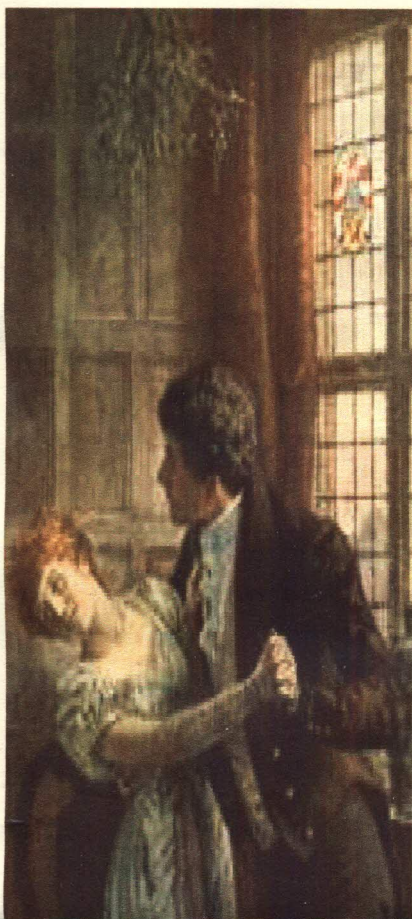




## DIVIDENDS



### **CAJUN CHICKEN PASTA**

22

*Blackened chicken sautéed, then tossed with mushrooms, scallions, tomatoes, and Penne Pasta with a Cajun cream sauce.*

### **AHI TUNA**

34

*Sushi grade Ahi tuna seared rare served over Jade rice, and sautéed vegetables. Garnished with pickled ginger, lemon zest, sprinkled with sesame seeds and Wasabi.*

### **SWORDFISH CHOP**

30

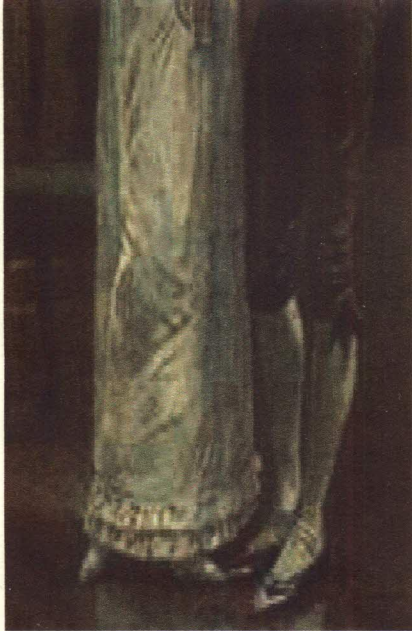
*A bone in swordfish chop served over Jade rice, garnished with an artichoke heart and mango salsa. Drizzled with a ginger and soy sauce .*

### **SEAFOOD PASTA**

32

*An array of shellfish sautéed in white wine garlic and butter then served over linguine noodles.*

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## **KING SALMON**

28

*Grilled Alaskan King Salmon fillet, nestled over sautéed spinach and mozzarella cheese.*

## **BUFFALO RIB-EYE**

36

*King Canyon buffalo rib-eye grilled to temperature.*

## **COWBOY STEAK**

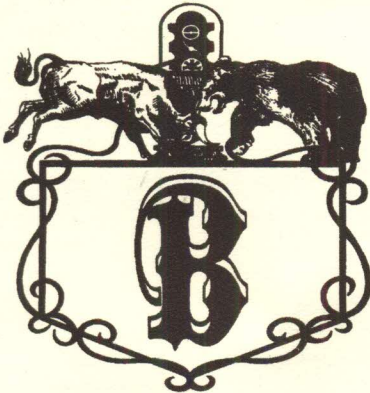
38

*Dry aged Bone in rib-eye , broiled to temperature.*

## **COLORADO RACK OF LAMB**

40

*Fresh Colorado lamb chops grilled and served with a Pistachio nut mint sauce.*



## **MAYTAG NEWYORK STEAK**

42

*Choice center cut New York, dry aged to maturity then grilled to temperature topped with sautéed mushrooms and Maytag Bleu cheese.*

## **ALASKAN KING CRAB LEGS**

46

*Alaskan King Crab legs steamed, served piping hot With a lemon and drawn butter.*

