

# ELBOW ROOM LUNCH - FRESNO COUNTY RESTAURANT WEEK

CELEBRATE  
RESTAURANT WEEK  
SEPTEMBER 12-21

LUNCH SPECIALS

The BLTA of BLTA'S

Candied Applewood smoked bacon with baby arugula, sliced heirloom tomatoes with pesto, aioli fresh sliced avocado over a toasted brioche bun \$15

Elbow Room’s Waldorf Salad

Fresh red grapes, sliced celery, candied pecans, toasted walnuts and raisins tossed with Fuji red apples and Turkey figs in honey yogurt citrus vinaigrette over fresh iceberg \$15

STARTING LINEUP

New Spinach and Artichoke Dip

Served with grilled naan bread 13

New Asparagus Fries

Lightly breaded jumbo asparagus spears with asiago cheese and bread crumbs fried golden brown served with our house chipotle aioli 14

New Shrimp Taquitos

Five tiger prawns hand-rolled and fried golden brown served with queso fresco, avocado cilantro salsa 16

New Sweet Potato Fries

With chipotle aioli 10

Classic Deviled Eggs

Spanish paprika, capers 8.5

Sautéed Portobello Mushrooms

Thank you Robert & June Donny 14.5

Ginger Teriyaki Steak Bites

Bok choy, scallions, Thai-style dynamite sauce (peanut allergy) 15.5

Hand-rolled Chicken Meatballs

10.5

Deep Fried Calamari

Chipotle aioli 15

Jumbo Lump Crab Cocktail

Dijonnaise sauce and traditional cocktail sauce 21

Sourdough Round

Stuffed with garlic herb butter 6

SOUPS

Soup of the Day

Cup 6.75 | Bowl 9.5

Sunday

Chicken Tortilla

Monday

Tomato Bisque

Tuesday

German Sausage and Potato Soup

Wednesday

Butternut Squash Bisque

Thursday

Chicken Posole

Friday & Saturday

New England Clam Chowder

DESSERTS

Crème Brûlée

9

Chocolate Mousse

9

Raspberry Sorbet with Fresh Berries

9

Ricotta Cheesecake with Bourbon Caramel

9

Coffee Chocolate Chip Gelato

9

Petite Fours Cakes

8

CHEF ERIC’S SUMMER SELECTIONS

New Grilled Prawn & Heirloom Tomato Salad

Drizzled with aged balsamic vinegar, extra virgin olive oil, burrata, pink Himalayan sea salt 17

New Seafood Ceviche

Seasonal white fish and shrimp served in a leche de tigre broth Aji Amarillo with toasted concha corn, sweet potato, topped with pickled red onion, habanero and fresh micro-greens, served with tortilla chips 16

New Vegetarian Pasta

Trottole pasta, summer squash, heirloom cherry tomatoes and asparagus spears lightly tossed in an extra virgin olive oil finished with a touch of our house citrus pesto and grated asiago cheese 16

New Buttermilk Fried Chicken

Juicy buttermilk chicken cutlets fried golden brown and served with buttery Yukon Gold mashed potatoes, grilled sweet corn and topped with country gravy 17

SPECIALTY SALADS

Add: Chicken 5 | Steak 6 | Salmon 7 | Prawns 7

New Jumbo Lump Crab Salad

Baby arugula, kale, mandarin oranges, fresh sliced avocado, citrus champagne vinaigrette 25

New Kale & Quinoa Salad

Thinly sliced baby kale with shredded red cabbage, thinly sliced carrots, grapes, avocado, diced red bell pepper, white sliced almonds, cashews and toasted sunflower seeds tossed in champagne dressing and finished with a touch of grated asiago cheese 9.5/15.5

New Spicy Thai Salad

Asian marinated soba noodles, arugula red cabbage blend with julienned chicken and thinly sliced carrots in a spicy tahini dressing (peanut allergy) 17

New "Sixty South" Antarctic Salmon Salad

Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 19 \*

Elbow Room House Salad

Mixed greens, tomatoes, cucumbers, raisins, walnuts, fresh croutons 8.5/14

Garden Wedge

Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes 9.5/14

Caesar Salad

Romaine, asiago, fresh croutons 8.5/14

GRAB A PAIR | \$14.5

Choose One Entrée

2 Fish Tacos • Three Cheese Spinach Quiche • Turkey Club Panini • Power Chicken Bowl (Red Quinoa, lightly sautéed heirloom cherry tomatoes, asparagus spears, artichoke hearts, cremini mushrooms, bok choy in a citrus ponzu dressing topped with green onions)

Choose One Side

Cup of Soup • Small Caesar Salad • Small House Salad • Fresh Fruit

PACKED TO THE MAX BURGERS & SANDWICHES

Includes fries, onion rings, half & half, or small house or Caesar salad

New Wild Veggie Mushroom "Burger"

Porcini, cremini and portobello mushrooms, asiago, cream cheese, roasted garlic, dijon, arugula, sliced tomato, basil pesto served on a toasted brioche bun 16

New Lump Crab Melt

Fresh jumbo lump crab tossed in a lemon dill crème fraîche, diced onion, heirloom tomato, havarti cheese on toasted bolillo bread 22

New Crispy Chicken Sandwich

Buttermilk fried chicken, havarti cheese, pineapple slaw, heirloom tomatoes, baby arugula, chipotle aioli on toasted bolillo bread 16

New Turkey Club Panini

Toasted foccacia bread, applewood smoked bacon, pesto aioli, lettuce 16

Black Angus Cheeseburger

Sharp cheddar, lettuce, tomato, fried onion, and house made sauce 16

Ultimate Prime Rib French Dip

Au jus, served on a la brea baguette 21

Elbow Room Famous Steak Sandwich

8oz. Center cut “All Natural Black Angus” top sirloin served open face on jalapeño cheesebread. Includes choice of second side: small house or Caesar salad, or cup of soup 21

HOUSE SPECIALS

New Eric's Sancha Shrimp

Luscious white tiger prawns seared with a mixed vegetable bulgar pilaf finished with a sancha honey glaze topped with a citrus crème fraîche 18

New Alaskan Halibut

Sautéed and set over a Maine lobster mixed vegetable ragu with a tarragon fish fumet broth 32

New Grilled “Sixty South” Antarctic Salmon

Luscious Antarctic salmon fillet grilled and served with buttery Yukon Gold mashed potatoes, sautéed spinach, white wine, shallots and topped with fresh lemon caper butter 20 \*

Riley's Beer Batter Fish and Chips

Fries, pineapple coleslaw 16.5

Filet Mignon Meatloaf

Topped with porcini mushroom bordelaise, Yukon Gold mashed potatoes, sautéed spinach 18

\*Monterey Bay Aquarium Seafood Watch: “Good Alternative” Rating; ASC Certified (Recognized by the Aquaculture Stewardship for Superior Farming Practices). Sustainability Farmed.

THANK YOU FOR DINING LOCAL! ASK ABOUT OUR DAILY 2 FOR \$32 DINNER SPECIAL

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# ELBOW ROOM DRINKS

## WINE BY THE GLASS

		HAPPY HOUR	BY THE GLASS	BOTTLE
NV	<b>Zonin “Prosecco”</b> <i>Italy</i>	8.00	9.00	34.00
NV	<b>Domaine Chandon Brut Rose</b> <i>California</i>	10.00	11.00	42.00
NV	<b>Roederer Estate Brut</b> <i>Anderson Valley</i>	11.00	12.00	46.00
2016	<b>Schramsberg “Blanc de Blanc”</b> <i>Napa</i>	13.50	14.50	56.00

## FUN WHITES

NV	<b>Beringer White Zinfandel</b> <i>California</i>	6.25	7.00	26.00
NV	<b>Castello Del Poggio Moscato</b> <i>Italy</i>	7.00	8.00	30.00
NV	<b>La Fiera Pinot Grigio</b> <i>Italy</i>	7.50	8.50	32.00
2017	<b>Fess Parker Riesling</b> <i>Santa Barbara</i>	8.25	9.00	34.00
NV	<b>Antinori Rosé</b> <i>Toscana</i>	9.00	10.00	38.00

## SAUVIGNON BLANC

2016	<b>Joel Gott Sauvignon Blanc</b> <i>California</i>	7.75	8.50	32.00
2017	<b>Kelly Fleming Sauvignon Blanc</b> <i>Napa</i>	11.00	12.00	46.00

## CHARDONNAY

2015	<b>Round Hill</b> <i>California</i>	7.50	8.25	31.00
2015	<b>Hess Select</b> <i>Monterey</i>	8.50	9.25	35.00
2011	<b>Cru “Montage”</b> <i>Monterey</i>	10.00	11.00	42.00
2017	<b>Rombauer</b> <i>Carneros</i>	17.00	18.00	70.00
2017	<b>Lewis Cellars</b> <i>Napa</i>	19.00	20.00	78.00
	<b>Super Chardonnay Flight</b> <i>CRU, Rombauer &amp; Lewis Cellars</i>		16.00	

## FUN REDS

2017	<b>Michael David “Freakshow” Zinfandel</b> , <i>Lodi</i>	8.25	9.25	35.00
2017	<b>Colby Red (Syrah, Petite Syrah, Zinfandel)</b> <i>California</i>	8.25	9.25	35.00
2016	<b>Michael David “Petite Petit” Sirah</b> , <i>Lodi</i>	8.50	9.50	36.00

## PINOT NOIR

2017	<b>Hahn</b> <i>Monterey</i>	8.25	9.25	35.00
2016	<b>Landmark “Overlook”</b> <i>Sta. Barbara, Monterey, Sonoma</i>	11.25	12.25	47.00
2017	<b>Belle Glos</b> <i>Napa</i>	17.00	18.00	70.00
	<b>Pinot Noir Flight</b> <i>Hahn, Landmark &amp; Belle Glos</i>		13.00	

## MERLOT

2017	<b>“R” by Raymond, Lot #2</b> <i>California</i>	8.25	9.00	34.00
2016	<b>Barnett Spring Mountain</b> <i>St. Helena</i>	13.00	14.00	54.00

## CABERNET & BLENDS

2015	<b>Avalon</b> <i>Napa</i>	7.75	8.75	33.00
2013	<b>Murphy-Goode</b> <i>Alexander Valley</i>	9.00	10.00	38.00
2017	<b>Justin</b> <i>Paso Robles</i>	14.50	15.50	60.00
2016	<b>Quilt</b> <i>Napa</i>	17.00	18.00	70.00
2015	<b>Justin “Isosceles”</b> <i>Paso Robles</i>	23.00	24.00	94.00
2014	<b>Silver Oak</b> <i>Alexander Valley</i>	25.00	26.00	102.00
	<b>Super Cabernet Flight</b> <i>Quilt, Isosceles &amp; Silver Oak</i>		23.00	

## DRAFT BEER

		HAPPY HOUR	
<b>Mind Haze IPA by Firestone</b> <i>Paso Robles</i>		6.75	7.25
<b>Blue Moon</b> <i>Golden Colorado</i>		6.75	7.25
<b>Riley’s Sancha Honey Blonde Ale</b> <i>Madera</i>		6.75	7.25
<b>Lagunitas IPA</b> <i>Petaluma</i>		6.75	7.25
<b>Modelo Especial</b> <i>Mexico</i>		6.75	7.25
<b>Beer Of The Month</b>		6.75	7.25
<b>“Dew &amp; Brew”</b> <i>(Tullamore Dew Irish Whiskey &amp; Draft)</i>		10.00	11.00

## BOTTLED BEER

<b>Riley’s Hard Root Beer Float</b> <i>Madera</i>	6.25	6.50
<b>Bud Light</b> <i>United States</i>	4.50	4.75
<b>Coors Light</b> <i>Golden Colorado</i>	4.50	4.75
<b>Coors</b> <i>Golden Colorado</i>	4.50	4.75
<b>St. Pauli Non Alcoholic</b> <i>Germany</i>	5.50	5.75
<b>Michelob Ultra</b> <i>United States</i>	4.50	4.75
<b>Budweiser</b> <i>United States</i>	4.50	4.75
<b>Crispin Hard Cider</b> <i>Colfax</i>	5.50	5.75
<b>Corona Light</b> <i>Mexico</i>	5.50	5.75
<b>Corona</b> <i>Mexico</i>	5.50	5.75
<b>Drakes Denogginizer Double IPA</b> <i>San Leandro</i>	6.25	6.50
<b>Sierra Nevada Torpedo Extra IPA</b> <i>Chico</i>	5.50	5.75
<b>Guinness</b> <i>Ireland</i>	6.25	6.50
<b>Stella Artois</b> <i>Belgium</i>	5.50	5.75
<b>805</b> <i>Paso Robles</i>	5.50	5.75
<b>White Claw Hard Seltzer Black Cherry</b> <i>United States</i>	5.50	5.75
<b>White Claw Hard Seltzer Mango</b> <i>United States</i>	5.50	5.75

## SPIRITS & SAMPLES HAPPY HOUR

Monday – Friday | 3pm – 6pm

### SPIRITS

With any beer, wine or drink you receive one FREE food sample!

**Well Cocktails** 6.5 **Call & Margaritas** 8  
**“Dew Mule”** (Tullamore Dew Moscow Mule) 7.75

### SAMPLES

**Classic Deviled Egg**  
**Meatball**  
**Two Ginger Teriyaki Steak Bites**  
**Salami, Cheese, Olive Skewer**  
**Mini Cup of Soup**

You get a FREE sample with each drink!

### HAPPY HOUR DEALS

**2 Fish Tacos** 7.50  
**2 Prime Rib Sliders** 11

# SUNDAY “FUNDAY”!

**BREAKFAST & LUNCH** 9AM - 2PM • **LUNCH ONLY** 2PM - 4PM  
**2 FOR \$32 DINNER MENU** 4PM - CLOSE

(In addition to regular menu)