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March 10, 2010 ▼ FOR MORE THAN 33 YEARS - There's No Turning Back!

Elway's

By Pat Miller, Gabby Gourmet

Elway's Cherry Creek
2500 E. 1st Ave.
Denver
303-399-5353; www.elways.com
Elway's Cherry Creek won the Out Front Colorado Readers' Choice award for OUTstanding Steakhouse – and for good reason. This place has it all.

Elway's has definitely made its mark in Cherry Creek. Located to the west of the shopping center, the restaurant's exterior is stunning. As you enter, a huge granite water-wall captures your eye. To the right is a beautiful bar for gathering or dining, with warm woods and burgundy upholstered bar stools to set the scene. The dining area is warm and inviting, with brown and burgundy tones throughout, stunning chairs and booths, and soft lighting. The room is large but sectioned into private dining areas for more intimate conversations.

Executive Chef Tyler Wiard is an amazing talent in the kitchen, creating the fabulous food that sets Elway's apart from any other steak house. Start with appetizers of fried calamari with bits of corn, jalapeños, zucchini and peppers, combined for a spicy flavor overall. The tuna tartar with avocado and three dipping sauces and the lamb fondue are fabulous in presentation and taste. The Caesar, wedge with bacon, and tomato and mozzarella make great salad choices. The Cobb, shrimp, and Asian chicken salads are perfect to share or enjoy as a main course. Be sure to try the Cherry Creek, full of chicken, dried fruit, cheese, nuts and greens.

Steaks, all the highest quality, prime-grade beef, are offered in two sizes for different appetites. Sirloin, porterhouse, filet, rib-eye and prime rib arrive cooked as ordered, full of flavor and tender to the bite. The best steak may be the bone-in filet. Several fish and shellfish options, such as lobster, salmon, and more, are pleasing. Don't miss the fabulous half-chicken or rack of lamb. Fun entrées include an awesome smash burger and a braised short rib. For sides, choose from marvelous au gratin potatoes, creamed corn, creamed spinach, crab fried rice, the best macaroni and cheese, to-die-for Brussels sprouts hash and out-of-this-world roasted cauliflower with truffle butter.

Desserts are totally decadent and divine. S'mores, warm chocolate chip or oatmeal cookies, gelato and tiramisu cones are all great, but the ding dong, brownie à la mode with chocolate and caramel sauces, chocolate pudding, and chocolate soufflé are even better.

The extensive wine-by-the-glass list makes for delicious pairings with every course. Service is top-notch, with a well-trained, attentive staff to care for guests. The bar and patio rock at all times, and with live music, it is even more special. Lunch and weekend brunches continue in the same great style as dinner. And remember the summer concert series! This dining experience adds up to a Super Bowl win for Elway's. ■



The most fun:

Splurge on decadent meals, or stop by for a burger or salad. Come dressed up or as casual as you like. You will be treated royally any time you visit.

Don't miss:

the bone-in filet, the smash burger and the house-made spicy chips.

About the chef:

The talented and creative Tyler Wiard is the most charitable man, and the first to sign on for any cause. Elway's and Tyler generously donate their services and food to wonderful causes throughout the year.

Hours:

Open every day, with brunch on Saturday and Sunday. Reservations are accepted and recommended.



Pat Miller, the Gabby Gourmet, hosts the Gabby Gourmet Restaurant Show every Saturday from 1 - 3 p.m. on KHOW 630AM. She appears every Wednesday on the 7News at 11AM broadcast with a restaurant segment. The 2010 Gabby Gourmet Restaurant Guide is available everywhere. For more fun and information, go to www.gabbygourmet.com.