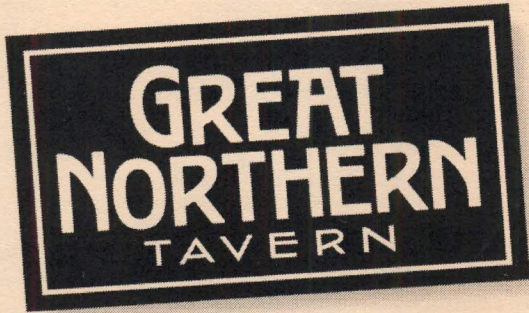


RESERVATIONS ARE ALWAYS W

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# TO-GO MENU

## SERVING CONTINUOUSLY...

MONDAY- SATURDAY..... 11:00 am - 10:00 pm

SUNDAY..... 11:00 am - 9:00 pm

(DINNER BEGINS AT 4:00 PM EVERYDAY)

## EXTENDED HOURS IN BAR AREA!

8101 East Belview Avenue, Unit E  
Denver, Colorado 80237-2998

Phone: 303-770-4741 Fax: 303-770-4782

[www.gntavern.com](http://www.gntavern.com)

VISIT OUR WEB PAGE FOR  
UPCOMING SPECIAL EVENTS

## GNT'S HAPPY HOUR!

SERVED EVERYDAY FROM 3 PM - 6 PM!

ALL HAPPY HOUR ITEMS AND PRICES ARE  
EXCLUDED FOR TO-GO ORDERS!

**PINTS OF GNT BREWS..... \$ 2.50**  
OUR OWN HAND CRAFTED BEER BREWED AT GNT-KEYSTONE

### WESTERN STAR WHEAT

A DELICIOUS, BLONDE, LIGHT-BODIED AMERICAN STYLE WHEAT BEER WITH A BALANCED CHARACTER OF WHEAT AND HOPS. LIGHTLY FILTERED FOR A CRISP, REFRESHING TASTE

### CASCADIAN PALE ALE

A DEEP, STRAW COLORED AMERICAN PALE ALE WITH AN OVERFLOWING FRAGRANCE OF CASCADE HOPS. LIVELY, MALT-INSPIRED UNDERTONES COMPLIMENT THE WONDERFULLY HOPPY FINISH

### DAKOTA AMBER ALE

THIS MAPLE-HUED AMERICAN AMBER ALE IS MEDIUM BODIED, SMOOTH AND REFRESHING. A BALANCED, FLAVORFUL COMBINATION OF TOASTY MALT AND CASCADE HOPS CONTRIBUTE TO A DECIDEDLY PLEASANT FINISH

### EMPIRE BUILDER STOUT

THIS CREAMY, EBONY STOUT HAS A THICK, RICH, VELVETY HEAD, AND A PRONOUNCED SMOKY, ROASTED AROMA. CHOCOLATE AND CARAMEL FLAVORS ARE DOMINATE, WITH A MALTY SWEETNESS AND A ROBUST YET SMOOTH FINISH

**GNT MARGARITA ..... \$ 4**

HERRADURA SILVER SKILLFULLY SHAKEN WITH PATRON'S CINTRONGE, SWEET & SOUR, A SPLASH OF OJ, A SPLASH OF LIME JUICE, SERVED ON THE ROCKS WITH A SALTED RIM

**SKYY MARTINIS ..... \$ 4.50**

A SKYY CLASSIC, COSMOPOLITAN, OR MELON MARTINI, SHAKEN TILL CHILLED & SERVED STRAIGHT UP!

**HOUSE WINES ..... \$ 4**

A GLASS OF MCWILLIAM'S CHARDONNAY, MERLOT, OR CABERNET SAUVIGNON

## HAPPY HOUR APPETIZERS

- BUTTERMILK ONION STRINGS..... \$ 2
- BBQ TENDERLOIN SKEWERS..... \$ 5
- CRISPY CALAMARI..... \$ 5
- PAN SEARED LOBSTER POTSTICKERS..... \$ 5
- BLUE CRAB CHEESE WONTONS..... \$ 4
- PETITE HOUSE SALAD..... \$ 1
- ROTISSERIE CHICKEN QUESADILLAS..... \$ 4

\*\*\*\*\*  
ALL ITEMS, PRICES, AND AVAILABILITY  
ARE SUBJECT TO CHANGE.  
(REVISED 11-2005)  
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## LUNCH APPETIZERS

<b>CRISPY CALAMARI</b> .....	\$ 8.50
Light, crisp calamari with a golden yellow tomato marinara and a citrus cocktail sauce	
<b>STUFFED AHI TUNA ROLL</b> .....	\$ 10
Ahi tuna stuffed with wasabi cream and natural pickled ginger, rolled in nori paper and tempura crusted, served sliced over chilled sesame noodles	
<b>BLUE CRAB CHEESE WONTONS</b> .....	\$ 8
Maryland lump blue crab folded with rich cream cheese and napa cabbage, served with sweet Thai chile sauce and spicy mustard	
<b>OVEN ROASTED TOMATO BRUSCHETTA</b> .....	\$ 8.50
On toasted ciabatta, tossed with fresh mozzarella, watercress, torn basil, roasted garlic and Italian extra virgin olive oil, drizzled with aged balsamic reduction	
<b>SHORT STACK OF BARBECUE RIBS</b> .....	\$ 9
Tender smoked in-house pork ribs, glazed with a spicy sweet barbecue sauce and our three-cabbage slaw	
<b>SPINACH AND ARTICHOKE DIP</b> .....	\$ 7
Creamy mix of spinach, artichoke hearts, parmesan and cream cheese, served with griddled pita bread	
<b>PAN SEARED LOBSTER POTSTICKERS</b> .....	\$ 8.50
Maine lobster folded with scallions and red peppers, served with soy ginger dipping sauce	

## LUNCH SALADS & SOUPS

<b>MIXED GREEN SALAD</b> ☐ .....	\$ 3.25
Tossed with house champagne dijon vinaigrette	
<b>CAESAR SALAD</b> ☐ .....	\$ 7
Caesar dressing made with a hint of smoked trout tossed with romaine, Pecorino Romano and garlic croutons	
<b>BEEF TENDERLOIN SALAD</b> .....	\$ 13.50
Seared Angus tenderloin tips over baby spinach and iceberg, tossed in 18 year balsamic vinaigrette, with cherry tomatoes, croutons, red onions, mushrooms, roasted peppers and shaved parmesan cheese	
<b>SPINACH SALAD</b> ☐ .....	\$ 7.50
Baby spinach tossed with red onions, hardboiled egg, bacon, mushrooms, and tomatoes with warm bacon vinaigrette	
<b>AHI TUNA SALAD</b> .....	\$ 14.50
Togarashi and sesame seared, served sliced over Asian salad with a sesame onion vinaigrette and paired with wasabi, soy sauce and shaved natural pickled ginger	
<b>BUTTER LETTUCE SALAD</b> ☐ .....	\$ 8
Marinated artichoke hearts, roasted peppers, pistachio crusted goat cheese, with 18 year balsamic vinaigrette	
<b>MARYLAND LUMP BLUE CRAB COBB SALAD</b> .....	\$ 13.50
Crisp bacon, hardboiled egg, avocado, tomato, onion, and Amish Gorgonzola with avocado vinaigrette	
<b>ROTISSERIE CHICKEN TORTILLA SOUP CUP / BOWL</b> ..	\$ 2.50 / 3.50
With roasted tomatoes, crispy tortilla strips, toasted cumin, avocado, and farmer's cheese	

☐ *The following items are available to compliment your salad or entrée; grilled marinated chicken breast, pulled rotisserie chicken, marinated shrimp, grilled or togarashi sesame seared Ahi tuna, or maple cured salmon for \$5.*

## LUNCH ENTREES

<b>HARDWOOD ROASTED ROTISSERIE CHICKEN</b> .....	\$ 12
Roasted half chicken, au gratin potatoes, and sautéed green beans with natural jus	
<b>GOAT CHEESE STUFFED MEATLOAF</b> .....	\$ 11
Served with mashed potatoes, crispy buttermilk onions, green beans and light demi glace	
<b>MAPLE CURED NORTH ATLANTIC SALMON</b> .....	\$ 15
Hardwood grilled and served atop Minnesota wild rice blend, arugula and spinach salad and finished with a mild ancho chile and toasted pecan glaze	
<b>BUTTERNUT SQUASH LASAGNA</b> ☐ .....	\$ 11
Fresh pasta sheets layered with baby spinach, caramelized leeks, ricotta and mozzarella cheeses and sliced squash. Topped with toasted pinenuts and accented with a sweet tomato sauce	
<b>LOBSTER STUFFED MAHI MAHI</b> .....	\$ 14.50
Mahi Mahi filet with minced lobster stuffing, topped with a light panko crust and oven roasted. Served over black forbidden rice and sautéed spaghetti squash	
<b>TALL STACK OF BARBECUE RIBS</b> .....	\$ 15.50
Tender smoked in-house pork ribs, glazed with a spicy sweet barbecue sauce, served with our three-cabbage slaw and fries	
<b>ROTISSERIE CHICKEN POT PIE</b> .....	\$ 12
Flaky pastry crust, rich country gravy and seasonal vegetables with grilled asparagus on the side	

## LUNCH SANDWICHES

<b>All sandwiches served with your choice of tavern chips or fries</b>	
<b>OPEN FACED STEAK SANDWICH</b> .....	\$ 9
Spice rubbed grilled Angus beef tenderloin tips on toasted focaccia with horseradish aioli, romaine lettuce and crispy buttermilk onions	
<b>ROTISSERIE CHICKEN SANDWICH</b> .....	\$ 9
Sliced golden apples and honey mustard, with melted white cheddar, Emmenthaler and mozzarella served on a seven grain dusted ciabatta roll	
<b>BUFFALO REUBEN</b> .....	\$ 8.50
Shaved corned buffalo with Emmenthaler swiss, thousand island dressing, and sauerkraut on marble rye	
<b>GNT BLTA</b> .....	\$ 9
Three-pepper bacon, avocado, red leaf lettuce, and tomatoes on a ciabatta roll with spicy mayonnaise	
<b>GNT BURGER</b> .....	\$ 8.25
1/2 lb. ground chuck burger with house spices topped with herbed butter on a brioche bun. <i>Substitute a veggie burger or a grilled chicken breast for no additional charge</i>	
Add Three-Pepper Bacon, American, Amish Gorgonzola, Emmenthaler Swiss, Tillamook White Cheddar....each \$ .75	
<b>SHAVED PRIME RIB FRENCH DIP</b> .....	\$ 9.50
Served warm on a ciabatta roll with a side of au jus	
<b>MONTE CRISTO OF SMOKED HONEY HAM AND TURKEY</b> ....	\$ 8.50
Ham, turkey, swiss & cheddar cheeses griddled with a light egg batter on Vienna bread and served with raspberry preserves	

## DINNER APPETIZERS

<b>CRISPY CALAMARI</b> .....	\$ 8.50
Light, crisp calamari with a golden yellow tomato marinara and a citrus cocktail sauce	
<b>STUFFED AHI TUNA ROLL</b> .....	\$ 10
Ahi tuna stuffed with wasabi cream and natural pickled ginger, rolled in nori paper and tempura crusted, served sliced over chilled sesame noodles	
<b>BLUE CRAB CHEESE WONTONS</b> .....	\$ 8
Maryland blue crab meat folded with rich cream cheese and napa cabbage, served with sweet Thai chile sauce and spicy mustard	
<b>OVEN ROASTED TOMATO BRUSCHETTA</b> .....	\$ 8.50
On toasted ciabatta, tossed with fresh mozzarella, watercress, torn basil, roasted garlic and Italian extra virgin olive oil, drizzled with aged balsamic reduction	
<b>SHORT STACK OF BARBECUE RIBS</b> .....	\$ 9
Tender smoked in-house pork ribs, glazed with a spicy sweet barbecue sauce and our three-cabbage slaw	
<b>SPINACH AND ARTICHOKE DIP</b> .....	\$ 7
Creamy mix of spinach, artichoke hearts, parmesan and cream cheese, served with griddled pita bread	
<b>PAN SEARED LOBSTER POTSTICKERS</b> .....	\$ 8.50
Maine lobster folded with scallions and red peppers, served with soy ginger dipping sauce	
<b>ARTESAN CHEESE PLATE</b> .....	\$ 14
A selection of three unique cheeses from around the country paired with smoked almonds, fresh honeycomb, and sun-dried cherries	
<b>PAN SEARED MARYLAND BLUE CRAB CAKES</b> .....	\$ 12
Three pan seared crab cakes, served with lemon caper remoulade and garnished with cherry tomatoes	

## DINNER SALADS & SOUPS

<b>MIXED GREEN SALAD</b> ☐ .....	\$ 3.25
Tossed with house champagne dijon vinaigrette	
<b>CAESAR SALAD</b> ☐ .....	\$ 7
Caesar dressing made with a hint of smoked trout tossed with romaine, Pecorino Romano and garlic croutons	
<b>MARYLAND LUMP BLUE CRAB COBB SALAD</b> .....	\$ 14.50
Crisp bacon, hardboiled egg, avocado, tomato, onion, and Amish Gorgonzola with avocado vinaigrette	
<b>SPINACH SALAD</b> ☐ .....	\$ 8.50
Baby spinach tossed with red onions, hardboiled egg, bacon, mushrooms, and tomatoes with warm bacon vinaigrette	
<b>AHI TUNA SALAD</b> .....	\$ 15.50
Togarashi and sesame seared, served sliced over Asian salad with a sesame onion vinaigrette and paired with wasabi, soy sauce and shaved natural pickled ginger	
<b>BUTTER LETTUCE SALAD</b> ☐ .....	\$ 8
Marinated artichoke hearts, roasted peppers, pistachio crusted goat cheese, with 18 year balsamic vinaigrette	
<b>ROTISSERIE CHICKEN TORTILLA SOUP CUP / BOWL</b> ..	\$ 2.50 / 3.50
With roasted tomatoes, crispy tortilla strips, toasted cumin, avocado, and farmer's cheese	

☐ *The following items are available to compliment your salad or entrée; grilled marinated chicken breast, pulled rotisserie chicken, marinated shrimp, grilled or togarashi sesame seared Ahi tuna, or maple cured salmon for \$5.*

## DINNER ENTREES

- MAPLE CURED NORTH ATLANTIC SALMON** .....\$ 18  
Hardwood grilled and served atop Minnesota wild rice blend, arugula and spinach salad and finished with a mild ancho chile and toasted pecan glaze
- HARDWOOD GRILLED BEEF TENDERLOIN** .....\$ 29  
Served with a wild mushroom and Gorgonzola strudel, grilled asparagus, and horseradish demi-glace
- LOBSTER STUFFED MAHI MAHI** .....\$ 23  
Mahi Mahi filet with minced lobster stuffing, topped with a light panko crust and oven roasted. Served over black forbidden rice and sautéed spaghetti squash
- PRIME RIB** .....\$ 26  
Cast in house seasonings, with creamy horseradish, mashed potatoes, and seasonal vegetables
- AGED NEW YORK STRIP** .....\$ 28  
Encrusted with crushed peppercorns and topped with Gorgonzola butter, served with au gratin potatoes and seasonal vegetables
- PORK OSSO BUCO** .....\$ 19  
Braised with tomatoes and winter vegetables, served with baby spinach and wild mushroom risotto cake
- WALLEYE WRAPPED IN PHYLLO** .....\$ 15  
Minnesota walleye, wrapped in phyllo with creamed spinach and artichokes, with black forbidden rice, green beans, finished with champagne beurre blanc
- HARDWOOD ROASTED ROTISSERIE CHICKEN** .....\$ 13  
Roasted half chicken, au gratin potatoes, and sautéed green beans with natural jus

## DINNER PLATES

- ROTISSERIE CHICKEN POT PIE** .....\$ 13.50  
Flaky pastry crust, rich country gravy and seasonal vegetables with grilled asparagus on the side
- BUTTERNUT SQUASH LASAGNA** ¼ .....\$ 12  
Fresh pasta sheets layered with baby spinach, caramelized leeks, ricotta and mozzarella cheeses and sliced squash. Topped with toasted pinenuts and accented with a sweet tomato sauce
- GOAT CHEESE STUFFED MEATLOAF** .....\$ 13  
Served with mashed potatoes, crispy buttermilk onions, green beans and light demi glaze
- TALL STACK OF BARBECUE RIBS** .....\$ 16.50  
Tender smoked in-house pork ribs, glazed with a spicy sweet barbecue sauce, served with our three-cabbage slaw and fries
- GNT BURGER** .....\$ 9.25  
1/2 lb. ground chuck burger with house spices topped with herbed butter with choice of housemade tavern chips or fries. *Substitute a veggie burger or a grilled chicken breast for no additional charge*  
**Add** Three-Pepper Bacon, American, Amish Gorgonzola, Emmenthaler Swiss, Tillamook White Cheddar....each \$ .75
- OPEN FACED STEAK SANDWICH** .....\$ 11  
Spice rubbed grilled Angus beef tenderloin tips on toasted foccacia with horseradish aioli, romaine lettuce and crispy buttermilk onions with choice of housemade tavern chips or fries

## CHILDREN'S MENU

Available for all kids 12 & under

<b>CHICKEN TENDERS</b> .....	\$ 5
Served with ranch dressing and fries	
<b>SPAGHETTI O'S</b> .....	\$ 4.50
The chef's favorite- with a red sauce	
<b>GRILLED CHEESE</b> .....	\$ 4.50
Two slices of white bread stuffed with American cheese, grilled crispy and served with French fries	
<b>KID MAC N CHEESE</b> .....	\$ 4.50
Steamed macaroni smothered in melted cheese	
<b>KID BUTTERED NOODLES</b> .....	\$ 4.50
Steamed rotini pasta tossed in whole butter	
<b>KID BURGER</b> .....	\$ 5
Kid sized burger served with fries	
<b>KID CHEESE BURGER</b> .....	\$ 5.50
Kid sized burger topped with American cheese & served with fries	

## OTHER KID'S STUFF

<b>ROOT BEER or CREAM SODA FLOAT</b> .....	\$ 3
IBC root beer or cream soda and 2 scoops of vanilla ice cream	
<b>SHIRLEY TEMPLE</b> .....	\$ 1.50
Sprite and grenadine with a cherry of course	
<b>ROY ROGERS</b> .....	\$ 1.50
Coke and grenadine with a cherry too	
<b>KID'S ICE CREAM</b> .....	\$ 1.95
Two scoops of vanilla ice cream topped with chocolate	

## DESSERT MENU

<b>TRIO OF CRÈME BRULÉE</b> .....	\$8
Rich custard flavored with espresso, Gran Marnier and Guittard chocolate	
<b>HOMEMADE WARM CHOCOLATE CAKE</b> .....	\$ 7
Made with Guittard chocolate and served with vanilla bean ice cream, crème anglaise and chocolate sauce	
<b>KEY LIME PIE</b> .....	\$ 5
Made with Florida Key limes, a graham cracker crust and fresh whipped cream	
<b>GUITTARD CHOCOLATE TRIANGLES</b> .....	\$ 7
Rich chocolate mousse studded with raspberries, coated with dark chocolate and served with crème anglaise	
<b>HOMEMADE FRUIT COBBLER DU JOUR</b> .....	\$ 6
Made with a shortbread crust, streusel topping and cinnamon ice cream. Please see your server for today's flavor	
<b>CAPPUCCINO BEAN NAPOLEON</b> .....	\$ 6
Oatmeal wafers layered with cappuccino ice cream and finished with a warm chocolate sauce	
<b>NEW YORK CHEESE CAKE</b> .....	\$ 7
New York style cheesecake made with a graham cracker crust and finished with fresh seasonal berries and mango peach puree	
<b>ASSORTED ICE CREAMS &amp; SORBETS</b> .....	\$ 4
Please see your server for today's flavors	

## VEGETARIAN ITEMS

Please ask your server for vegetarian friendly choices

**GREAT NORTHERN TAVERN**  
DENVER TECHNOLOGICAL CENTER  
8101 East Bellevue Avenue, Unit E  
Denver, Colorado 80237 - 2998  
Phone: 303-770-4741 Fax: 303-770-4782