

THE GRILLE

APPETIZERS

New England Clam Chowder \$7 cup/\$11 bowl
Smoked Bacon, Potatoes, Garlic Croutons

Tomato Basil Soup \$6 cup/\$10 bowl
Garlic Croutons

Poached Jumbo Tiger Prawns \$20
5 Pieces, Horseradish Cocktail Sauce, Lemon

Four Cheese Ravioli \$15
Marinara, Basil, Parmesan

The Grille Signature Chilled Seafood Sampler \$28
Little Neck Clams, Poached Jumbo Prawn, East Coast Oyster
PEI Mussel Salad, Mignonette Sauce, Cocktail Sauce

Escargots a la Bourguignonne \$15
Garlic & Parsley Butter, Toasted Brioche

PUT IT ON THE GREEN

Tuna Nicoise \$28
Grilled Tuna served on a Bed of Mixed Greens, Heirloom Cherry Tomatoes
Roasted Red Peppers, Fingerling Potatoes, Hard Boiled Egg, Kalamata Olives
Caper Berries, Green Beans, White Anchovies
Tossed in a Red Wine Vinaigrette

Shrimp Salad a la Louis Stratta \$18
Avocado, Boston Bibb, Plum Tomato, Lemon (GF, DF)
Add Jumbo Lump Crab \$12

The Broadmoor Signature Caesar Salad \$13
Hearts of Romaine Lettuce, Parmesan Cheese, Garlic Croutons, White Anchovies
Add Grilled Chicken \$6 Add Grilled Shrimp or Salmon \$13

Hiker's Salad \$12
Kale, Roasted Beets, Tri-Color Carrots, Blueberry Goji Granola, Acai Vinaigrette (DF)
Add Grilled Chicken \$6 Add Grilled Shrimp or Salmon \$13

Wedge Salad \$17
Iceberg Lettuce, Baby Heirloom Tomatoes, Blue Cheese Crumbles
Sliced Red Onion, Bacon Lardon, Blue Cheese Dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 20% Service Charge will be added to your final check
Cell Phone calls within the Dining Room are not permitted.
As a courtesy to fellow Patrons, please step outside.

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ENTREES

The Broadmoor Signature Pepper Steak \$48

Medallions of Filet Mignon, Our Green Peppercorn & Chutney Sauce
Potato Purée & Glazed Asparagus

Grilled Sterling Salmon \$34

Green Garden Vegetables, Buttered Potatoes, Sauce Béarnaise

Roasted Rack of Colorado Lamb \$48

Mustard & Herb Crust, Colorado Wild Mushrooms
Herb Roasted Fingerling Potatoes, Lamb Jus

Jumbo Lump Crab Cakes \$42

Garden Vegetables, Buttered Potatoes, Tartar Sauce, Charred Lemon

Breast of Colorado Chicken Picatta \$29

White Wine, Lemon, Caper Sauce, House Made Spaghetti

Prime 14 oz. Beef Ribeye Steak \$55

Loaded Baked Potato, Grilled Asparagus, Sauce Bordelaise

Roasted 1/2 Boulder Natural Chicken \$30

Roasted Fingerling Potato, Wild Mushroom, Broccolini, Tarragon Herb Jus

Lobster Thermidor \$48

Heirloom Cherry Tomato Salad, Sauce Americaine, Charred Lemon

Rocky Mountain Red Trout Amandine \$28

Haricot Vert, Buttered Potatoes, Lemon Brown Butter

Chateaubriand of Beef, Bouquetiere \$92

Carved Table Side ~ Sauces Bordelaise and Béarnaise
Asparagus, Wild Mushroom, Potato Puree ~ For Two Only

VEGETABLE SIDE DISHES

Potato Purée \$9 (GF)

Roasted Mushroom Medley \$9 (GF)

Green Beans, Smoked Bacon \$9 (GF)

Loaded Baked Potato \$10 (GF)

Glazed Asparagus \$12 (GF)

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