

STARTERS

LAMB CHOP FONDUE Green chile cheese sauce, roasted sweet potatoes	15	RHODE ISLAND STYLE CALAMARI Stuffed olives, baby corn, pepperoncini peppers, cherry peppers	11
GRILLED ARTICHOKE Warm drawn butter, garlic aioli	11	COCONUT SHRIMP Pineapple-cucumber slaw, ginger dipping sauce	17
STEAK TACOS Prime beef tacos, flour tortillas, guacamole, fresh tomato salsa	10	TUNA TARTARE Ahi tuna, scallion, avocado. Creamy spicy, Yuzu Ponzo, Wasabi Crema Dipping sauces	17
CRAB CAKE Jumbo lump crab, red, green and poblano peppers. Miso beurre blanc	17	COLD SHELLFISH TOWER Oysters, lobster cocktail, shrimp cocktail	49
HOT APPETIZER TOWER Lamb chop fondue, Coconut shrimp, Rhode Island style calamari	38	BACON WRAPPED SHRIMP Mexican white shrimp, Neuske's smoked bacon, guacamole, tortilla chips	19
BEER-BATTERED ONION RINGS Creole aioli	10		

RAW BAR

SHRIMP COCKTAIL Jumbo Mexican white shrimp, cocktail, remoulade, or mustard sauce	16	CRAB COCKTAIL Jumbo lump crab meat, shredded iceberg lettuce, horseradish cocktail sauce	18
LOBSTER COCKTAIL Three Canadian lobster tails, cocktail, remoulade or mustard sauce	19	CAVIAR SERVICE *Wild Sturgeon Osetra, Uruguay, 30 grams,	MP
FRESH OYSTERS ½ dozen Fresh Daily Selection Served with cocktail and mignonette sauces	18		

SOUPS & SALADS

ROASTED CORN & CHICKEN CHOWDER 8

Bacon, peppers, potatoes, cream

CHARRED RED PEPPER SOUP 8

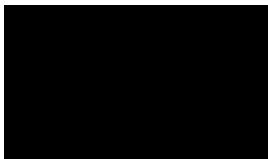
Pesto crostini

BLACK BEAN SOUP 9

Avocado, queso fresco, Chimayo tortilla chips

STEAK CHILI 10

Traditional Garnish



Chopped iceberg, cherry tomatoes, yellow peppers, cucumbers, red onions, celery, hearts of palm, cheddar cheese, zesty green goddess dressing

HOUSE SALAD

Baby mixed lettuces, yellow peppers, red onions, olives, cherry tomatoes, aged sherry vinaigrette dressing

SHRIMP SALAD

Bacon, cheddar cheese, eggs, tomatoes, onions, creamy mustard dressing

ASIAN CHICKEN SALAD

Napa cabbage, chicken breast, edamame, carrots, peanuts, Thai vinaigrette

COBB SALAD

Mixed greens, chicken, eggs, avocados, bacon, blue cheese, tomatoes, choice of dressing

9 **CAESAR SALAD, Small** 8
Chicken add 5

CAESAR SALAD, Large 11
Whole heart of romaine lettuce

8 **ICEBERG WEDGE SALAD** 7
Blue cheese crumbles, bacon, red onions, chives, blue cheese dressing

19 **CRAB SALAD** 19
Lump crab meat, red onions, cheddar cheese, avocado, Red pepper vinaigrette

18 **MEDITERRANEAN SALAD** 17
Baby arugula salad, feta cheese, artichoke hearts, olives, sun dried tomatoes, chick peas, red onions, grilled chicken, yogurt vinaigrette, warm pita

17 **TRUFFLED BEET- MOZZARELLA SALAD** 13
Beet carpaccio, baby chioggia beets, fresh mozerella, basil, white truffle vinaigrette

USDA PRIME HAND CUT STEAKS

NEW YORK STRIP	8 oz	30	BONE-IN RIB-EYE	22 oz	42
NEW YORK STRIP	16 oz	40	PORTERHOUSE	22 oz	42
BONE-IN NY STRIP	18 oz	46	PRIME RIB	10 oz	28
FILET	8 oz	34	PRIME RIB	15 oz	32
FILET	12 oz	40	PRIME RIB	22 oz	42
BONE-IN FILET	13 oz	50	RIBEYE	16 oz	39
VEAL CHOP	12 oz	42	BUFFALO RIB-EYE	12 oz	36

ALL STEAKS CAN SURF

ADD 7 oz LOBSTER TAIL 30

Oscar <i>ELWAY'S</i> Style	9	Black Pepper-Horseradish Aioli	4
Béarnaise Sauce	4	Peppercorn Sauce	5
Red Wine Demi	5	Miso Butter	4
Hollandaise	4		

WITH.....

Sautéed Asparagus	7	Macaroni & Cheese	9
Sautéed Broccoli	7	Au Gratin Potatoes	7
Roasted Cauliflower	7	Baked Potato	7
Creamed Corn	7	Yukon Gold Mashed Potato	7
Sautéed French Green Beans	9	Creamed Spinach	7
French Fries	5	Sautéed Sugar Snap Peas	9
Crab Fried Rice	10	Broccolini Toasted almonds, Saba syrup	9
Sautéed Cremini Mushrooms	9	Baby Squash and Zucchini	7

ELWAY'S FAVORITES

ROASTED ½ CHICKEN	22	SMASH BURGER	13
RACK OF LAMB	42	SHORT RIB “off the bone”	21
DOUBLE CUT PORK CHOP	34		

FRESH FIN FISH & CRUSTACEANS

MISO BUTTER FISH		36
FARM RAISED SALMON		22
ELWAY’S SALMON		31
AHI TUNA		33
FRESH CATCH		<i>MP</i>
SEARED SEA SCALLOPS		30
AUSTRALIAN LOBSTER TAIL		
	10 oz	53
	16 oz	74
ALASKAN CRAB LEGS		
	8 oz	32
	16 oz	51