

CHERRY CREEK GRILL

EST. 1996 • DENVER, COLORADO

STARTERS & SALADS

DIP DUO jalapeño queso and guacamole with hand-cut tortilla chips 10

SMOKED SALMON* served with chef's dressing and toast points 15

BURRATA ON TOAST with wood-roasted tomatoes and fresh herbs 14

DEVEILED EGGS farm fresh eggs and Ding's pickle relish 8

IRON SKILLET CORNBREAD a Cherry Creek Grill specialty 8

GRILLED ARTICHOKEs *limited availability!*

We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ

PINE ROOM SALAD mixed greens, Kerrygold Irish cheddar, toasted almonds, vinaigrette[†] 8

CAESAR & ROCK SHRIMP SALAD* romaine hearts, crispy rock shrimp, grated Reggiano 19

EMERALD KALE AND ROTISSERIE CHICKEN with fresh herbs and roasted peanut vinaigrette 18

SEARED AHI TUNA SALAD* mixed greens, mango, avocado, cilantro ginger vinaigrette 24

MACHO SALAD roasted chicken, avocado, chopped dates, almonds and goat cheese 20

FROM OUR ROTISSERIE

ROTISSERIE CHICKEN slow roasted over a hardwood fire, with pomme purée (*limited*) 22

ROTISSERIE CHICKEN & BBQ RIBS PLATTER with creamy coleslaw and vine-ripe tomatoes 30

LAMB SANDWICH* sliced leg of Colorado lamb, roasted peppers and arugula (*limited*) 19

HOUSE SPECIALTIES

CHEESEBURGER* fresh-ground chuck, served all the way on a house-made bun 17

VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 17

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 16

FAMOUS FRENCH DIP AU JUS* thinly sliced prime rib piled high on a toasted French roll 22

MT. LASSEN TROUT* Cajun seasoned, with pomme purée & seasonal green vegetable 26

SCOTTISH SALMON* filleted in-house, served with pomme purée & seasonal green vegetable 28

WHITE CHEDDAR BUTTERNUT ENCHILADA served with cucumber salad 21

BBQ BEEF BACK RIBS with Carolina-Style BBQ sauce, creamy coleslaw and hand-cut fries 28

BONE-IN PRIME RIB* with pomme purée and seasonal green vegetable 44

CAMPFIRE RIB-EYE* hardwood grilled with house-made Worcestershire and vine-ripe tomatoes 36

USDA PRIME FILET* served with pomme purée and seasonal green vegetable 43

THIS & THAT

Roasted Peppers 6 • Seasonal Green Vegetable 6

Emerald Kale Salad with roasted peanut vinaigrette 8

Cucumber Salad 7 • Tabbouleh 6 • Hand-cut Fries 6



*We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*

[†]Our Café Vinaigrette is lightly seasoned with bacon.