

Starters

DUNGENESS CRABCAKES 18

Green apple, grain mustard butter

RHODE ISLAND STYLE CALAMARI 11

Tossed with stuffed olives, baby corn, pepperoncini peppers and pepper cherries

STEAK TACOS 10

Chopped prime beef tacos with warm tortillas, guacamole and salsa

GRILLED ARTICHOKE 11

Served with fresh lemon, warm drawn butter and garlic aioli

BEER-BATTERED ONION RINGS 8

Fried to golden brown and served with Creole aioli

LAMB CHOP FONDUE 16⁵⁰

Lamb chops served with our green chile cheese fondue and roasted sweet potatoes

TUNA TARTARE 16⁵⁰

Tuna & scallion avocado with three sauces for dipping: creamy spicy, yuzu ponzu and wasabi crema

PRIME BEEF TARTARE 17

Hand chopped USDA prime beef tenderloin mixed with red onion, lemon zest and caper Dijon
Served with toast points

CRAB COCKTAIL 17

Chilled jumbo lump crab meat served atop shredded iceberg lettuce with our cocktail sauce

SHRIMP COCKTAIL 16

Three large Mexican white shrimp, with your choice of cocktail, remoulade or mustard sauce

LOBSTER COCKTAIL 18

Three large Canadian lobster tails, served with your choice of cocktail, remoulade or mustard sauce

COCONUT BATTERED SHRIMP 15

Three crispy Mexican white shrimp served with pineapple-cucumber slaw

FRESH OYSTERS ½ dozen 18

We are proud to feature a variety of fresh-from-the-coast oysters, served with cocktail and mignonette sauces

COLD SHELLFISH TOWER 49

A towering sampler of our favorite cold appetizers: oysters, lobster cocktail and shrimp cocktail

HOT APPETIZER TOWER 39

A towering sampler of our favorite hot appetizers: lamb chop fondue, coconut battered shrimp and Rhode Island style calamari

Soups & Salads

BLACK BEAN SOUP 8

With smooth avocado, cotija cheese, scallion and Chimayo spiced tortilla chips

CHARRED RED PEPPER SOUP 7

ROASTED CORN & CHICKEN CHOWDER 7

Sweet corn and roasted chicken with bacon, peppers, potatoes and rich cream

STEAK CHILI 8

Seasoned steak, simmered in a rich tomato sauce with our savory eight spice recipe

Julia's Salad 9

Chopped iceberg lettuce with cherry tomatoes, yellow peppers, cucumbers, red onions, celery, hearts of palm, cheddar cheese and our own green goddess dressing

HOUSE SALAD 8

Mixed lettuces with cherry tomatoes, yellow pepper, red onion and aged sherry vinaigrette

ICEBERG WEDGE SALAD 8

Chilled lettuce wedge with blue cheese crumbles, applewood smoked bacon slices, thinly sliced red onion, chives and blue cheese dressing

CAESAR SALAD, Small 7⁵⁰ or Large 10⁵⁰

Add Chilled Chicken 4

TRUFFLED BEET - FRESH MOZZARELLA SALAD 12⁵⁰

Beet carpaccio, baby chioggia beets, fresh mozzarella and basil tossed in our white truffle vinaigrette

ASIAN CHICKEN SALAD 16⁵⁰

Napa cabbage, roasted chicken breast, edamame, carrots, cashews and a miso-ginger vinaigrette

COBB SALAD 16⁵⁰

Crisp mixed greens with chicken, eggs, avocado, bacon, blue cheese and tomatoes. You choose the dressing

MEDITERRANEAN SALAD 16⁵⁰

Baby arugula salad with feta cheese, artichoke hearts, olives, sun dried tomatoes, chick peas and red onions. Tossed with our yogurt vinaigrette and topped with grilled chicken. Served with warm pita bread

SHRIMP SALAD 17⁵⁰

Mexican shrimp with bacon, eggs, cheddar cheese, tomatoes, onions and mixed greens tossed with a creamy mustard dressing

Elway's Fresh Fish & Cold Water Crustaceans

GRILLED IVORY KING SALMON 44

Mint pesto pearl couscous, grilled Georgia brown shrimp-cucumber salad,
charred ramp vinaigrette

ROASTED ALASKAN HALIBUT 38

Fingerling potatoes, grilled Colorado asparagus, Duck egg salad, Colorado asparagus sauce

DEAN'S PARMESAN CRUSTED FLORIDA GROUPER 36

Louisiana Creole sauce

AHI TUNA 29

Wasabi pea crusted and topped with a miso beurre blanc

ELWAY'S SALMON 29

Topped with miso beurre blanc, roasted petite shrimp and lump crab

CLARE ISLAND IRISH SALMON 23

JAPANESE SEA BASS 39

MAINE LOBSTER TAIL 10 oz or 16 oz *58 or 75*

ALASKAN CRAB LEGS 8 oz or 16 oz *30 or 49*

with.....

New Potato-Oyster Mushroom Hash 8

Sautéed Asparagus 8

Sautéed Broccoli 7

Add Cheese Sauce 2

Roasted Cauliflower 8⁵⁰

Creamed Corn 7

Creamed Spinach 8⁵⁰

Sautéed Sugar Snap Peas 8⁵⁰

Sautéed Cremini Mushrooms 8⁵⁰

Spring Vegetable Saute 8

With black garlic vinaigrette

Baked Potato 7

French Fries 4

Macaroni & Cheese 8

Au Gratin Potatoes 7⁵⁰

Twice Baked Potato 7

Yukon Gold Mashed Potatoes 7

U.S.D.A. Prime Hand-Cut Steaks



NEW YORK STRIP 8 oz 30

NEW YORK STRIP 16 oz 41

BONE-IN NY STRIP 18 oz 42

FILET 8 oz 34

FILET 12 oz 41

BONE-IN FILET 13 oz 42

BONE-IN RIB-EYE 22 oz 42

PORTERHOUSE 28 oz 47

BUFFALO RIB-EYE 14oz 45

PRIME RIB 14 oz 30

PRIME RIB 20 oz 39

SIRLOIN 10 oz 24

ALL STEAKS CAN SURF 27

Add Maine lobster tail to any steak entrée

STEAK & CAKE 12

Add a Crabcake & sauce Louis to any steak

Over Easy Duck Egg 5
Hudson Valley Foie Gras 15
Maytag Bleu Cheese Butter 3
Oscar Elway's Style 9

Peppercorn Sauce 4
Bearnaise Sauce 3
Black Pepper-Horseradish Aioli 3

Elway's Classics

CHIMAYO GRILLED COLORADO LAMB LOIN 44

Braised lamb-green chile "posole" cake, smoked guacamole, red chile jus

COLORADO RACK OF LAMB 41

A full rack of lamb rubbed with stone ground mustard and fresh rosemary

SHORT RIB "off the bone" 22

Prime meat, braised slowly in rich stock and served with pan juices and mashed potatoes on the side

WHITE MARBLE FARMS TWO CHOP PORK CHOP 32

Pickled ramps, warm bacon vinaigrette

PRIME BEEF ENCHILADAS 17⁵⁰

Filled with shredded short rib and asadero cheese, smothered in red chile, green chile or "Christmas"

ROASTED ½ CHICKEN 21

SMASH BURGER 12⁵⁰