

# Westword

## Food & Drink

### BEST RED CHILE ELWAY'S CHERRY CREEK

2500 E. 1st Ave.  
303-399-5353  
www.elways.com

Who would have thought, in a town flush with cantinas, taquerias, carnicerías and Mexican markets, that Denver's best red chile would come from the kitchen of a full-blooded steakhouse? While the Cherry Creek Elway's is best known for its slabs of steer, chef Tyler Wiard's New Mexican-style red chile, which he drapes over his steak enchiladas, is worthy of worship. We can't get enough of this smooth, slightly bitter purée, which is sharply punctuated with the savory, spicy and earthy nuances of ground chiles.

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### BEST HIGH-END STEAKHOUSE ELWAY'S CHERRY CREEK

2500 E. 1st Ave.  
303-399-5353  
www.elways.com

The Cherry Creek Elway's is a bastion of big spenders, big deals and big steaks. While the hormone-charged bar is a meat market for pin-up cougars with head-turning cleavage and the young, moneyed cads who want to take them home, and the dining room is a swell of starched shirts, pressed pants, high heels and more cleavage, the real showpieces here are the wet-aged, primal cuts of Prime beef. They're judiciously seasoned, grilled to your exact specifications and percolating with juices, the very essence of medieval decadence. But there's more, much more, to appreciate at Elway's. Fish is treated with the same respect as steer, a rarity in a steakhouse kitchen; the appetizers are clever and could make a meal on their own; the cult-classic side dishes never disappoint; and the wine list, while predictably expensive, is anything but predictably ordinary. In a town filled with high-end steakhouses, Elway's never fails to score.

**BEST** of  
**DENVER**  
**2010**

Brooks