SINCE 1972

THE BROKER

RESTAURANT

Truly a Distinctive
Landmark
In the Heart of
Downtown Denver
Romantic Dining

Romantic Dining is truly defined at The Broker Restaurant. The ambience is of the turn of the century bank building filled with memorabilia, European antiques and Japanese cherry wood. Couples now have dinner in our private booths once used by bank customers to inspect their safety deposit boxes. So many engagements have begun here that each evening many couples fill the room sitting at the very table of their engagement anniversary.

The Denver Post poll taken each year has rated us “the Most Popular Restaurant in Colorado.”

Let us arrange your next special night, so that you too may begin a tradition of fine dining and memorable evenings at The Broker Restaurant.

The Broker Restaurant is a perfect display of dining elegance.

All entrees include the popular Broker trademark—the complimentary bowl of iced shrimp from the Gulf of Mexico.

Soup or salad, fresh baked breads, and dessert accompany each entrée.

Special Events

Banquets and private parties are memorable in the comfortable atmospheres of the Library, Study, Board Room and Wine Cellar. Private rooms are available for 6 to 122 guests and can be planned from the first cocktail to the after dinner cognac.

The smallest details are handled with perfection by our professional staff, which has become a Broker trademark. Call our Catering Manager for planning the perfect event, whether it is a business meeting, business dinner, Wedding Rehearsal dinner, Retirement party or a wonderful evening with cherished friends. Be assured The Broker will take care of all the details from your own special menus to audio/visual equipment.

Restaurant Business Magazine has recognized The Broker for having been voted one of the top 100 restaurants in the United States and Canada for business dining. This survey was take from thousands of U.S. and Canadian diners.

Business Dining

- THE MAIN DINING ROOM World Class Wine List and Cellar

We are proud of the prestigious “Award of Excellence” presented to us each year by The Wine Spectator Magazine, a publication respected by all wine aficionados.

Our Wine Cellar located in the deepest most inner vaults of the old Denver National Bank Building, more than 30 feet below ground level, is available for tours. It also houses one of our many private dining rooms available with advance reservations. Rare and unique wine from around the world line the walls from floor to ceiling with two original safes complete with gold leaf lettering. For a special acoustic touch, the ceiling is decorated with wine corks pulled from bottles served at The Broker Restaurant since 1972.

- THE WINE CELLAR
Special Broker Private Rooms

- Chandelier Room
- Coupon Room A
- Coupon Room B
- Wine Cellar
- Board Room
- Vault Room
- The Library
- The Study
- Main Dining Room

Seating for 10
Seating for 10
Seating for 10
Seating for 18
Seating for 28
Seating for 30
Seating for 36
Seating for 36
Seating for 122

COUPON ROOM A & B

Lunch Menu

THE FAMOUS BROKER SHRIMP BOWL 12.00
A pound of shrimp in the shell from the Gulf of Mexico...
Served on a bed of ice with our tangy cocktail sauce.

Appetizers
- Oysters on the half shell
- Oysters Rockefeller
- Crab stuffed Mushrooms
- Crab Cakes
- Cheesy Garlic Baguette
- Shrimp Cocktail

6.00
7.00
8.00
6.00
3.00
10.00

Soups and Salads
- Soup du Jour
- French Onion Soup en Cruet
- Tossed Green Salad
- Spinach Salad
- Caesar Salad
- Beefsteak Tomato with sliced onion

5.00
6.00
5.00
6.00
6.00
6.00

Beverages
- Coffee, Tea, Soda

2.50

Specialty Salads
- Salmon Caesar Salad
- OPTION: Char-broiled boneless chicken filet.

12.00
11.00

14.00
12.00
14.00

Entrees
- Stuffed Filet
- Veal Oscar
- Grilled Lamb Chop
- Rocky Mountain Trout
- Sesame Ali Tuna
- Alaskan King Salmon
- Maple Pork Chop
- Blackened Orange Roughy
- Baked Halibut
- Lobster and Crab Enchilada
- Mediterranean Seafood Pasta
- Cajun Chicken Pasta
- Roasted Prime Rib

19.00
17.00
18.00
12.00
17.00
15.00
14.00
13.00
15.00
18.00
17.00
14.00
13.00

DESSERTS
- Triple Chocolate Cake
- Berry Cream Flan
- Tiramisu
- Turtle Cheesecake
- Vanilla Cheesecake
- Ice Cream or Sherbet

5.00
4.00
6.00
6.00
5.00
3.00

Serving the best Business Lunch in Denver
Monday through Friday
11:30 AM to 2:00 PM
Dinner Menu

ALL DINNERS INCLUDE THE FOLLOWING:

THE FAMOUS BROKER SHRIMP BOWL
Shrimp in the shell from the Gulf of Mexico,...
served on a bed of ice with our tangy cocktail sauce.

SOUP OR SALAD
A bowl of special selected soup prepared fresh daily or
a fresh crisp tossed green salad topped with your choice of one of our
homemade dressings and croutons.

DESSERT
Your choice of three house specialties.

OPTIONS:

<table>
<thead>
<tr>
<th></th>
<th>with dinner</th>
<th>a la carte</th>
</tr>
</thead>
<tbody>
<tr>
<td>oysters on the half shell</td>
<td>$6</td>
<td>$3</td>
</tr>
<tr>
<td>oysters Rockefeller</td>
<td>$6</td>
<td>$3</td>
</tr>
<tr>
<td>carpaccio of Beef Tenderloin</td>
<td>$8</td>
<td>$10</td>
</tr>
<tr>
<td>crab potato cakes</td>
<td>$5</td>
<td>$7</td>
</tr>
<tr>
<td>crab stuffed mushrooms</td>
<td>$6</td>
<td>$8</td>
</tr>
<tr>
<td>salmon croquettes</td>
<td>$6</td>
<td>$8</td>
</tr>
<tr>
<td>spinach salad</td>
<td>$4</td>
<td>$6</td>
</tr>
<tr>
<td>caesar salad</td>
<td>$4</td>
<td>$6</td>
</tr>
<tr>
<td>redsteak tomato and onion</td>
<td>$4</td>
<td>$6</td>
</tr>
<tr>
<td>sautéed mushrooms</td>
<td>$4</td>
<td>$6</td>
</tr>
<tr>
<td>cheesy garlic baguette</td>
<td>$4</td>
<td>$6</td>
</tr>
</tbody>
</table>

PREFERRED STOCK

Rocky Mountain Trout  $27
Fresh Rocky Mountain Trout filled with king crab and baked,
served with salmon croquettes the laced with béarnaise sauce.

Roasted Duck  $29
Half a duckling, baked until tender and served with a sun-dried
berry glaze.

Baked Halibut  $35
Alaskan halibut wrapped in parchment paper with an array of fresh
vegetables, cream sauce, lemon butter and white wine.

Filet Mignon  $45
Center-cut tenderloin of beef, broiled to your desired temperature.

Blackened Orange Roughy  $35
Orange Roughy fillet crusted with our special spice blend,
then blackened and served with New Orleans style salsa.

T-Bone Steak  $49
24 oz. Certified Black Angus T-Bone, broiled to perfection and
served with deep fried onion strings.

Chicken Chardonnay  $31
Lightly breaded bone-in chicken breast, sautéed and then topped
with provolone cheese and a mushroom and Chardonnay cream sauce.

Seafood Pasta  $37
Angel hair pasta blended with mussels, scallops, gulf shrimp and Alaskan
crab claws, sautéed in butter with mushrooms and scallions, then tossed
with sun-dried tomatoes and fresh pesto sauce.

PREFERRED STOCK

Southwest Wellington  $37
Tender morsels of filet and prime rib baked in a puff pastry with
pepper jack cheese and chilies. Served with a green chili sauce.

Roasted Prime Rib of Beef  $36
Slow roasted to retain the natural juices, served with a
creamed horseradish.

Sesame Crusted Ahi Tuna  $34
Fresh Ahi Tuna rubbed in white and black sesame seeds then
seared rare. Served with sushi rice, fresh pickled ginger and
wasabi butter blanc sauce.

Tournedos Oscar  $49
Two sautéed medallions of tenderloin beef, garnished with
crabmeat and asparagus spears, the laced with Bordelaise
and Béarnaise sauce. Served with potato crab cakes.

OPTION: With Two Veal Medallions.

Teriyaki Club Steak  $31
Tender club steak marinated in our own special teriyaki sauce,
then charbroiled to your desired temperature.

Alaskan King Salmon  $34
Grilled fresh Alaskan Salmon fillet, served with
lemon dill butter blanc sauce.

New York Steak  $45
Center-cut dry aged sirloin, broiled to your desired
temperature. Served with deep fried onion strings.

Filet Wellington  $44
Tenderloin of beef, wrapped in a puff pastry with a mushroom
duxelle, then oven roasted and served with Bordelaise sauce.

Colorado Rack of Lamb  $46
Marinated in Dijon mustard and olive oil, then crusted with a special
herb blend. Roasted and served on a port wine and shallot sauce.

Alaskan King Crab Legs  $47
Tender King Crab Legs, steamed to a delicate softness in the
shell and served with drawn butter.

Steak and Lobster  Market
A cold water 8 oz. Australian Lobster Tail, served with a
center-cut 10 ounce Filet Mignon. Served with drawn butter.

THE VAULT
DINING ROOM
THE BROKER
RESTAURANT

821 17th Street
(corner of 17th & Champa)
Denver, Colorado 80202
Phone: 303-292-5065
Fax: 303-292-2652
Web Site: www.brokerrestaurant.com
E-Mail: info@brokerrestaurant.com

LUNCH
11:30 AM – 2:00 PM – Monday through Friday
DINNER
4:30 PM – 10:00 PM Every Night
PRIVATE PARTIES
At Any Time
Truly a Distinctive Landmark in the Heart of Downtown Denver
Romantic Dining is truly defined at The Broker Restaurant. The ambiance is of the turn of the century bank building filled with memorabilia, European antiques and Japanese cherry wood. Couples now have dinner in our private booths once used by bank customers to inspect their safety deposit boxes. So many engagements have begun here that each evening many couples fill the room sitting at the very table of their engagement anniversary.

*The Denver Post* poll taken each year has rated us "The Most Popular Restaurant in Colorado."

Let us arrange your next special night, so that you too may begin a tradition of fine dining and memorable evenings at The Broker Restaurant.

The Broker Restaurant is a perfect display of dining elegance that approaches an art form.

All entrees include the popular Broker trademark—the complimentary bowl of iced shrimp from the Gulf of Mexico.

Soup or salad, fresh baked breads, and dessert accompany each entree.
Business Dining and Special Events

Banquets and private parties are memorable in the comfortable atmospheres of the Study, Library, Board Room and Wine Cellar. Private rooms are available for 6 to 135 guests and can be planned from the first cocktail to the after dinner cognac.

Restaurant Business Magazine has recognized The Broker for having been voted one of the top 100 restaurants in the United States and Canada for business dining. This survey was taken from thousands of U.S. and Canadian diners.

Located in the old Denver National Bank Building, the restaurant includes The Vault, which was in fact the safe deposit vault. The huge 23-ton round vault door remains to make The Broker one of Denver's most unique restaurants.

Not a day goes by when an observer will not spot some of Denver's most prominent citizens, sports personalities, performers and public officials enjoying dining at The Broker. It is truly a living Denver Landmark.

SPECIAL BROKER PRIVATE ROOMS

- Chandelier Room Seating for 6
- Coupon Room A Seating for 10
- Coupon Room B Seating for 10
- Board Room Seating for 24
- Vault Room Seating for 30
- Library Room Seating for 38
- Study Room Seating for 44
- Wine Cellar Seating for 56
- Main Dining Room Seating for 135
World Class Wine List and Cellar

We are proud of the prestigious "Award of Excellence" presented to us each year by *The Wine Spectator Magazine*, a publication respected by all Wine officianados.

Our Wine Cellar located in the deepest most inner vaults of the old Denver National Bank Building, more than 30 feet below ground level, is available for tours. It also houses one of our many private dining rooms available with advance reservations. Rare and unique wine from around the world line the walls from floor to ceiling with a full wall mural and two original safes complete with Gold Leaf lettering. For a special acoustic touch, the ceiling is decorated with wine corks pulled from bottles served at The Broker Restaurant the past 26 years.

Luncheons and Hors d'oeuvre Parties

Business luncheons are our specialty with price categories to suit any budget. Expeditious service for those with time constraints or a relaxed escape from the busy world are offered in a variety of environments at The Broker. Lunch is served Monday through Friday from 11 am to 2:30 pm.

Hors d'oeuvre Parties may be offered in any of our private rooms. A casual or formal event may be arranged. We can tailor your buffet from simple to elaborate with full wine and cocktail service.
THE BROKER
RESTAURANT
821 17th Street
(corner of 17th & Champa)
Denver, Colorado 80202
Phone: (303) 292-5065
Fax: (303) 292-2652

LUNCH
11am-2:30pm – Monday through Friday

DINNER
5pm-11pm – Every Night

PRIVATE PARTIES
at Any Time