

Starters

GRILLED ARTICHOKE 11

Warm drawn butter and garlic aioli

DUNGENESS CRAB CAKES 19

Green apple, grain mustard butter

RHODE ISLAND STYLE CALAMARI 11

Stuffed olives, baby corn, pepperoncini peppers and cherry peppers

STEAK TACOS 10

Prime beef tacos, flour tortillas, guacamole and fresh tomato salsa

BEER-BATTERED ONION RINGS 10

Creole aioli

LAMB CHOP FONDUE 16

Green chile cheese sauce, roasted sweet potatoes

TUNA TARTARE 17

Ahi tuna, scallion, Creamy spicy, yuzu ponzu, wasabi crema

PRIME BEEF TARTARE 17

Prime beef tenderloin, red onion, lemon zest, caper dijon

CRAB COCKTAIL 18

Jumbo lump crab meat, shredded iceberg lettuce, horseradish cocktail sauce

SHRIMP COCKTAIL 16

Jumbo Mexican white shrimp, served with cocktail, remoulade or mustard sauce

LOBSTER COCKTAIL 19

Three South African lobster tails, served with cocktail, remoulade or mustard sauce

COCONUT BATTERED SHRIMP 17

Pineapple-cucumber slaw, ginger dipping sauce

FRESH OYSTERS ½ dozen 18

Served with cocktail and mignonette sauces

COLD SHELLFISH TOWER 49

Oysters, lobster cocktail and shrimp cocktail

HOT APPETIZER TOWER 39

Lamb chop fondue, coconut battered shrimp, Rhode Island style calamari

CAVIAR SERVICE MP

Wild Sturgeon Osetra

Uruguay, 30 grams

SOUP DU JOUR 9

CHARRED RED PEPPER SOUP 9

Pesto crostini

ROASTED CORN & CHICKEN CHOWDER 8

Bacon, peppers, potatoes, cream

STEAK CHILI 10

Traditional Garnish

 **Green Goddess 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

Baby mixed lettuces, cherry tomatoes, yellow pepper, red onion, olives, and white balsamic

ICEBERG WEDGE SALAD 9

Blue cheese crumbles, bacon, red onion, chives, blue cheese dressing

CAESAR SALAD, Small 8 or Large 11

Add Chilled Chicken 5

TRUFFLED BEET - FRESH MOZZARELLA SALAD 13

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

ASIAN CHICKEN SALAD 18

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

COBB SALAD 17

Mixed greens, chicken, eggs, avocado, bacon, blue cheese, tomato, choice of dressing

MEDITERRANEAN SALAD 17

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

SHRIMP SALAD 19

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

Elway's Fresh Fish & Cold Water Crustaceans

FARM RAISED SALMON 22

SEARED SEA SCALLOPS 32

AHI TUNA 35

Wasabi pea-crusted and topped with a miso beurre blanc

ELWAY'S SALMON 32

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

FRESH CATCH MP

MAINE LOBSTER TAIL 10 oz 56

ALASKAN CRAB LEGS 8oz or 16oz 32 or 51

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



NEW YORK STRIP 8 oz 31

NEW YORK STRIP 16 oz 42

BONE-IN NY STRIP 18 oz 46

FILET 8 oz 36

FILET 12 oz 42

BONE-IN FILET 13 oz 49

RIB-EYE 16 oz 39

BONE-IN RIB-EYE 22 oz 46

PORTERHOUSE 28 oz 52

PRIME RIB 14 oz 32

PRIME RIB 20 oz 40

SIRLOIN 10 oz 22

BUFFALO RIB-EYE 12 oz 41

ALL STEAKS CAN SURF 34

Add Maine lobster tail to any steak entrée

STEAK & CAKE 12

Add a Crab cake & sauce Louis to any steak

Oscar ELWAY'S Style	9
Bearnaise Sauce	4
Red Wine Demi	5
Hudson Valley Foie Gras	15

Black Pepper-Horseradish Aioli	4
Peppercorn Sauce	5
Maytag Blue Cheese Butter	4

with.....

French Fries	5	Baked Potato	7
Creamed Corn	7	Yukon Gold Mashed Potatoes	7
Sautéed Broccoli	7	Creamed Spinach	8
<i>Add cheese sauce</i>	2	Macaroni & Cheese	9
Sautéed Asparagus	8	Brussels Sprout Hash	9
Roasted Cauliflower	9	<i>Toasted Pistachios</i>	
Sautéed Cremini Mushrooms	9	Elway's Fried Rice	12
Sautéed Sugar Snap Peas	9	<i>King Crab or Duck Confit</i>	
		Au Gratin Potatoes	12