

APPETIZERS

World Famous Broker Shrimp Bowl ... 1 lb. \$9 ... 2 lbs. \$16  
Oysters Rockefeller 14    Dungeness Crab Cakes 12  
Garlic Calamari 9    Garlic Cheezy Bread 5  
PEI Mussels 10    Spinach & Artichoke Dip 8  
Sampler Tower 29  
Calamari | Crab Cakes | Tuna Tartare

SOUPS & SALADS

French Onion Soup/En Croute 8    Soup of the Day 6  
Spinach Salad/ hot bacon dressing 8    Caesar Salad 8  
Tomato Mozzarella Salad 9    Iceberg Wedge 8  
House Salad 7    Broker Chop Salad 12

LIGHTER FARE

**Salmon Caesar Salad** Caesar salad tossed with a marinated salmon fillet. 14  
**Eggplant Napoleon** Garlic parmesan breaded eggplant layering sun dried tomatoes, Feta cheese, mushrooms, served over a roasted red pepper and pesto sauce. 15  
**Rocky Mountain Trout** Fresh boneless trout dusted with finely ground nut mix, cinnamon and brown sugar, Pan fried, served with an almond risotto. 19  
**Nicoise Tuna Salad** Mixed field greens accompanied with sauteed green beans, Roma tomatoes, asparagus, Kalamata olives, boiled eggs, seasoned potatoes, and served with a Dijon Agave dressing. 17  
**Prime Rib Sandwich** Thin sliced prime rib served on a French baguette with sauteed mushrooms, creamy horseradish sauce, and melted Gruyere cheese. 15

**Marinated Chicken Sandwich** Boneless chicken breast marinated in a sweet chili sauce and fresh limes, char broiled and served with baby spinach, bacon, tomato, and a chipotle garlic mayonnaise. 14  
**Eggplant Pomodoro** Sauteed eggplant, garlic, tomatoes, olives, and capers served over Penne pasta, topped with fresh grated Parmesan cheese. 16  
**Penne Florentine** Wild mushrooms, Roma tomatoes, sauteed baby spinach, and Parmesan cheese served over Penne pasta with a light tomato cream sauce. 17  
**Chicken Alfredo** Julienne strips of chicken sauteed with broccoli, parmesan cheese and sweet cream. Served over linguine with cheesy bread. 19

DIVIDENDS

**Walnut Dijon Chicken** Boneless chicken breast filled with walnuts, cream cheese, onions, garlic, and tomatoes served over risotto. 17  
**Lobster and Cheese Raviolis** Maine lobster and Mascarpone cheese raviolis simmered in a sweet vodka tomato and garlic cream sauce. 22  
**Sesame Crusted Tuna** Sushi grade Ahi tuna dusted with sesame seeds seared rare, served with pickled ginger, Asian cole slaw, and a wasabi cream sauce. 21  
**Scallops and Cilantro Gremolata** Sauteed sea scallops wrapped in bacon served over a potato cake and sauteed spinach, with a ginger lime beurre blanc. 24  
**Bronzed King Salmon** Marinated pan seared salmon fillet served with risotto, orange and citrus glaze. 25  
**Chicken Picatta** Fire roasted chicken, sauteed with tomatoes, white wine, lemon caper butter sauce. 19  
**Serrano Catfish** Blackened catfish served with Serrano and Poblano chili puree with creamy smoked corn and chorizo grits. 19  
**Panko Halibut** Fresh halibut fillet pressed with Panko bread crumbs, parsley, and lemon zest, served with a lemon risotto and a sweet and sour mango puree. 27  
**Pork Scallopine** Seared pork loin medallion served over sauteed red swiss chard and apple sausage, topped with smoked Mozzarella and roasted garlic. 19  
**Alaskan King Crab Legs** Steamed Alaskan King crab legs served with drawn butter. 12 oz. - 19; 24 oz. - 35

**Award Winning Roasted Prime Rib** Slow roasted to retain the natural juices and served with creamed horseradish and steak fries. SMALL CUT 10 oz - 19; REGULAR CUT 14 oz - 25; CATTLEMAN'S CUT 18 oz - 29  
**Bristol Filet Mignon** Choice center cut filet mignon char-broiled, served with fried onion rings. 6 oz - 25    9 oz - 29  
**Diamond Jim New York Steak** Center cut choice dry aged to maturity and grilled to temperature, served with fried onion rings and steak fries. 10 oz - 23    16 oz - 34  
**Filet Wellington** Tenderloin of beef, wrapped in a puff pastry with a mushroom duxelle then baked to a golden brown. Served with piped mashed potatoes. 29  
**T-Bone** A 24 oz choice T-bone steak broiled to temperature, served with onion rings. 34  
**Teriyaki Rib-Eye** Marinated choice rib eye steak served with roasted pineapple, steak fries, and a 14 year aged balsamic reduction. 29  
**Colorado Lamb Chops** Fresh Colorado lamb chops grilled, served with mashed sweet potatoes and mint jelly. 31  
**Steak & Lobster** Steamed lobster tail served with a center cut filet medallion. 32  
**Southwest Wellington** Tender morsels of prime rib and filet medallions sauteed with pepper jack cheese and green chilies, baked in a puff pastry and garnished with a southwest salsa. 19  
**Steak Diane** Center cut filet medallions sauteed with butter mushrooms, garlic, scallions, and a Courvosier cream sauce. 25