

L I G H T E R F A R E

HOMEMADE SEASONAL GRANOLA 9.00
Vanilla yogurt or milk

MUESLI 8.00
Cold rolled oats, dried fruit, fresh berries
Served with warm apple cider

SMOKED TROUT 16.50
Tomato, onion, capers, lemon vinaigrette
Served with bagel and cream cheese

T H E E G G S

Egg Dishes Include Breakfast Potatoes and a Warm Biscuit. Substitute Fruit For Potatoes 3.00

STEAK & EGGS* 27.00
4oz USDA Prime Tenderloin, two eggs
prepared your way

ELWAY'S HOUSE BREAKFAST* 13.00
Two eggs prepared your way
Add Applewood Smoked Bacon Or Sausage Links 4.50

E L W A Y ' S B E N E D I C T S

Benedicts Include Breakfast Potatoes. Substitute Fruit For Potatoes 3.00

CLASSIC* 18.00
Two poached eggs, Canadian bacon served on
an English muffin, topped with hollandaise

TOMATO AND AVOCADO* 17.00
Two poached eggs, sliced tomato and avocado
on an English muffin, topped with hollandaise

SHORT RIB* 19.75
Slow cooked short ribs, two fried eggs, sliced
avocado served on an English muffin, topped
with hollandaise and pickled green tomato relish

*These Items May Be Served Raw Or Undercooked. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

ELWAY'S SPECIALTIES

Specialty Items Include Breakfast Potatoes. Substitute Fruit For Potatoes 3.00

BREAKFAST SANDWICH* 17.50

Prosciutto, smoked Gouda, arugula, avocado, fried green tomato, fried egg, chipotle mayo, toasted brioche bun

MILE HIGH OMELET 17.00

Mushrooms, spinach, bacon, aged cheddar
Served with a warm biscuit

BISCUITS AND GRAVY 15.00

Scrambled eggs, country gravy, warm biscuits

ELWAY'S CLASSICS

CHICKEN FRIED STEAK BURRITO* 19.00

Prime tenderloin, hash-brown potatoes, tomatillo salsa, sausage gravy, scrambled eggs

ELWAY'S FRENCH TOAST 15.00

Brioche bread, maple syrup, fresh fruit

SOUTHWEST SKILLET 16.00

House-made chorizo, Kennebec potatoes, roasted poblanos, black beans, Menonita Cheese, tomatillo salsa

SMASH BURGERS & SANDWICHES

Smash Burgers And Sandwiches Are Served With A Choice Of House-Made Potato Chips, Cottage Cheese, Pasta Salad Or Fresh Fruit. Substitute French Fries For 2.50

"SIGNATURE" SMASH BURGER* 18.00

Yellow cheddar, toasted brioche bun

BACON BURGER* 19.00

White cheddar, bacon

COLORADO BURGER* 19.00

Asadero, green chiles, over easy egg

PRIME RIB SANDWICH* 20.50

Slow-roasted, thinly sliced Prime Rib, black pepper-horseradish aioli, toasted hoagie roll

ROASTED CHICKEN BREAST SANDWICH 16.50

Smoked Gouda, "BBQ" onions, avocado, chipotle mayo, toasted brioche bun

THE SIDES

BACON 4.50

PORK SAUSAGE 4.50

CANADIAN BACON 4.25

FRUIT CUP 4.75

HOLLANDAISE* 4.50

GRAVY 4.25

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STARTERS

TUNA TARTARE* 23.50

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

RHODE ISLAND STYLE CALAMARI 18.00

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

LAMB CHOP FONDUE* 28.00

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

STEAK TACOS 16.50

USDA Prime beef, salsa fresca, habanero salsa, guacamole, flour tortillas

SHRIMP COCKTAIL 23.00

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

GRILLED ARTICHOKE 16.00

Garlic aioli, drawn butter, lemon

BEER BATTERED ONION RINGS 12.00

Creole aioli, ketchup

COCONUT SHRIMP 22.00

Three crispy Mexican white shrimp, Thai basil slaw, crushed cashews

BAKED POTATO CHEESE DIP 14.00

Cheddar cheese, bacon, red onion, chives, roasted green chiles, crispy potato skins, tortilla chips

SOUPS & SALADS

CHARRED RED PEPPER SOUP 11.00

Basil pesto crostini

ROASTED CORN & CHICKEN CHOWDER 12.00

Bacon, green chile, potatoes, cream

SPICY STEAK CHILI 12.50

Cheddar cheese, sour cream, red onion, tortilla strips

JOHN'S SALAD 13.50

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

HOUSE SALAD 12.00

Butter & romaine lettuce, cherry tomatoes, shaved radish, chopped bacon, parmesan, eggs, lemon croutons, parmesan vinaigrette

ICEBERG WEDGE SALAD 13.00

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

CAESAR SALAD SMALL 11.00 OR LARGE 13.50

Add grilled chicken 5.50

Add grilled salmon* 8.00

Add grilled shrimp 9.75

COBB SALAD 21.00

Romaine lettuce, shredded lemon chicken, eggs, avocado, Applewood smoked bacon, bleu cheese, cherry tomatoes, onions, spiced pecans
Choice of house-made dressing

AHI SALAD* 25.00

Seven spice grilled Ahi tuna, mizuna, haricot vert, tomatoes, carrots, edamame, radish, garlic-soy roasted shiitake mushrooms, chile-lemon vinaigrette

MEDITERRANEAN SALAD 20.00

Grilled chicken breast, baby arugula, Feta cheese, artichoke hearts, sun-dried tomatoes, chick peas, Kalamata olives, red onions, yogurt vinaigrette, warm pita bread

TRUFFLED BEET MOZZARELLA SALAD 15.00

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

CHERRY CREEK SALAD 18.50

Shredded chicken, baby spinach, dried cherries, dates, green apples, Manchego cheese, toasted pecans, apple cider vinaigrette

ASIAN CHICKEN 19.50

Shredded chicken, bok choy, Napa cabbage, edamame, snap peas, carrots, cashews, Sriracha, miso-ginger vinaigrette

#7 STEAK SALAD* 26.00

USDA Prime tenderloin, arugula, red onion, sun-dried tomatoes, spiced pecans, bacon, creamy roasted garlic dressing

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“SIGNATURE” SMASH BURGERS & SANDWICHES

All Smash Burgers And Sandwiches Are Served With A Choice Of House Made Potato Chips, Cottage Cheese, Pasta Salad Or Fresh Fruit. Substitute French Fries For 2.50

“SIGNATURE” SMASH BURGER* 18.00

Yellow cheddar, toasted brioche bun

BACON BURGER* 19.00

White cheddar, bacon

MUSHROOM BURGER* 19.00

Mushroom, caramelized onion, Swiss cheese

COLORADO BURGER* 19.00

Asadero, green chiles, over easy egg

TOMATO & HOUSE-MADE MOZZARELLA SANDWICH 15.50

Basil pesto aioli, arugula, balsamic vinegar, toasted brioche bread

PRIME RIB SANDWICH* 20.50

Slow-roasted, thinly sliced Prime Rib, black pepper-horseradish aioli, toasted hoagie roll

GRILLED GROUPER SANDWICH 20.00

Crispy onions, tomato, arugula, mojo aioli, toasted ciabatta roll

ROASTED CHICKEN BREAST SANDWICH 16.50

Smoked Gouda, “BBQ” onions, guacamole, chipotle mayo, toasted brioche bun

ELWAY'S CLASSICS

*All Steaks Offered On Our Dinner Menu Are Available Upon Request

SKUNA BAY CRAFT RAISED SALMON* 38.00

USDA PRIME NEW YORK STRIP STEAK 8oz* 47.00

USDA PRIME FILET 8oz* 48.00

SHORT RIB “OFF THE BONE” 39.00

Braised slowly in rich stock
Served with mashed potatoes on the side

COLORADO 7X WAGYU BURGER* 20.00

7oz Wagyu burger, green chiles, Asadero cheese, chipotle aioli

WITH

CREAMED CORN 12.00

SAUTEED BROCCOLI 10.50

HOUSE MADE POTATO CHIPS 4.25

YUKON GOLD MASHED POTATOES 11.00

PASTA SALAD 4.25

SAUTÉED ASPARAGUS 12.50

TRUFFLE FRENCH FRIES 10.00

FRESH FRUIT 4.75

FRENCH FRIES 7.50

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S T A R T E R S

RHODE ISLAND STYLE CALAMARI 18.00
Pepperoncini & cherry peppers, tempura battered baby corn and bleu cheese stuffed olives

LAMB CHOP FONDUE* 28.00
Lamb chops, green chile cheese fondue, Chimayo tortillas, roasted sweet potatoes

STEAK TACOS 16.50
USDA Prime beef, salsa fresca, habanero salsa, guacamole, flour tortillas

TUNA TARTARE* 23.50
Ahi tuna, scallion avocado, creamy spicy aioli, yuzu ponzu, wasabi crema

GRILLED ARTICHOKE 16.00
Garlic aioli, drawn butter, lemon

SHRIMP COCKTAIL 23.00
Three large Mexican white shrimp, cocktail sauce, Joe's mustard sauce, remoulade

COCONUT SHRIMP 22.00
Three crispy Mexican white shrimp, Thai basil slaw, crushed cashews

BEER BATTERED ONION RINGS 12.00
Creole aioli, ketchup

BAKED POTATO CHEESE DIP 14.00
Cheddar cheese, bacon, red onion, chives, roasted green chiles, crispy potato skins, tortilla chips

S O U P S

CHARRED RED PEPPER SOUP 11.00
Basil pesto crostini

ROASTED CORN & CHICKEN CHOWDER 12.00
Bacon, green chile, potatoes, cream

SPICY STEAK CHILI 12.50
Cheddar cheese, sour cream, red onion, tortilla strips

S A L A D S

JOHN'S SALAD 13.50
Iceberg lettuce, green goddess dressing, cherry tomatoes, yellow & red peppers, cucumbers, red onions, celery, hearts of palm, cheddar cheese, sherry vinaigrette

HOUSE SALAD 12.00
Butter & romaine lettuce, cherry tomatoes, shaved radish, chopped bacon, parmesan, eggs, lemon croutons, parmesan vinaigrette

ICEBERG WEDGE SALAD 13.00
Iceberg lettuce wedge, bleu cheese crumbles, smoked bacon, red onion, chives, bleu cheese dressing

CAESAR SALAD SMALL 11.00 **OR LARGE** 13.50
Hearts of romaine, lemon garlic croutons, Parmigiano Reggiano, Caesar dressing

Add To Any Salad:

Grilled Chicken 5.50 Grilled Salmon* 8.00 Grilled Shrimp 9.75

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**U . S . D . A . P R I M E
A G E D H A N D - C U T S T E A K S**

NEW YORK STRIP 8oz* 47.00

BONE-IN RIB EYE 22oz* 58.00

NEW YORK STRIP 16oz* 57.00

<p>MEYER RANCH ANGUS PRIME RIB</p> <p>14oz* 44.00</p> <p>20oz* 53.00</p>

FILET 8oz* 48.00

FILET 12oz* 57.00

RIB EYE 14oz* 53.00

MAYTAG BLEU CHEESE BUTTER 5.00

CARAMELIZED SWEET ONIONS 5.50

BÉARNAISE SAUCE* 4.50

“OSCAR” ELWAY’S STYLE 14.00

W I T H

ROASTED CAULIFLOWER 12.00

CREAMED CORN 12.00

MACARONI & CHEESE 11.50

BAKED POTATO 10.00

FRENCH FRIES 7.50

GARLIC WILTED SPINACH 11.00

Herbed goat cheese

AU GRATIN POTATOES 12.00

YUKON GOLD MASHED POTATOES 11.00

SAUTÉED CRIMINI MUSHROOMS 12.00

SAUTÉED ASPARAGUS 12.50

SAUTÉED BROCCOLI 10.50

Add cheese sauce 2.00

GREEN BEANS 11.00

Country ham, melted shallots, toasted almonds

BRUSSEL SPROUT HASH 11.50

Toasted almonds, bacon, onion

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ELWAY'S CLASSICS

SHORT RIBS "OFF THE BONE" 39.00
Braised slowly in rich stock, side of mashed potatoes

COLORADO 7X WAGYU BURGER* 20.00
7oz Wagyu burger, green chiles, Asadero cheese, chipotle aioli

COLORADO RACK OF LAMB* 59.00
Grain Mustard, Rosemary Crust

ELWAY'S FRESH FISH

AHI TUNA* 46.00
Wasabi pea-crust, miso beurre blanc

SKUNA BAY CRAFT RAISED SALMON* 38.00
Braised with Chablis, butter

ELWAY'S SALMON* 42.00
Roasted baby shrimp, lump crab, miso beurre blanc

ROCKY MOUNTAIN TROUT 35.00
Lemon caper butter, Granny Smith apple slaw

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SPECIALTY SALADS

ASIAN CHICKEN 19.50

Shredded chicken, bok choy, Napa cabbage, edamame, snap peas, carrots, cashews, Sriracha, miso-ginger vinaigrette

COBB SALAD 21.00

Romaine lettuce, shredded lemon chicken, eggs, avocado, Applewood smoked bacon, bleu cheese, cherry tomatoes, onions, spiced pecans. Choice of house-made dressing

MEDITERRANEAN SALAD 20.00

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White cheddar, bacon

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Mushroom, caramelized onion, Swiss cheese

COLORADO BURGER* 19.00

Asadero, green chiles, over easy egg

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PRIME RIB SANDWICH* 20.50

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