

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 18

EMERALD KALE AND ROTISSERIE CHICKEN with fresh herbs and roasted peanut vinaigrette 16

SEARED #1 GRADE AHI TUNA* mixed greens, mango, avocado, cilantro ginger vinaigrette 24

MACHO SALAD roasted chicken, avocado, chopped dates, almonds and goat cheese 19

SHRIMP LOUIE jumbo Gulf shrimp, tomato, avocado, café vinaigrette (*limited*)[†] 22

BURGERS & SANDWICHES

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 16

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

ROTISSERIE LAMB SANDWICH* sliced leg of Colorado lamb, roasted peppers and arugula 18

FAMOUS FRENCH DIP AU JUS* thinly sliced prime rib piled high on a toasted French roll 21

Served with a choice of French Fries, Tabbouleh or Creamy Coleslaw

ENTRÉES

IDAHO TROUT* Cajun seasoned and hardwood grilled, served with creamy coleslaw 25

SCOTTISH SALMON* filleted in-house, served with seasonal green vegetable 26

ROTISSERIE CHICKEN slow roasted over a hardwood fire, served with tabbouleh (*limited*) 20

SEASONAL VEGETABLE PLATE a composed selection of today's vegetables, with a slice of cornbread 15

WHITE CHEDDAR BUTTERNUT ENCHILADA served with cucumber salad 21

BBQ BEEF BACK RIBS with Carolina-Style BBQ sauce, coleslaw & vine-ripe tomatoes 25

USDA PRIME PETITE FILET* served with a Pine Room Salad tossed in café vinaigrette[†] 35

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.