

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

IRON SKILLET CORNBREAD a Cherry Creek Grill specialty 7

DEVILED EGGS farm fresh eggs and Ding's pickle relish 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 SALAD WITH CRISPY ROCK SHRIMP* romaine hearts, Reggiano, classic Caesar dressing 17

EMERALD KALE AND ROTISSERIE CHICKEN fresh herbs, roasted peanut vinaigrette, Reggiano 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

TRI-TIP AND CAESAR wood roasted tri-tip with our own Worcestershire sauce 23

FROM OUR ROTISSERIE

We choose only the highest quality rotisserie meats and cook slowly over a hardwood fire in our custom stone oven

WOOD-FIRE ROASTED CHICKEN served with mole amarillo and pomme purée (limited) 22

ROASTED 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* lightly seasoned, with pomme purée and broccoli 26

SCOTTISH SALMON* filleted in-house, served with pomme purée and broccoli 28

TRI-TIP AND ENCHILADA Snake River Farms tri-tip, butternut squash enchilada, cucumber salad 35

BBQ BEEF BACK RIBS with Carolina-Style BBQ sauce, fries and creamy coleslaw 30

USDA PRIME FILET* served with pomme purée and broccoli 45

WOOD GRILLED RIB-EYE STEAK* lightly seasoned, with Worcestershire butter and French fries 39

THIS & THAT

Roasted Peppers 6 • Broccoli 6

Emerald Kale Salad 8 • Tabbouleh 6

Cucumber Salad 7 • French 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.

— To ensure outstanding service, a portion of your gratuity is shared with fellow service staff members. —