

Starters

GRILLED ARTICHOKE 11

Garlic aioli, drawn butter, lemon

DUNGENESS CRABCAKES 18

Granny Smith apple slaw, grain mustard butter

RHODE ISLAND STYLE CALAMARI 11

Pepperoncinis and cherry peppers, tempura battered baby corn and bleu cheese stuffed olives

STEAK TACOS 10

USDA prime beef, flour tortillas, guacamole, ancho salsa

BEER-BATTERED ONION RINGS 8

Creole aioli, ketchup

LAMB CHOP FONDUE 16⁵⁰

Lamb chops, green chile cheese fondue, Chimayo tortillas, roasted sweet potatoes

TUNA TARTARE 16⁵⁰

Ahi tuna, scallion avocado, creamy spicy aioli, yuzu ponzu, wasabi crema

CRAB COCKTAIL 17

Jumbo lump crab meat, cocktail sauce, iceberg lettuce

SHRIMP COCKTAIL 16

Three large Mexican white shrimp, cocktail sauce, remoulade, Joe's mustard

LOBSTER COCKTAIL 18

Three South African lobster tails, cocktail sauce, remoulade, Joe's mustard sauce

COCONUT BATTERED SHRIMP 15

Three crispy Mexican white shrimp, pineapple-cucumber slaw

FRESH OYSTERS ½ dozen 18

Fresh-from-the-coast oysters, cocktail sauce, mignonette

COLD SHELLFISH TOWER 49

Oysters on the half shell, lobster cocktail, shrimp cocktail

HOT APPETIZER TOWER 39

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

Soups & Salads

CREAMY MUSHROOM SOUP 9

Grilled Portabellas, house pickled relish

BLACK BEAN SOUP 8

Smooth avocado, Cotija cheese, scallions, Chimayo tortilla chips

CHARRED RED PEPPER SOUP 7

Basil pesto crostini

ROASTED CORN & CHICKEN CHOWDER 7

Bacon, green chile, potatoes, cream

SPICY STEAK CHILI 8

Cheddar cheese, sour cream, red onion, tortilla strips

Jane's Salad 9

Iceberg lettuce, green goddess dressing, cheddar cheese, cherry tomatoes, yellow and red peppers, cucumbers, red onion, celery, hearts of palm, sherry vinaigrette

"BLT" SALAD 12

Grilled little gem lettuces, creamy bacon dressing, roasted Roma tomatoes, over-easy duck egg, grilled pretzel bread

HOUSE SALAD 8

Mixed lettuces, tomatoes, yellow peppers, Kalamata olives, red onion, white balsamic vinaigrette

ICEBERG WEDGE SALAD 8

Iceberg lettuce wedge, bleu cheese crumbles, Applewood smoked bacon, red onion, chives, bleu cheese dressing

CAESAR SALAD, Small 7⁵⁰ **or Large** 10⁵⁰

Add chicken 5

TRUFFLED BEET - FRESH MOZZARELLA SALAD 12⁵⁰

Red and gold beets, house made mozzarella, caramelized shallots, basil, white truffle vinaigrette

ASIAN CHICKEN SALAD 16⁵⁰

Bok choy, Napa cabbage, shredded chicken, edamame, snap peas, carrots, cashews, miso-ginger vinaigrette

COBB SALAD 16⁵⁰

Romaine and iceberg lettuces, shredded chicken, eggs, avocado, bacon, bleu cheese crumbles, tomatoes
Choice of house made dressing

MEDITERRANEAN SALAD 16⁵⁰

Baby arugula, feta cheese, artichoke hearts, Kalamata olives, sun-dried tomatoes, chick peas, red onion, crispy capers, radish, yogurt vinaigrette, grilled chicken breast, pita bread

SHRIMP SALAD 17⁵⁰

Romaine and iceberg lettuce, Mexican shrimp, bacon, eggs, cheddar cheese, tomatoes, red onion, creamy mustard dressing

Elway's Fresh Fish & Cold Water Crustaceans

DEAN'S PARMESAN CRUSTED PACIFIC GROUPER 36

Louisiana Creole sauce, Andouille sausage, Applewood bacon, baby shrimp, crawfish, lump crab

AHI TUNA 29

Wasabi pea crust, miso beurre blanc

ELWAY'S SALMON 29

Roasted baby shrimp and lump crab, miso beurre blanc

ORGANIC-SUSTAINABLE FARM RAISED SALMON 23

DASHI BRAISED CHILEAN SEA BASS 39

MAINE LOBSTER TAIL 10 oz or 16 oz 58 or 75

Drawn butter, lemon

ALASKAN CRAB LEGS 8 oz or 16 oz 30 or 49

Garlic Butter, lemon

with...

Brussels Sprout Hash 8

Toasted pistachios

Creamed Corn 7

Sautéed Asparagus 8

Sautéed Broccoli 7

Add cheese sauce 2

Roasted Cauliflower 8⁵⁰

Sautéed Sugar Snap Peas 8⁵⁰

Elway's Fried Rice 12

King crab or duck confit

Baked Potato 7

French Fries 4

Macaroni & Cheese 8

Au Gratin Potatoes 7⁵⁰

Twice Baked Potato 7

Yukon Gold Mashed Potatoes 7

Sautéed Cremini Mushrooms 8⁵⁰

Creamed Spinach 8⁵⁰

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



NEW YORK STRIP 8 oz 31

NEW YORK STRIP 16 oz 42

FILET 8 oz 35

FILET 12 oz 42

BONE-IN FILET 13 oz 43

BONE-IN RIB-EYE 22 oz 43

BONE-IN NEW YORK 18 oz 43

PRIME RIB 14 oz 32

PRIME RIB 20 oz 39

PORTERHOUSE 28 oz 48

ALL STEAKS CAN SURF 27

Add Maine lobster tail to any steak

STEAK & CAKE 12

Add a crabcake & sauce Louie to any steak

Over Easy Duck Egg 5
Hudson Valley Foie Gras 15
Maytag Bleu Cheese Butter 3
Oscar Elway's Style 9

Caramelized Sweet Onion 4
Peppercorn Sauce 4
Béarnaise Sauce 3
Black Pepper-Horseradish Aioli 3

Elway's Classics

GRILLED KING CANYON BUFFALO RIBEYE 15 oz 47

COLORADO RACK OF LAMB 43

Grain mustard, rosemary crust

SHORT RIB "off the bone" 24

Mashed potatoes

WHITE MARBLE FARMS TWO CHOP PORK CHOP 32

Black mission fig marmalade, warm bacon vinaigrette

PRIME BEEF ENCHILADAS 19⁵⁰

Shredded beef, Menonita cheese, red chile, green chile or "Christmas"

ROASTED ½ CHICKEN 21

SMASH BURGER 12⁵⁰