

ELWAY'S

◆
DOWNTOWN

ELWAY'S CLASSICS THREE COURSE DINNER

\$90

CHOICE OF FIRST COURSE

TUNA TARTARE

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

or

SHRIMP COCKTAIL

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

or

GRILLED ARTICHOKE

Aioli, drawn butter, lemon

CHOICE OF SECOND COURSE

FILET 8OZ

or

NEW YORK STRIP 14OZ +\$5

or

RIB EYE 16OZ +\$5

or

ELWAYS SALMON

Roasted baby shrimp, lump crab, miso beurre blanc

CHOICE OF SIDE

AU GRATIN POTATO / YUKON GOLD MASHED POTATOES / LOADED BAKED POTATO /
SAUTEED ASPARAGUS / FRENCH FRIES

CHOICE OF DESSERT

SERIOUSLY CHOCOLATE CAKE

or

CHEESECAKE

Pecan crust, strawberry sauce

20% gratuity will be added to parties larger than seven people

**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

APPETIZERS AND SALADS

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|---|------|--|----|
| LAMB CHOP FONDUE Colorado Lamb, green chile cheese fondue, tortillas, roasted sweet potatoes | 30 | TUNA TARTARE Ahi tuna, scallion, guacamole, yuzu ponzu, creamy spicy aioli, wasabi crema | 26 |
| RHODE ISLAND STYLE CALAMARI Pepperoncini & cherry peppers, tempura fried baby corn, blue cheese olives | 16.5 | SHRIMP COCKTAIL Three large Mexican shrimp, cocktail sauce, remoulade, Joe's mustard | 21 |
| GRILLED ARTICHOKE Aioli, drawn butter, lemon | 17 | CAESAR Romaine, Caesar dressing, lemon crouton, parmesan cheese | 12 |
| ICEBERG WEDGE SALAD Iceberg lettuce wedge, red onion, chives, bleu cheese, bacon, cherry tomatoes, bleu cheese dressing | 12 | HOUSE SALAD Butter and romaine lettuce, cherry tomatoes, shaved radishes, chopped bacon, parmesan, eggs, lemon croutons, parmesan vinaigrette | 12 |

HAND CUT USDA PRIME STEAKS

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|----------------------------------|----|---|----|
| FILET 8 oz | 49 | FILET 10 oz | 58 |
| NEW YORK STRIP 14 oz | 52 | RIB-EYE 16 oz | 55 |
| BONE-IN RIB-EYE 22oz | 59 | ROCK RIVER BUFFALO RIB EYE 14 oz | 48 |
| SNAKE RIVER FARM WAGYU STRIP 8oz | 90 | ALL STEAKS CAN SURF Add a 5 oz Maine Lobster Tail to any Steak | 28 |

HOUSE FAVORITES & FRESH SEAFOOD

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|--|----|---|----|
| COLORADO RACK OF LAMB Grain mustard, rosemary crust | 58 | ½ ROASTED CHICKEN Heirloom carrots, asparagus, thyme beurre blanc | 34 |
| SEARED SALMON Lemon, olive oil | 36 | SEARED AHI TUNA Wasabi pea crust, miso beurre blanc | 44 |
| ELWAY'S SALMON Roasted baby shrimp, lump crab, miso beurre blanc | 45 | TWIN LOBSTER TAILS Drawn butter, lemon | 50 |
| SHORT RIB "OFF THE BONE" Mashed Potatoes | 47 | | |

SIDES

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|---|----|-------------------------------|----|
| AU GRATIN POTATOES | 12 | YUKON GOLD MASHED POTATOES | 11 |
| LOADED BAKED POTATO Bacon, cheddar, chives, sour cream | 10 | LOBSTER MAC AND CHEESE | 19 |
| ROASTED ASPARAGUS | 12 | SAUTEED CREMINI MUSHROOMS | 12 |
| ROASTED CAULIFLOWER Truffle butter | 13 | TRUFFLE PARMESAN FRENCH FRIES | 10 |

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