

Starters

NIMAN RANCH PORK BELLY 15

Over easy duck egg, pickled onion arugula salad, black truffle vinaigrette

DUNGENESS CRABCAKES 18

Green apple, grain mustard butter

RHODE ISLAND STYLE CALAMARI 11

Tossed with stuffed olives, baby corn, pepperoncini peppers and pepper cherries

STEAK TACOS 10

Chopped prime beef tacos with warm tortillas, guacamole and salsa

GRILLED ARTICHOKE 11

Served with fresh lemon, warm drawn butter and garlic aioli

BEER-BATTERED ONION RINGS 8

Fried to golden brown and served with Creole aioli

LAMB CHOP FONDUE 16⁵⁰

Lamb chops served with our green chile cheese fondue and roasted sweet potatoes

TUNA TARTARE 16⁵⁰

Tuna & scallion avocado with three sauces for dipping: creamy spicy, yuzu ponzu and wasabi crema

PRIME BEEF TARTARE 17

Hand chopped USDA prime beef tenderloin mixed with red onion, lemon zest and caper Dijon

Served with toast points

CRAB COCKTAIL 17

Chilled jumbo lump crab meat served atop shredded iceberg lettuce with our cocktail sauce

SHRIMP COCKTAIL 16

Three large Mexican white shrimp, with your choice of cocktail, remoulade or mustard sauce

LOBSTER COCKTAIL 18

Three large Canadian lobster tails, served with your choice of cocktail, remoulade or mustard sauce

COCONUT BATTERED SHRIMP 15

Three crispy Mexican white shrimp served with pineapple-cucumber slaw

BACON WRAPPED SHRIMP 18

Three grilled Mexican white shrimp wrapped with applewood smoked bacon

Served with guacamole and tortilla chips

FRESH OYSTERS ½ dozen 18

We are proud to feature a variety of fresh-from-the-coast oysters, served with cocktail and mignonette sauces

COLD SHELLFISH TOWER 49

A towering sampler of our favorite cold appetizers: oysters, lobster cocktail and shrimp cocktail

HOT APPETIZER TOWER 39

A towering sampler of our favorite hot appetizers: lamb chop fondue, coconut battered shrimp and

Rhode Island style calamari

Soups & Salads

LOBSTER BISQUE 9

Maine lobster-bay scallop sauté

BLACK BEAN SOUP 8

With smooth avocado, cotija cheese, scallion and Chimayo spiced tortilla chips

CHARRED RED PEPPER SOUP 7

ROASTED CORN & CHICKEN CHOWDER 7

Sweet corn and roasted chicken with bacon, peppers, potatoes and rich cream

STEAK CHILI 8

Seasoned steak, simmered in a rich tomato sauce with our savory eight spice recipe

Julia's 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

Mixed lettuces with cherry tomatoes, yellow pepper, red onion and aged sherry vinaigrette

ICEBERG WEDGE SALAD 8

Chilled lettuce wedge with blue cheese crumbles, applewood smoked bacon slices, thinly sliced red onion, chives and blue cheese dressing

CAESAR SALAD, Small 7⁵⁰ or Large 10⁵⁰

Add Chilled Chicken 4

TRUFFLED BEET - FRESH MOZZARELLA SALAD 12⁵⁰

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

ASIAN CHICKEN SALAD 16⁵⁰

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

COBB SALAD 16⁵⁰

Crisp mixed greens with chicken, eggs, avocado, bacon, blue cheese and tomatoes. You choose the dressing

MEDITERRANEAN SALAD 16⁵⁰

Baby arugula salad with feta cheese, artichoke hearts, olives, sun dried tomatoes, chick peas and red onions. Tossed with our yogurt vinaigrette and topped with grilled chicken. Served with warm pita bread

SHRIMP SALAD 17⁵⁰

Mexican shrimp with bacon, eggs, cheddar cheese, tomatoes, onions and mixed greens tossed with a creamy mustard dressing

Elway's Fresh Fish

PARMESAN CRUSTED FLORIDA GROUPER 36

Louisiana Creole Sauce

AHI TUNA 29

Wasabi pea crusted and topped with a miso beurre blanc

ELWAY'S SALMON 29

Topped with miso Beurre blanc, roasted petite shrimp, and crabmeat

FARM RAISED LOCH DUART SCOTTISH SALMON 23

JAPANESE SEA BASS 39

GRILLED ATLANTIC SWORDFISH 34

Cold Water Crustaceans

MAINE LOBSTER TAIL 10 oz or 16 oz 58 or 75

ALASKAN CRAB LEGS 8 oz or 16 oz 30 or 49

ALL STEAKS CAN SURF

Add Maine lobster tail to any steak entrée 27

with.....

Kung Pao Eggplant Stir Fry 7

Sautéed Asparagus 8

Sautéed Broccoli 7

Roasted Cauliflower 8⁵⁰

Creamed Corn 7

Creamed Spinach 8⁵⁰

Sautéed Green Beans 8⁵⁰

Crab Fried Rice 9

Brussels Sprout Hash 8⁵⁰

Baked Potato 7

Broccolini 8⁵⁰

French Fries 4

Macaroni & Cheese 8

Au Gratin Potatoes 7⁵⁰

Twice Baked Potato 7

Yukon Gold Mashed Potatoes 7

Sautéed Sugar Snap Peas 8⁵⁰

Sautéed Cremini Mushrooms 8⁵⁰

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



NEW YORK STRIP	8 oz	30
NEW YORK STRIP	16 oz	41
BONE-IN NY STRIP	18 oz	42
FILET	8 oz	34
FILET	12 oz	41
BONE-IN FILET	13 oz	42
BONE-IN RIB-EYE	22 oz	42
PORTERHOUSE	22 oz	41
PORTERHOUSE	33 oz	49
PRIME RIB	10 oz	28
PRIME RIB	15 oz	31
PRIME RIB	22 oz	41

Over Easy Duck Egg	5
Hudson Valley Foie Gras	15
Maytag Bleu Cheese Butter	3
Peppercorn Sauce	4
Béarnaise Sauce	3
Hollandaise Sauce	3
Miso Beurre Blanc	3
Black Pepper-Horseradish Aioli	3
Oscar Elway's Style	9

Elway's Classics

GRILLED COLORADO LAMB LOIN 38

Braised lamb-goat cheese lentils, curried golden raisin-pine nut relish

GRILLED KING CANYON BUFFALO RIBEYE 12 oz 42

COLORADO RACK OF LAMB 41

A full rack of lamb rubbed with stone ground mustard and fresh rosemary

SHORT RIB "off the bone" 20

Prime meat, braised slowly in rich stock and served with pan juices and mashed potatoes on the side

WHITE MARBLE FARMS DOUBLE CUT PORK CHOP 32

Grilled Colorado Pear, warm bacon vinaigrette

PRIME BEEF ENCHILADAS 17⁵⁰

Filled with shredded short rib and asadero cheese and garnished with sour cream and ancho salsa

BONE-IN-FILET & ENCHILADA 32

ROASTED ½ CHICKEN 21

SMASH BURGER 12⁵⁰