

Starters

GRILLED ARTICHOKE 24

garlic aioli

SHRIMP COCKTAIL 28

three white mexican shrimp, cocktail sauce, joes' mustard, remoulade

LAMB CHOP FONDUE* 41

three lollipop lamb chops, green chili cheese fondue, chimayo tortillas & roasted sweet potato garnish

RHODE ISLAND-STYLE CALAMARI 21

pepperoncini & cherry peppers, tempura baby corn & bleu cheese-stuffed olives

JOHN'S TRUFFLE FRIES 14

shoestring french fries, white truffle, parmesan, garlic aioli

SPICY SPINACH-ARTICHOKE DIP 19

pepper jack, cheddar, parmesan, tortilla chips, toasted ciabatta

Menu is subject to availability.

Parties of 6 or more are subject to 20% gratuity.

**These items may be raw or undercooked, or contain raw or undercooked items.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Soups & Salads

BUTTERNUT SQUASH SOUP 14⁵⁰

coconut crème fraiche, toasted pepitas, scallions, lemon croutons

CAESAR SALAD 15

romaine, lemon croutons, parmesan, classic caesar dressing

HOUSE SALAD 16

mixed lettuces, tomatoes, radishes, bacon, parmesan, eggs, lemon croutons, parmesan vinaigrette

#7 SALAD 16

field greens, sliced green apple, oranges, danish bleu cheese, toasted almonds, apple cider vinaigrette

ICEBERG WEDGE SALAD 18

iceberg lettuce, bleu cheese crumbles, applewood smoked bacon, red onion, chives, bleu cheese dressing

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Elway's Classics

SCOTTISH SALMON* 44

white wine, butter, lemon

TWIN LOBSTER TAILS 79

two 8oz lobster tails, drawn butter, lemon

ELWAY'S RACK OF LAMB* 79

grain mustard, rosemary crust

ROASTED ½ CHICKEN 39

roasted asparagus & baby carrots, thyme beurre blanc **limited availability**

SMASH BURGER* 28

cheddar cheese, french fries *substitute GF bun +4

PRIME STEAK TACOS* 25

USDA prime beef, cheddar cheese, grilled onions, salsa fresca, habanero salsa, guacamole, flour tortillas

BRAISED SHORT RIB 'OFF THE BONE' 61

mashed potatoes, creamy horseradish, au jus

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Hand-cut Steaks

FILET* 8oz 61

FILET* 10oz 69

NEW YORK STRIP* 12 oz 64

BONELESS RIBEYE* 16oz 84

BONE-IN RIBEYE* 20oz 92

ALL STEAKS CAN SURF 39

add 8oz lobster tail to any steak

Steak Sauces...

Creamy Horseradish 5

Chimichurri 6

Béarnaise 7

Caramelized Onions 7

Maytag Bleu Cheese Butter 7⁵⁰

Peppercorn 8

Sauce Sampler

Choose three sauces 18

RARE - deep red throughout, cool center

MEDIUM RARE - red throughout, warm center

MEDIUM - red hot center, slightly pink throughout

MEDIUM WELL - light pink throughout, hot pink center

WELL DONE - cooked throughout, hot center

Medium well, and well-done steaks are recommended butterflied. We are not responsible for well-done steaks.

Sides

Yukon Gold Mash Potatoes 13

Sautéed Asparagus 18

with béarnaise

Mixed Mushrooms 17

French Fries 10

Baked Potato 15 **limited availability**

Thai Basil Brussel Sprouts 16

*thai-basil vinaigrette, bacon,
pistachios, green onion, parmesan cheese*

Potatoes Au Gratin 18

Macaroni & Cheese 16