

# ELWAY'S

DOWNTOWN

DINNER

## APPETIZERS & SALADS

### LAMB CHOP FONDUE

green chile cheese fondue, tortillas, roasted sweet potatoes

### TUNA TARTARE

ahi tuna, scallion, guacamole, yuzu ponzu, creamy spicy aioli, wasabi crema

### RHODE ISLAND STYLE CALAMARI

pepperoncini, cherry peppers, tempura fried baby corn, bleu cheese stuffed olives

### SHRIMP COCKTAIL

three large mexican shrimp, cocktail sauce, remoulade, Joe's mustard

### GRILLED ARTICHOKE

aioli, drawn butter, lemon

### CHARRED RED PEPPER SOUP

basil pesto crostini

### TRUFFLED BEET & BURRATA

red beets, gold beets, caramelized shallots, burrata, basil, white truffle vinaigrette

### CAESAR SALAD

romaine, caesar dressing, lemon crouton, parmesan cheese

### HOUSE SALAD

butter and romaine lettuce, cherry tomatoes, shaved radishes, chopped bacon, parmesan, eggs, lemon croutons, parmesan vinaigrette

### ICEBERG WEDGE SALAD

iceberg lettuce wedge, red onions, chives, bleu cheese crumbles, bacon, cherry tomatoes, bleu cheese dressing

## HAND CUT USDA PRIME STEAK

FILET 8oz

FILET 10oz

NEW YORK STRIP 14oz

RIB-EYE 16oz

BONE-IN RIB-EYE 22oz

TOMAHAWK 40oz

### ALL STEAKS CAN SURF

add 1/4 lb king crab legs

- or -

buttered lobster tail

### SAUCES

peppercorn

black pepper and horseradish aioli

bearnaise

*There will be a 20% gratuity added to parties of (7) or more.*

*\*Items may be served raw, undercooked, or cooked to order*

*+Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# ELWAY'S

DOWNTOWN

DINNER

## HOUSE FAVORITES & FRESH SEAFOOD

### SHORT RIB "OFF THE BONE"

butcher's limited cut with mashed potatoes

### HALF ROASTED CHICKEN

heirloom carrots, asparagus, thyme beurre blanc

### ROCK RIVER RANCHES BISON RIB-EYE 14oz

### ELWAY'S SALMON

roasted baby shrimp, lump crab, miso beurre blanc

### SEARED AHI TUNA

wasabi pea crust, miso beurre blanc

### DASHI BRAISED CHILEAN SEA BASS

## SIDES

### AU GRATIN POTATOES

### LOADED BAKED POTATO

bacon, cheddar, chives, sour cream

### YUKON GOLD MASHED POTATOES

### LOBSTER MAC N' CHEESE

### SAUTÉED ASPARAGUS

### CRISPY DELICATA SQUASH FRIES

garlic aioli

### THAI BASIL BRUSSELS SPROUTS

tempura, toasted pistachios, bacon, black truffle oil

### ROASTED CAULIFLOWER

truffle butter

### STEAMED BROCCOLI

cheese sauce

### SAUTEED CREMINI MUSHROOMS

### HOUSE FRENCH FRIES

### TRUFFLE PARMESAN FRENCH FRIES

*There will be a 20% gratuity added to parties of (7) or more.*

*\*Items may be served raw, undercooked, or cooked to order*

*+Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*