth Meyer Lemon</b>	11.5
<b>Crop Harvest Cucumber</b>	11.5
<b>Grey Goose</b>	12
<b>Ketel One</b>	12
<b>Stoli</b>	12
<b>Stoli Raspberry</b>	12
<b>Stoli Vanilla</b>	12
<b>Tito's</b>	11.5

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

## MIKE'S Premium Wine Pour



**2022 Staglin "Saulus" Cabernet Sauvignon** *Napa*

**1 1/4oz Glass:** 8  
**2 1/2 oz Glass:** 15  
**5oz Glass:** 25  
**Wine List Bottle:** 125  
97 Points Hollis Nelson



**2022 Pahlmeyer Merlot** *Atlas Peak*

**1 1/4oz Glass:** 11  
**2 1/2 oz Glass:** 19  
**5oz Glass:** 35  
**Wine List Bottle:** 175  
95 Points Decanter



**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



**2021 Peter Michael "Les Pavots" Cabernet Sauvignon** *Knights Valley*

**1 1/4oz Glass:** 20  
**2 1/2 oz Glass:** 35  
**5oz Glass:** 60  
**Wine List Bottle:** 300  
97 Points Advocate