bar Elbow Room kitchen

732-898-6860

SOUP

DU JOUR
Cup. . . . . 5 Bowl. 7

FRENCH ONION
Crock. 8

HOUSE MADE BEEF CHILI
Cup. . . . . 7 Bowl. 10

ADD 1/2 GRILLED CHEESE SANDWICH 7

BITES

WINGS regular or boneless 15
buffalo, bbq, sweet chili or teriyaki

PIEROGIES 12
with sautéed onions & sour cream

GIANT SOFT PRETZEL 14
house-made local brew beer cheese sauce

NACHOS 16
chicken, pork or 3 bean chili

JUMBO SHRIMP COCKTAIL 16

FISH TACOS (2) 14
guacamole, pico de gallo

BREADED & FRIED PICKLE CHIPS 12
horseradish mayo for dipping

FRIED GARLIC CHEESE BALLS 12
with marinara sauce for dipping

FRIED ZUCCHINI 12
with horseradish mayo

QUESADILLAS

served with sour cream, and pico de gallo

CHEESE 12
CHICKEN 14
BBQ PULLED PORK 14
SHRIMP 15

BURGERS

ELBOW ROOM BURGER 16

A1 BURGER 18
gorgonzola cheese, sautéed onions, chipotle mayo, A1 sauce

VEGGIE BURGER 14
quinoa, potato, cauliflower, beans

COWBOY BURGER 18
bbq sauce, cheddar, bacon & onion rings

$1 ADD ONS:
cheddar, american, swiss, blue cheese, guacamole, sautéed onions/mushrooms, egg (over easy)

$2 ADD ONS:
bacon, fresh mozzarella, avocado

SERVED WITH FRIES OR SIDE SALAD

SALADS

CAESAR SALAD sm-10 lg-14

ICEBERG WEDGE 16
onion, tomato, lots of bacon, maytag blue cheese dressing, balsamic drizzle

ARTICHOKE & AVOCADO SALAD 16
pistachio nuts, shaved parmesan cheese & lemon dressing

ROASTED TURKEY GORGONZOLA SALAD 17
sliced pears, spiced walnuts, bacon, romaine

LINDY SALAD sm-10 lg-14
iceberg, tomato, onion, provolone & asiago cheese, tossed with lemon, garlic and EVOO

GORGONZOLA PIZZA SALAD 17
with arugula, roasted red peppers, fried eggplant

SALAD ADD ONS:

grilled chicken	7	shrimp	10
breaded chicken	7	salmon	12
tuna steak	9		

SMALL PLATES

SESAME SEARED TUNA 16
asian slaw, ginger ponzu & pickled onions

STUFFED ITALIAN ARTICHOKE 16
served with herbs & parmesan cheese

POTATO SKINS 14
stuffed w/cheddar jack cheese, bacon & sour cream

ROASTED CAULIFLOWER 13
olive oil, garlic, roasted red peppers, parmesan cheese

HOUSE-MADE MEATBALLS 13
house marinara, ricotta cheese

FRIED CALAMARI 18
sweet chili or buffalo (gorgonzola cheese)

SIDES

FRENCH FRIES 6
SWEET POTATO FRIES 6
MASHED POTATO/GRAVY 6
HOUSE-MADE GUACAMOLE & CHIPS 9
TOTS 6
BEER BATTERED ONION RINGS 8
ELBOWS N CHEESE 8

KIDS CORNER

MOZZARELLA STICKS
CHICKEN FINGERS • GRILLED CHEESE
MAC & CHEESE • PASTA WITH SAUCE OR BUTTER
*kids meal comes with soda and scoop of vanilla or chocolate ice cream

9

BETWEEN BREAD & WRAPS

GLUTEN FREE BUNS & WRAPS ARE AVAILABLE
served with fries or side salad

PHILLY CHEESESTEAK SANDWICH 18
peppers, onions, house-made beer cheese on toasted hoagie roll

CHICKEN MILANESE WRAP 18
fresh mozzarella, arugula, tomato, onion & balsamic

BBQ PULLED PORK SANDWICH 16
topped with cole slaw

HOT HONEY CHICKEN SANDWICH 17
grilled or crispy chicken, swiss cheese, arugula, roasted peppers & hot honey on ciabatta bread

GRILLED BBQ CHICKEN SANDWICH 16
with smoked bacon, cheddar cheese on hoagie

GRILLED CHICKEN FAJITA WRAP 16
with peppers & onions

BUFFALO CHICKEN WRAP 16
lettuce, tomato and blue cheese dressing

TURKEY REUBEN 16
russian dressing, cole slaw & swiss cheese

FRIED FLOUNDER SANDWICH 16
with tarter sauce on brioche

GRILLED CHEESES
four cheese (classic) 12
pulled pork 15

MEATBALL PARMESAN HOAGIE 17
fresh mozzarella & marinara sauce

ER'S CAPRESE SANDWICH 17
fresh mozzarella, tomato, roasted peppers, basil & balsamic glaze on ciabatta bread

HOUSE SPECIALTIES

GLUTEN FREE PASTA AVAILABLE

12OZ. NY SIRLOIN 32
mashed potatoes & chef's vegetables

GRANDMA'S MEATLOAF 23
mashed potatoes & chef's vegetables

BABY BACK RIBS (1/2 RACK) 24
with sweet potato fries

"VODKA" CHICKEN PARMESAN 26
chicken cutlet topped with vodka sauce & fresh mozzarella, served over pasta

CHICKEN MILANESE 26
arugula, tomato, fresh mozzarella, onion

FLOUNDER FRANÇAISE 28
basmati rice & chef's vegetables

CHICKEN POT PIE 18

SPICY VODKA RIGATONI 18
+ CHICKEN 25
+ SHRIMP 28

FETTUCCINI CARBONARA 20
parmesan cheese, peas & bacon
+ CHICKEN 27
+ SHRIMP 29

GRILLED OR BLACKENED SALMON 28
basmati rice & chef's vegetable

GF WE ARE HAPPY TO ACCOMMODATE GLUTEN ALLERGIES
PLEASE ASK YOUR SERVER FOR MORE OPTIONS

HOUSE WINES ALWAYS $8.00

CHARDONNAY • PINOT GRIGIO • SAUVIGNON BLANC
PINOT NOIR • MERLOT • CABERNET SAUVIGNON

WINE LIST

	Glass	Bottle
WHITE WINE		
MEZZACORONA PINOT GRIGIO (Italy)	10	32
JOEL GOTT, SAUVIGNON BLANC (CA)	12	35
KENDALL JACKSON, CHARDONNAY (CA)	13	37
RELAX RIESLING (CA)	12	38
WHITE HAVEN, SAVIGNON BLANC (New Zealand)	12	35
ROSE WINE		
HAMPTON WATER (France)	10	33
FLEUR DE MER (Provence)	14	42
RED WINE		
RASCAL, PINOT NOIR (OR)	11	32
PALAZZO DENA TORRE (Italy)	14	36
COLORES DE SOL, MALBEC (Argentina)	10	24
J LOHR "Seven Oaks" CABERNET (CA)	12	35
CHIANTI CLASSICO (Italy)	12	35
SMITH HOOK CABERNET (central coast CA)	13	40
SPARKLING		
ZONIN, PROSECCO	10	

BOURBONS

ANGEL'S ENVY
BUFFALO TRACE
BLANTON'S
BASIL HAYDEN
KNOBB CREEK
BULLEIT
MAKER'S MARK
WOODFORD

BEERS ON TAP

HARPOON IPA
YUENGLING
MILLER LITE
GUINNESS
KANE (ROTATING)
ASBURY BREWERY (ROTATING)
STELLA ARTOIS
LITTLE DOG
BIRDSMOUTH
*ask about our rotating local craft brews

BOTTLES & CANS

CORONA
CORONA LIGHT
HEINEKEN
HEINEKEN LIGHT
HEINEKEN 0
BUDWEISER
BUD LIGHT
MILLER HIGH LIFE
MILLER LITE
COORS LIGHT
ATHLETIC ZERO
CARLSBURG
HIGH NOON
ANGRY ORCHARD HARD CIDER
MAGNERS CIDER
SURFSIDE CANS

TEQUILA

PETRÓN
DON JULIO
MILAGRO
CASAMIGOS
TANTEO
JOSE CUERVO

Elbow Room

HAPPY HOUR
ALL DAY EVERY DAY
Until 6pm - Drinks & Apps

LUNCH SERVED
FRI, SAT & SUN

LIVE Entertainment!
WED & FRI AT 6:30

PRIVATE PARTIES AVAILABLE
ALL OCCASSIONS

COFFEE, TEA, ESPRESSO, CAPPUCCINO

SEASONAL DRINKS MENU

Ask your server for the dessert tray

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www.elbowroomnj.com
The Elbow Room
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