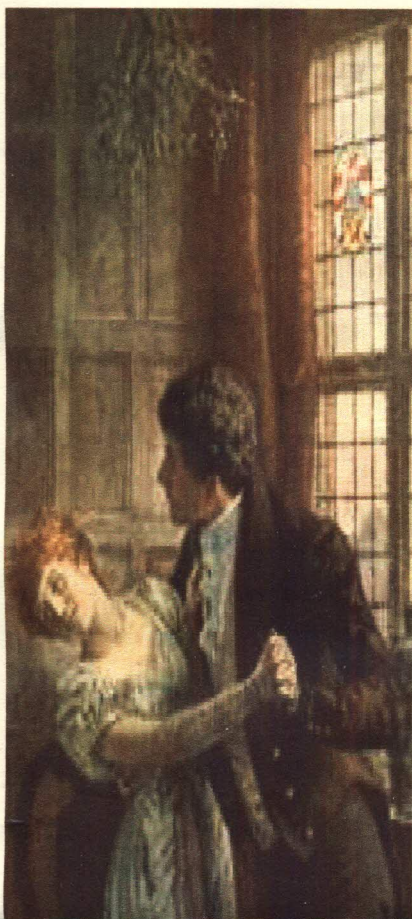


DIVIDENDS



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.

The Broker
Down town
Denver.



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

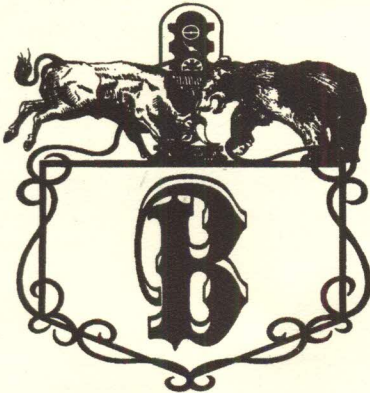
38

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

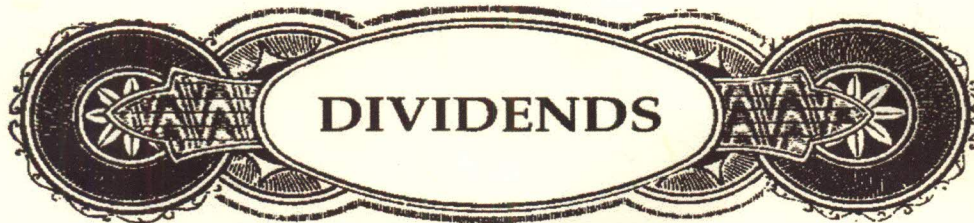
42

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.



DIVIDENDS

BLACKENED ORANGE ROUGHY

22

Fresh Orange Roughy, blackened with Cajun spices, then sautéed with scallions, tomatoes, and garlic served with vegetables and a Jade rice blend.

BAKED CHICKEN

24

Half a chicken marinated in garlic sage, and rosemary then oven baked served with a raspberry Chipotle sauce.

ROASTED PRIME RIB

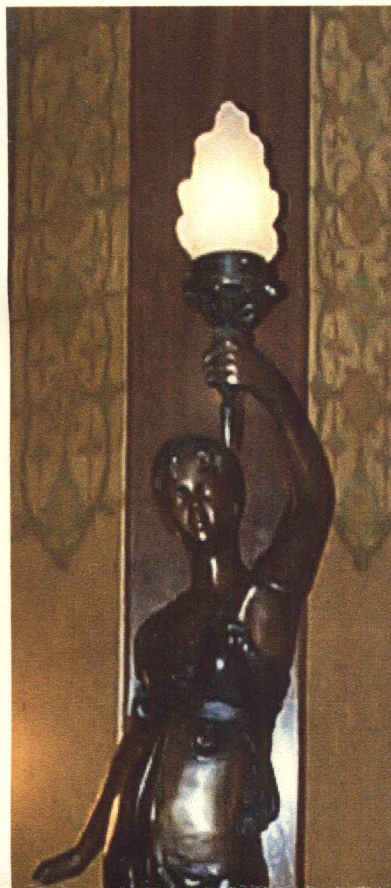
36

Slow roasted to retain the natural juices, served with creamed horseradish and Yorshire pudding.

VEAL MEDALLIONS

36

Two lightly breaded sautéed veal medallions served with a blend of fresh vegetables, potato cakes then dusted with a ginger and soy sauce laced with béarnaise sauce.





FILET MIGNON

46

Choice center cut 10 oz. filet mignon char broiled to your desired temperature.

TOURNEDOS

44

Two sautéed center cut filet medallions garnished with vegetables, Shitake mushrooms, and apple potato pancakes, served with béarnaise, and a black peppercorn sauce.

SCALLOPS

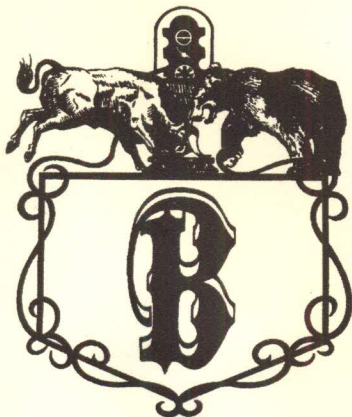
32

Sauteed sea scallops served over potato cakes and sautéed spinach laced with bearnaise and a roasted red pepper sauce.

FILET WELLINGTON

42

Tenderloin of beef broiled to temperature, wrapped in puff pastry then baked. Served with vegetables and piped garlic mashed potatoes.



FILET AND LOBSTER

78

Australian cold water lobster tail and a center cut filet mignon steak served with drawn butter, and a lemon wedge.