

STARTERS

<p>GRILLED ARTICHOKE Garlic Aioli, Drawn Butter, Lemon</p>	14 ⁵⁰	<p>CRAB COCKTAIL Jumbo Lump Crab Meat, Cocktail Sauce, Iceberg Lettuce</p>	21 ⁵⁰
<p>DUNGENESS CRABCAKES Granny Smith Apple Slaw, Grain Mustard Butter</p>	22	<p>SHRIMP COCKTAIL Three Large Mexican White Shrimp, Cocktail Sauce, Remoulade, Joe's Mustard Sauce</p>	21
<p>COCONUT BATTERED SHRIMP Three Crispy Mexican White Shrimp, Thai Basil Slaw, Crushed Cashews</p>	20	<p>RHODE ISLAND STYLE CALAMARI Pepperoncini & Cherry Peppers, Tempura Fried Baby Corn, Bleu Cheese Stuffed Olives</p>	16
<p>STEAK TACOS USDA Prime Beef, Cheddar Cheese, Salsa Fresco, Pineapple Habanero Salsa, Guacamole, Flour Tortillas</p>	15 ⁵⁰	<p>*FRESH OYSTERS ½ dozen Choice of Fresh East or West Coast Oysters, Cocktail Sauce, Mignonette</p>	23
<p>*LAMB CHOP FONDUE Lamb Chops, Green Chili Cheese Fondue, Chimayo Tortillas, Roasted Sweet Potatoes</p>	27	<p>*TUNA TARTARE Ahi Tuna, Scallion, Avocado, Yuzu Ponzu, Creamy Spicy Aioli, Wasabi Crema</p>	22
<p>BEER-BATTERED ONION RINGS House-made Batter using Local Colorado Beer, Creole Aioli, Ketchup</p>	10 ⁵⁰	<p>*COLD SHELLFISH TOWER Oysters on the Half Shell, Crab Cocktail, Shrimp Cocktail</p>	64
<p>BAKED POTATO CHEESE DIP Cheddar Cheese, Bacon, Red Onion, Chives, Roasted Green Chilies, Crispy Potato Skins, Tortilla Chips</p>	12		
<p>*HOT APPETIZER TOWER Lamb Chop Fondue, Coconut Battered Shrimp, Rhode Island Style Calamari</p>	58		

There will be a 20% gratuity added to parties of 7 or more

**Items may be served raw, undercooked, or cooked to order. +Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

S O U P S

CHARRED RED PEPPER SOUP

Basil Pesto Crostini

10 | **ROASTED CORN & CHICKEN CHOWDER** 10⁵⁰
Bacon, Green Chili, Potatoes, Cream

SPICY STEAK CHILI

Cheddar Cheese, Sour Cream, Red Onion, Tortilla Chips

11

S A L A D S

JOHN'S SALAD

Iceberg Lettuce, Cheddar Cheese, Cherry Tomatoes, Yellow & Red Peppers, Cucumbers, Red Onion, Celery, Hearts of Palm, Sherry Vinaigrette, Green Goddess Dressing

13 | **MEDITERRANEAN SALAD** 20

Baby Arugula, Feta Cheese, Red Onion, Artichoke Hearts, Kalamata Olives, Radish, Sun-Dried Tomatoes, Chick Peas, Crispy Capers, Yogurt Vinaigrette, Grilled Chicken Breast, Warm Pita Bread

HOUSE SALAD

Butter & Romaine Lettuces, Cherry Tomatoes, Shaved Radishes, Bacon, Parmesan, Eggs, Croutons, Parmesan Vinaigrette

11 | **ASIAN CHICKEN SALAD** 18

Bok Choy, Napa Cabbage, Edamame, Shredded Chicken, Snap Peas, Carrots, Cashews, Miso-Ginger Vinaigrette

ICEBERG WEDGE SALAD

Iceberg Lettuce Wedge, Red Onion, Chives, Bleu Cheese Crumbles, Applewood Smoked Bacon, Bleu Cheese Dressing

12 | **BEEF STEAK TOMATO SALAD** 18

Vine Ripe Tomato, Pea Tendrils, Shallots, House-made Mozzarella, Blue Cheese, White balsamic vinaigrette

CAESAR SALAD Small 10 or Large

Romaine Lettuce, Seasoned Croutons, Parmesan Cheese
Add Chicken

14 | **SHRIMP SALAD** 20⁵⁰

Bacon, Eggs, Cheddar Cheese, Tomatoes, Onions, Creamy Mustard Dressing

TRUFFLED BEET &

FRESH MOZZARELLA SALAD

Red & Gold Beets, Caramelized Shallots, House-made Mozzarella, Basil, White Truffle Vinaigrette

14 | **COBB SALAD** 19

Romaine Lettuce, Shredded Lemon Chicken, Eggs, Avocado, Applewood Smoked Bacon, Bleu Cheese, Cherry Tomatoes, Onions, Spiced Pecans. Choice of House-made Dressing

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FRESH FISH & COLD WATER CRUSTACEANS

<p>*FARM RAISED SALMON 35 Poached, Drawn Butter, Lemon</p> <p>*ELWAY'S SALMON 40 Roasted Baby Shrimp & Lump Crab, Miso Beurre Blanc</p> <p>*DEAN'S PARMESAN CRUSTED PACIFIC GROUPE 40 Louisiana Creole Sauce, Andouille Sausage, Applewood Smoked Bacon, Baby Shrimp, Lump Crab, Crawfish</p>	<p>*AHI TUNA 42 Wasabi Pea Crust, Miso Beurre Blanc</p> <p>*AHI TUNA SIMPLY SEARED 36</p> <p>MAINE LOBSTER TAIL 10oz MKT Drawn Butter, Lemon</p> <p>*SEARED SEA SCALLOPS 32</p>
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CHEF'S SPECIALS & SOMMELIER'S WINE PAIRING

In addition to our menu selections, we encourage you to inquire about our weekly Appetizer & Entrée Specials, as well as our Sommelier's Wine Pairings.

ELWAY'S CLASSICS

<p>*COLORADO RACK OF LAMB 58 Grain Mustard & Rosemary Crusted</p> <p>ROASTED ½ CHICKEN 30</p> <p>*SMASH BURGER 17</p>	<p>SHORT RIB "OFF THE BONE" 32 Mashed Potatoes</p> <p>*BUFFALO RIB-EYE 14 oz 48</p> <p>PRIME BEEF ENCHILADAS 28 Shredded Beef, Asadero Cheese, Red Chili, Green Chili Or Christmas</p>
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U.S.D.A. PRIME HAND-CUT STEAKS

*NEW YORK STRIP 8oz	42	*BONE-IN FILET 13oz	60
*NEW YORK STRIP 16oz	52	*BONE-IN NEW YORK 18oz	54
*FILET 8oz	48	*BONE-IN RIB-EYE 22oz	54
*FILET 12oz	55	*PORTERHOUSE 28oz	64
*7X WAGYU RIB-EYE 18oz	77	ALL STEAKS CAN SURF	55
Risotto Fritters, Roasted Garlic Aioli		Add a Maine Lobster Tail To Any Steak	
*MEYER RANCH PRIME RIB		STEAK & CAKE	11
14oz	39	Add a Crabcake & Grain Mustard Butter	
20oz	47		

SAUCES

*HUDSON VALLEY FOIS GRAS	15	PEPPERCORN SAUCE	5
OSCAR ELWAY'S STYLE	12	*BÉARNAISE SAUCE	4
MAYTAG BLUE CHEESE BUTTER	4	BLACK PEPPER & HORSERADISH AIOLI	4
CARAMELIZED SWEET ONION	5		

WITH

BRUSSELS SPROUT HASH	10	#7 HASH BROWNS	12
Bacon, Toasted Almonds		Garlic Aioli, Ketchup	
ELWAY'S CRAB FRIED RICE	14	YUKON GOLD MASHED POTATOES	10
ROASTED CAULIFLOWER	10	FRENCH FRIES	6
Truffle Butter		Add Parmesan & Truffle Oil	2
CREAMED SPINACH	10	TWICE BAKED POTATO	10
CREAMED CORN	10	AU GRATIN POTATOES	10
SAUTÉED BROCCOLI	10	GARLIC WILTED SPINACH	10
Add Cheese Sauce	2	Herbed Goat Cheese	
SAUTÉED ASPARAGUS	10	BAKED POTATO	9
SAUTÉED CREMINI MUSHROOMS	10	MACARONI & CHEESE	10

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