

DENVER RESTAURANT WEEK

On through November 22nd.
Enjoy one item from each category.**

APPETIZERS

KEG CAESAR

romaine, aged parmesan cheese,
creamy dressing

ICEBERG WEDGE GF

tomato, crispy smoked bacon, buttermilk
ranch or blue cheese dressing

SHRIMP COCKTAIL GF

chilled jumbo shrimp, martini cocktail sauce

DESSERTS

BILLY MINER PIE

mocha ice cream, chocolate crust,
hot fudge, caramel, almonds

CHEESECAKE

thick and creamy with a cherry sauce

ENTRÉES

NEW YORK STRIPLAIN* GF | 12oz

baked potato with three cheese butter

BLUE CHEESE FILET* | 7oz

bacon wrapped, twice baked potato

SIRLOIN + LOBSTER TAIL* | 6oz

atlantic lobster tail, garlic mashed potato

RECOMMENDED WINE PAIRINGS



	6oz	9 oz	Bottle
Meiomi Pinot Noir California rich cherry, raspberry and strawberry Pair with: Blue Cheese Filet*	9	12.5	34
St. Francis "Old Vines" Zinfandel Sonoma County, California ripe black cherry, vanilla bean and spice Pair with: New York Striploin*	10	14	38
Pazzo Sangiovese + Cabernet Napa Valley, California red cherry, red plum and chocolate Pair with: Sirloin + Lobster Tail*	13.5	18.5	50

\$45 PER PERSON (plus tax + gratuity)



*All of our beef + fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. Please let us know if you have a food allergy or sensitivity.

**Does not include recommended wine pairing section.