

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

VANCOUVER ISLAND SMOKED SALMON 19.50
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 4.25

STEAK & EGGS* 31.50
4oz USDA Prime Tenderloin,
Two Eggs Prepared Your Way

ELWAY'S HOUSE BREAKFAST* 14.00
Two Eggs Prepared Your Way
Add Applewood Smoked Bacon Or Sausage Links 6.00

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

Benedicts Include Breakfast Potatoes. Substitute Fruit For Potatoes 4.25

CLASSIC* 19.50
Two Poached Eggs, Canadian Bacon, Served On An
English Muffin, Topped With Hollandaise

TOMATO AND AVOCADO* 17.25
Two Poached Eggs, Sliced Tomato and Avocado
On An English Muffin, Topped With Hollandaise

SHORT RIB* 21.75
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 4.25

BREAKFAST SANDWICH* 18.00

Prosciutto, Smoked Gouda, Arugula, Avocado, Fried Green Tomato, Fried Egg, Chipotle Mayo, Toasted Brioche Bun

MILE HIGH OMELET 19.00

Mushrooms, Spinach, Bacon, Aged Cheddar, Served With A Warm Biscuit

BISCUITS AND GRAVY 16.50

Scrambled Eggs, Country Gravy, Warm Biscuits

ELWAY'S CLASSICS

CHICKEN FRIED STEAK BURRITO* 22.50

Prime Tenderloin, Hash-Brown Potatoes, Tomatillo Salsa, Sausage Gravy, Scrambled Eggs

ELWAY'S FRENCH TOAST 16.00

Brioche Bread, Maple Syrup, Fresh Fruit

SOUTHWEST SKILLET 17.50

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* 19.00

Yellow Cheddar, Toasted Brioche Bun

BACON BURGER* 20.00

White Cheddar, Bacon

COLORADO BURGER* 20.00

Asadero, Green Chiles, Over Easy Egg

PRIME RIB SANDWICH* 22.00

Slow -Roasted, Thinly Sliced Prime Rib, Black Pepper-Horseradish Aioli, Toasted Hoagie Roll

ROASTED CHICKEN BREAST SANDWICH 17.50

Smoked Gouda, "BBQ" Onions, Guacamole, Chipotle Mayo, Toasted Brioche Bun

THE SIDES

BACON 6.00

PORK SAUSAGE 6.00

CANADIAN BACON 6.00

FRUIT CUP 6.00

HOLLANDAISE* 4.50

GRAVY 4.25

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STARTERS

TUNA TARTARE* 26.00

Ahi Tuna, Scallion Avocado, Creamy Spicy Aioli, Yuzu Ponzu, Wasabi Crema

RHODE ISLAND STYLE CALAMARI 19.00

Pepperoncini & Cherry Peppers, Tempura Battered Baby Corn And Bleu Cheese Stuffed Olives

LAMB CHOP FONDUE* 33.00

Lamb Chops, Green Chile Cheese Fondue, Chimayo Tortillas, Roasted Sweet Potatoes

STEAK TACOS 18.00

USDA Prime Beef, Salsa Fresca, Habanero Salsa, Guacamole, Flour Tortillas

SHRIMP COCKTAIL 24.00

Three Large Mexican White Shrimp, Cocktail Sauce, Joe's Mustard Sauce, Remoulade

GRILLED ARTICHOKE 17.25

Garlic Aioli, Drawn Butter, Lemon

BEER BATTERED ONION RINGS 14.00

Creole Aioli, Ketchup

VANCOUVER ISLAND SMOKED SALMON 21.00

Smoked In-House with Dill Caper Remoulade, Toasted Ciabatta

SPICY SPINACH-ARTICHOKE DIP 16.00

Pepper Jack, Cheddar, Parmesan, Tortilla Chips

SOUPS & SALADS

CHARRED RED PEPPER SOUP 11.00

Basil Pesto Crostini

ROASTED CORN & CHICKEN CHOWDER 12.25

Bacon, Green Chile, Potatoes, Cream

SPICY STEAK CHILI 12.50

Cheddar Cheese, Sour Cream, Red Onion, Tortilla Chips

JOHN'S SALAD 13.75

Iceberg Lettuce, Green Goddess Dressing, Cherry Tomatoes, Yellow & Red Peppers, Cucumbers, Red Onions, Celery, Hearts Of Palm, Cheddar Cheese, Sherry Vinaigrette

HOUSE SALAD 13.50

Butter & Romaine Lettuce, Cherry Tomatoes, Shaved Radish, Chopped Bacon, Parmesan, Eggs, Lemon Croutons, Parmesan Vinaigrette

ICEBERG WEDGE SALAD 13.50

Iceberg Lettuce Wedge, Bleu Cheese Crumbles, Smoked Bacon, Red Onion, Chives, Bleu Cheese Dressing

CAESAR SALAD SMALL 12.00 OR LARGE 15.50

Add Grilled Chicken 7.50

Add Grilled Salmon* 10.00

Add Grilled Shrimp 12.00

COBB SALAD 22.00

Romaine Lettuce, Shredded Lemon Chicken, Eggs, Avocado, Applewood Smoked Bacon, Bleu Cheese, Cherry Tomatoes, Onions, Spiced Pecans. Choice Of House-Made Dressing

AHI SALAD* 28.00

Seven Spice Grilled Ahi Tuna, Mizuna, Haricot Vert, Tomatoes, Carrots, Edamame, Radish, Garlic-Soy Roasted Shiitake Mushrooms, Chile-Lemon Vinaigrette

MEDITERRANEAN SALAD 22.00

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 17.00

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* 30.00

USDA Prime Tenderloin, Arugula, Red Onion, Sun-Dried Tomatoes, Spiced Pecans, Bacon, Creamy Roasted Garlic Dressing

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S T A R T E R S

RHODE ISLAND STYLE CALAMARI 19.00

Pepperoncini & Cherry Peppers,
Tempura Battered Baby Corn
And Bleu Cheese Stuffed Olives

LAMB CHOP FONDUE* 33.00

Lamb Chops, Green Chile Cheese Fondue,
Chimayo Tortillas, Roasted Sweet Potatoes

STEAK TACOS 18.00

USDA Prime Beef, Salsa Fresca, Habanero Salsa,
Guacamole, Flour Tortillas

TUNA TARTARE* 26.00

Ahi Tuna, Scallion Avocado, Creamy Spicy Aioli,
Yuzu Ponzu, Wasabi Crema

GRILLED ARTICHOKE 17.25

Garlic Aioli, Drawn Butter, Lemon

SHRIMP COCKTAIL 24.00

Three Large Mexican White Shrimp, Cocktail Sauce,
Joe's Mustard Sauce, Remoulade

SPICY SPINACH-ARTICHOKE DIP 16.00

Pepper Jack, Cheddar, Parmesan, Tortilla Chips

BEER BATTERED ONION RINGS 14.00

Creole Aioli, Ketchup

VANCOUVER ISLAND SMOKED SALMON 21.00

Smoked In-House with Dill Caper Remoulade,
Toasted Ciabatta

S O U P S

CHARRED RED PEPPER SOUP 11.00

Basil Pesto Crostini

ROASTED CORN & CHICKEN CHOWDER 12.25

Bacon, Green Chile, Potatoes, Cream

SPICY STEAK CHILI 12.50

Cheddar Cheese, Sour Cream, Red Onion,
Tortilla Chips

S A L A D S

JOHN'S SALAD 13.75

Iceberg Lettuce, Green Goddess Dressing,
Cherry Tomatoes, Yellow & Red Peppers,
Cucumbers, Red Onions, Celery, Hearts Of Palm,
Cheddar Cheese, Sherry Vinaigrette

HOUSE SALAD 13.50

Butter & Romaine Lettuce, Cherry Tomatoes,
Shaved Radishes, Chopped Bacon, Parmesan, Eggs,
Lemon Croutons, Parmesan Vinaigrette

ICEBERG WEDGE SALAD 13.50

Iceberg Lettuce Wedge, Bleu Cheese Crumbles,
Smoked Bacon, Red Onion, Chives,
Bleu Cheese Dressing

CAESAR SALAD SMALL 12.00 OR LARGE 15.50

Hearts Of Romaine, Lemon Garlic Croutons,
Parmigiano Reggiano, Caesar Dressing

Add To Any Salad:

Grilled Chicken 7.50 Grilled Salmon* 10.00 Grilled Shrimp 12.00

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Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

**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
NEW YORK STRIP	14oz*	61.00
FILET	8oz*	54.00
FILET	10oz*	60.00
RIB EYE	14oz*	58.00
BONE-IN RIB EYE	22oz*	67.00

14oz MEYER RANCH
ANGUS PRIME RIB* 50.00

ADD TO ANY STEAK:

MAYTAG BLEU CHEESE BUTTER 6.00

BÉARNAISE SAUCE* 5.50

CARAMELIZED SWEET ONIONS 5.50

“OSCAR” ELWAY’S STYLE 15.00

W I T H

CREAMED CORN 13.00

MACARONI & CHEESE 13.00

ROASTED CAULIFLOWER 13.00

BAKED POTATO 11.00

FRENCH FRIES 7.50

Add Truffle Oil, Thyme, and Paprika Aioli 3.50

AU GRATIN POTATOES 13.00

YUKON GOLD MASHED POTATOES 12.00

SAUTÉED BROCCOLI 11.50

Add Cheese Sauce 2.00

SAUTÉED ASPARAGUS 13.00

GREEN BEANS 12.00

Country Ham, Melted Shallots, Toasted Almonds

GARLIC WILTED SPINACH 12.00

Herbed Goat Cheese

SAUTÉED CREMINI MUSHROOMS 13.00

THAI BASIL BRUSSEL SPROUTS 14.00

Toasted Pistachios, Bacon, Black Truffle Oil

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ELWAY'S CLASSICS

SHORT RIBS "OFF THE BONE" 45.00

Braised Slowly In Rich Stock,
Side Of Mashed Potatoes

COLORADO 7X WAGYU BURGER* 20.75

7oz Wagyu Burger, Green Chilies, Asadero Cheese,
Chipotle Aioli

COLORADO RACK OF LAMB* 62.00

Grain Mustard, Rosemary Crust

ELWAY'S FRESH FISH

AHI TUNA* 49.00

Wasabi Pea-Crust, Miso Beurre Blanc

VANCOUVER ISLAND STERLING SALMON* 38.00

Braised With Chablis, Butter

ELWAY'S SALMON* 46.00

Roasted Baby Shrimp, Lump Crab,
Miso Beurre Blanc

ROCKY MOUNTAIN TROUT 39.00

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 22.00

Romaine Lettuce, Shredded Lemon Chicken, Eggs, Avocado, Applewood Smoked Bacon, Bleu Cheese, Cherry Tomatoes, Onions, Spiced Pecans. Choice Of House-Made Dressing

MEDITERRANEAN SALAD 22.00

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 17.00

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

AHI SALAD* 28.00

Seven Spice Grilled Ahi Tuna, Mizuna, Haricot Vert, Tomatoes, Carrots, Edamame, Radish, Garlic-Soy Roasted Shiitake Mushrooms, Chile-Lemon Vinaigrette

#7 STEAK SALAD* 30.00

USDA Prime Tenderloin, Arugula, Red Onion, Sun-Dried Tomatoes, Spiced Pecans, Bacon, Creamy Roasted Garlic Dressing

“SIGNATURE” SMASH BURGERS & SANDWICHES

“SIGNATURE” SMASH BURGER* 19.00

Yellow Cheddar, Toasted Brioche Bun

BACON BURGER* 20.00

White Cheddar, Bacon

MUSHROOM BURGER* 20.00

Mushroom, Caramelized Onion, Swiss Cheese

COLORADO BURGER* 20.00

Asadero, Green Chiles, Over Easy Egg

TOMATO & HOUSE-MADE MOZZARELLA SANDWICH 15.50

Basil Pesto Aioli, Arugula, Balsamic Vinegar, Toasted Brioche Bun

PRIME RIB SANDWICH* 22.00

Slow-Roasted, Thinly Sliced Prime Rib, Black Pepper-Horseradish Aioli, Toasted Hoagie Roll

*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.

"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* 19.00

Yellow Cheddar, Toasted Brioche Bun

BACON BURGER* 20.00

White Cheddar, Bacon

MUSHROOM BURGER* 20.00

Mushroom, Caramelized Onion, Swiss Cheese

COLORADO BURGER* 20.00

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* 22.00

Slow-Roasted, Thinly Sliced Prime Rib, Black Pepper-Horseradish Aioli, Toasted Hoagie Roll

FISH SANDWICH 20.00

1000 Island Dressing, Shredded Green Cabbage Slaw, Red Onion, Sesame Seed Brioche Bun

ROASTED CHICKEN BREAST SANDWICH 17.50

Smoked Gouda, "BBQ" Onions, Guacamole, Chipotle Mayo, Toasted Brioche Bun

ELWAY'S CLASSICS

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

COLORADO 7X WAGYU BURGER* 20.75

7oz Wagyu Burger, Green Chilies, Asadero Cheese, Chipotle Aioli

VANCOUVER ISLAND STERLING SALMON* 38.00

FISH TACOS* 20.50

Corn Tortillas, Cabbage, Mango, Chipotle Crema, Pickled Onions, Guacamole Crema, Habañero Salsa

USDA PRIME FILET 8oz* 54.00

USDA PRIME NEW YORK STRIP STEAK 8oz* 47.00

SHORT RIB "OFF THE BONE" 45.00

Braised Slowly In Rich Stock, Served With Mashed Potatoes On The Side

WITH

HOUSE MADE POTATO CHIPS 4.25

PASTA SALAD 4.25

FRESH FRUIT 6.00

FRENCH FRIES 7.50

Add Truffle Oil, Thyme and Paprika Aioli 3.50

SAUTÉED BROCCOLI 11.50

SAUTÉED ASPARAGUS 13.00

YUKON GOLD MASHED POTATOES 12.00

CREAMED CORN 13.00

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