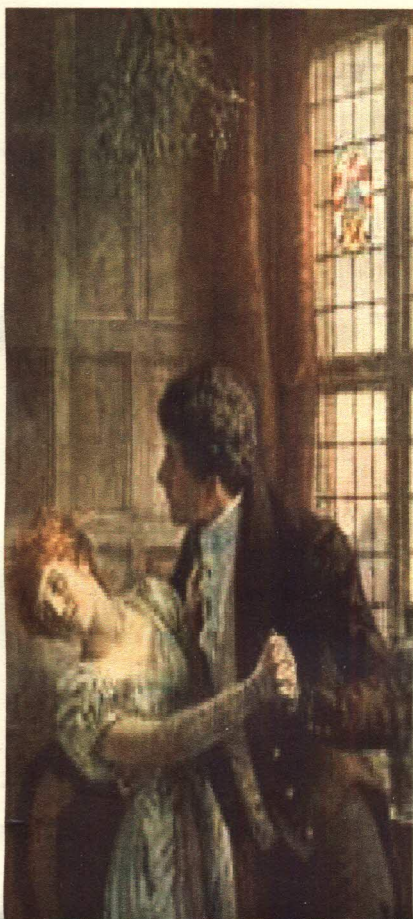


DIVIDENDS



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
Downtown
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.

