

Grilled Pork Chop
over a Three Potato Hash with Corn on the Cobb and topped with a Mango, Papaya and Pineapple Chutney
\$20.95*

Grilled New York Strip Steak
served with a Baked Idaho Potato and Broccoli
\$27.95*

Grilled Salmon
over Wasabi Potato Croquettes with Sesame glazed Carrots and a Citrus-Ginger Coulis
\$20.95*

Pan Seared Beef Tenderloin
with Balsamic Beef Demi Glace Over Horseradish Mashed Potatoes with sautéed Escarole and Plum Tomatoes
\$26.95

Pan Seared Sea Scallops
over a Pancetta Bacon and Roasted Garlic Risotto Cake with sauteed Haricot Verts and a Creamy Leek Sauce
\$24.95

“Everything” Encrusted Tuna
with Port Wine Sauce Over Basil Mashed Potatoes with Julienne Tomatoes
\$21.95*

Elbow Room Pot Roast
with a Pan Gravy, Mashed Potatoes and Sautéed Julienne Vegetables
\$16.95

Twin Pasta with Chicken, Sausage, and Green Peas
tossed in a Black Pepper Cream Sauce
\$15.95

Grilled Roasted Garlic and Goat Cheese
stuffed Zucchini drizzled with Roasted Tomato Vinaigrette Served with White Bean Hummus and Field Greens
\$13.95

Cornmeal Crusted Chicken
with a Pan Gravy over Roasted Vegetable Mashed Potatoes
\$16.95

Elbow Room's Baked Macaroni
with many Cheeses
\$11.95

Oven Roasted Peppers
Stuffed with Rice and Beans Drizzled with Saffron Vinaigrette on a Bed of Greens
\$14.95

Grilled Beef and Vegetable Kabobs
drizzled with Homemade Steak Sauce on Scallion Rice

\$16.95