



ELWAY'S

BREAKFAST LIGHTER FARE

HOUSEMADE GRANOLA \$14.00

Vanilla Yogurt or Milk, Seasonal Berries

AVOCADO TOAST \$19.00

Sourdough, Lemon Ricotta, Smashed Avocado, Bacon, Fried Egg, Pickled Red Onion

THE EGGS

Substitute fruit for potatoes \$4.25

STEAK & EGGS* \$42.00

4oz USDA Prime Tenderloin,
Two Eggs Prepared Your Way, Breakfast Potatoes, Warm Biscuit

BREAKFAST ENCHILADAS* \$24.00

Corn Tortillas, Shredded Short Ribs, Asadero Cheese, Pork Green Chili, Fried Egg, Guacamole, Salsa Fresca, Sour Cream

ELWAY'S HOUSE BREAKFAST* \$21.00

Two Eggs Prepared Your Way,
Breakfast Potatoes, Warm Biscuit
Add Applewood Smoked Bacon Or Sausage Links \$4.50

EGGS ACAPULCO* \$24.00

Flour Tortilla, Scrambled Eggs, Cheddar Cheese, Pork Green Chili, Guacamole, Green Onions

ELWAY'S CLASSICS

Substitute fruit for potatoes \$4.25

CLASSIC BENEDICT* \$24.00

Two Poached Eggs, Canadian Bacon,
Served On An English Muffin, Topped With Hollandaise, Served with Breakfast Potatoes

SHORT RIB BENEDICT* \$28.00

Slow Cooked Short Ribs, Two Poached Eggs,
Served On An English Muffin, Topped With Hollandaise And Pickled Green Tomato Relish,
Guacamole, Served with Breakfast Potatoes

MILE HIGH OMELET \$24.00

Mushrooms, Spinach, Bacon, Aged Cheddar,
Breakfast Potatoes, Warm Biscuit.

ELWAY'S FRENCH TOAST \$20.00

Brioche Bread, Maple Syrup, Fresh Fruit

CINNAMON ROLL \$16.00

Freshly baked with cream cheese frosting
Choice of: Almond Oat Streusel with Blueberry Sauce or Chocolate Ganache

SMASH BURGERS & SANDWICHES

Smash Burgers And Sandwiches Are Served With A Choice Of House-Made Potato Chips Or Pasta Salad.

“SIGNATURE” SMASH BURGER* \$25.00

Yellow Cheddar, Lettuce, Tomato, Onion,
Pickle, Toasted Brioche Bun

BACON BURGER* \$27.00

White Cheddar, Bacon, Lettuce, Tomato,
Onion, Pickle, Toasted Brioche Bun

MUSHROOM BURGER* \$27.00

Mushroom, Caramelized Onion, Swiss Cheese,
Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun

COLORADO BURGER* \$27.00

Asadero Cheese, Green Chiles, Over Easy Egg, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun

GRILLED CHICKEN

BREAST SANDWICH \$25.00

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

TOMATO & HOUSE-MADE

MOZZARELLA SANDWICH \$19.00

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

THE SIDES

BACON \$9.00

PORK SAUSAGE \$9.00

FRUIT CUP \$10.00

PASTA SALAD \$12.00

FRENCH FRIES \$12.00

POTATO CHIPS \$6.00

DRINKS

ELWAY'S BLOODY MARY \$14.00

House Infused Svedka Vodka

ESPRESSO MARTINI \$20.00

Spring44 Honey Vodka, Espresso, Agave

TRADITIONAL MIMOSA \$15.00

One Hope Sparkling, Orange Juice

LUNCH

STARTERS

STEAK TACOS \$24.00

Flour Tortillas, Grilled Onions, Cheddar Cheese, Salsa Fresca, Habanero Salsa, Guacamole

GRILLED ARTICHOKE \$21.00

Garlic Aioli, Drawn Butter, Lemon

SHRIMP COCKTAIL \$29.00

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

BEER BATTERED ONION RINGS \$18.00

Creole Aioli, Ketchup

RHODE ISLAND STYLE CALAMARI \$26.00

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

LAMB CHOP FONDUE* \$48.00

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

SOUPS & SALADS

CHARRED RED PEPPER SOUP \$16.00

Basil Pesto Crostini

ROASTED CORN &

CHICKEN CHOWDER \$17.00

Bacon, Green Chile, Potatoes, Cream

HOUSE SALAD \$17.00

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

CAESAR SALAD \$16.00

Hearts Of Romaine, Lemon Garlic Croutons, Parmigiano Reggiano, Caesar Dressing
Add Grilled Chicken \$11.00 | Add Grilled Salmon* \$14.00

ASIAN CHICKEN \$27.00

Shredded Chicken, Bok Choy, Napa Cabbage, Edamame, Snap Peas, Carrots, Cashews, Sriracha, Miso-Ginger Vinaigrette, Mandarin Orange, Sesame Seeds

CHERRY CREEK SALAD \$27.00

Shredded Chicken, Baby Spinach, Dried Cherries, Dates, Green Apples, Manchego Cheese, Toasted Pecans, Apple Cider Vinaigrette

#7 STEAK SALAD* \$36.00

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

WEDGE SALAD \$19.00

Iceberg Lettuce, Bacon, Blue Cheese Dressing, Blue Cheese Crumbles, Chives, Red Onion

SMASH BURGERS & SANDWICHES

“SIGNATURE” SMASH BURGER* \$25.00

Yellow Cheddar, Lettuce, Tomato, Pickle, Onion, Toasted Brioche Bun

BACON BURGER* \$27.00

White Cheddar, Bacon, Lettuce, Tomato, Pickle, Onion, Toasted Brioche Bun

MUSHROOM BURGER* \$27.00

Mushroom, Caramelized Onion, Swiss Cheese, Lettuce, Tomato, Pickle, Onion, Toasted Brioche Bun

COLORADO BURGER* \$27.00

Asadero Cheese, Green Chiles, Over Easy Egg, Lettuce, Tomato, Pickle, Onion, Toasted Brioche Bun

GRILLED CHICKEN

BREAST SANDWICH \$25.00

Smoked Gouda, “BBQ” Onions, Guacamole, Chipotle Mayo, Tomato, Toasted Brioche Bun

TOMATO & HOUSE-MADE

MOZZARELLA SANDWICH \$19.00

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

ELWAY’S CLASSICS

MVP BURGER* \$27.00

Green Chiles, Asadero Cheese, Chipotle Aioli, Toasted Brioche Bun

SHORT RIBS “OFF THE BONE” \$57.00

Braised Slowly In Rich Stock, Side of Mashed Potatoes

VERLASSO SALMON* \$48.00

Oven Roasted with White Wine, Lemon

THE STEAKS

USDA PRIME FILET 8OZ* \$67.00

USDA PRIME FILET 10OZ* \$78.00

USDA PRIME NEW YORK STRIP STEAK

12OZ* \$67.00

14OZ RIBEYE* \$74.00

20OZ RIBEYE* \$86.00

ADD-ONS

MAYTAG BUTTER \$9.00

PEPPERCORN SAUCE \$9.00

CARAMELIZED SWEET ONIONS \$9.00

THE SIDES

HOUSE MADE POTATO CHIPS \$6.00

PASTA SALAD \$12.00

FRESH FRUIT \$10.00

FRENCH FRIES \$12.00

TRUFFLE FRIES \$14.00

SAUTÉED BROCCOLI \$16.00

YUKON GOLD MASHED POTATOES \$15.50

CREAMED CORN \$16.00

SAUTÉED ASPARAGUS \$16.00

MACARONI & CHEESE \$16.00

DINNER STARTERS

GRILLED ARTICHOKE \$21.00

Garlic Aioli, Drawn Butter, Lemon

SHRIMP COCKTAIL \$29.00

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

SOUPS & SALADS

CHARRED RED PEPPER SOUP \$16.00

Basil Pesto Crostini

ROASTED CORN & CHICKEN CHOWDER \$17.00

Bacon, Green Chile, Potatoes, Cream

HOUSE SALAD \$17.00

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

CAESAR SALAD \$16.00

Hearts Of Romaine, Lemon Garlic Croutons, Parmigiano Reggiano, Caesar Dressing
Add Grilled Chicken \$11.00

CHERRY CREEK SALAD \$27.00

Shredded Chicken, Baby Spinach, Dried Cherries, Dates, Green Apples, Manchego Cheese, Toasted Pecans, Apple Cider Vinaigrette

#7 STEAK SALAD* \$36.00

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

ASIAN CHICKEN \$27.00

Shredded Chicken, Bok Choy, Napa Cabbage, Edamame, Snap Peas, Carrots, Cashews, Mandarin Orange, Sesame Seeds, Sriracha, Miso-Ginger Vinaigrette

“SIGNATURE” SMASH BURGERS & SANDWICHES

“SIGNATURE” SMASH BURGER* \$25.00

Yellow Cheddar Cheese, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun

BACON BURGER* \$27.00

White Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun

MUSHROOM BURGER* \$27.00

Mushroom, Caramelized Onion, Swiss Cheese, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun

MVP BURGER* \$27.00

Green Chiles, Asadero Cheese, Chipotle Aioli, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun

TOMATO & HOUSE-MADE MOZZARELLA SANDWICH \$19.00

Basil Pesto Aioli, Arugula, Balsamic Vinegar, Toasted Brioche

ELWAY’S CLASSICS

USDA PRIME FILET 8OZ* \$67.00

USDA PRIME FILET 10OZ* \$78.00

USDA PRIME NEW YORK STRIP STEAK

12OZ* \$67.00

14OZ RIBEYE* \$74.00

20OZ RIBEYE* \$86.00

ADD-ONS

MAYTAG BUTTER \$9.00

PEPPERCORN SAUCE \$9.00

CARAMELIZED SWEET ONIONS \$9.00

THE SIDES

HOUSE MADE POTATO CHIPS \$6.00

YUKON GOLD MASHED POTATOES \$15.50

PASTA SALAD \$12.00

FRESH FRUIT \$10.00

SAUTÉED ASPARAGUS \$16.00

ELWAY’S STEAK SEASONING

**AVAILABLE IN A COLLECTOR TIN, INQUIRE
FOR DETAILS**

WINE BY THE GLASS 6oz | 9oz | BTL BUBBLES & ROSÉ

ONE HOPE \$14.00 | \$21.00 | \$56.00
SPARKLING BRUT Napa Valley, California

CHATEAU LESCALLE
\$16.00 | \$24.00 | \$64.00
ROSÉ Bordeaux, France

LUCIEN ALBRECHT CREMANT D'ALSACE
\$19.00 | \$28.50 | \$77.00
BRUT ROSÉ Alsace, France

MUMM NAPA187ML \$18.00
SPARKLING BRUT Rutherford, California

NICOLAS FEUILLATTE 375ML \$39.00
RESERVE BRUT Champagne, France

GRÜVI 200ML \$11.00
DRY SECCO NON ALCOHOLIC Denver,
Colorado

WHITES

RAINSTORM \$16.00 | \$24.00
PINOT GRIS Willamette, Oregon

TENUTA SANT ANNA\$16.00 | \$24.00 | \$64.00
PINOT GRIGIO Venezia, Italy

SANTA MARGHERITA\$19.00 | \$28.50 | \$77.00
PINOT GRIGIO Trentino-Alto Adige, Italy

KIM CRAWFORD \$18.00 | \$27.00 | \$72.00
SAUVIGNON BLANC Marlborough, New
Zealand

STAG'S LEAP \$19.00 | \$28.50 | \$76.00
SAUVIGNON BLANC Napa Valley, California

J. LOHR \$15.00 | \$22.50 | \$60.00
RIESLING Arroyo Seco, California

7 CELLARS 'THE FARM COLLECTION'
\$16.00 | \$24.00
CHARDONNAY Arroyo Seco, California

ELWAY'S RESERVE \$18.00 | \$27.00 | \$72.00
CHARDONNAY Carneros, California

HAHN \$18.00 | \$27.00 | \$72.00
CHARDONNAY Santa Lucia Highlands,
California

SONOMA CUTRER \$19.00 | \$28.50 | \$76.00
CHARDONNAY Russian River Valley, California

REDS

7 CELLARS 'THE FARM COLLECTION'

\$17.00 | \$25.50
PINOT NOIR Arroyo Seco, California

REATA \$19.00 | \$28.50 | \$77.00
PINOT NOIR Three County, California

FINCA FLICHMAN RESERVA
\$17.00 | \$25.50 | \$70.00
MALBEC Mendoza, Argentina

URBINA \$17.00 | \$25.50 | \$68.00
RIOJA Rioja, Spain

FIDELITY \$16.00 | \$24.00 | \$64.00
RED BLEND Alexander Valley, California

ROMARINS COTES DU RHONE
\$17.00 | \$25.50 | \$68.00
RED BLEND Rhone Valley, France

PRISONER \$30.00 | \$45.00 | \$120.00
RED BLEND Napa Valley, California

HESS \$17.00 | \$25.50 | \$68.00
CABERNET SAUVIGNON Paso Robles,
California

TRUE MYTH \$19.00 | \$28.50 | \$76.00
CABERNET SAUVIGNON Paso Robles,
California

FERRARI CARANO \$24.00 | \$36.00 | \$96.00
CABERNET SAUVIGNON Sonoma County,
California

ELWAY'S RESERVE CABERNET
\$30.00 | \$45.00 | \$120.00
CABERNET SAUVIGNON Napa Valley,
California

WINE BOTTLES

PATZ & HALL \$82.00

CHARDONNAY Sonoma County, California

BOEN \$65.00

PINOT NOIR Sonoma County – Monterey
County, California

ELOUAN \$72.00

PINOT NOIR Oregon

E. GUIGAL COTES DU RHONE \$68.00

RED BLEND Rhone Valley, France

DECOY \$70.00

RED BLEND Sonoma County, California

DAOU \$76.00

CABERNET SAUVIGNON Paso Robles,
California

BEAULIEU VINEYARDS \$110.00

CABERNET SAUVIGNON Napa Valley,
California

*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. This restaurant participates
in an employee tip share program – gratuities
are shared by employees.