

# Entrée Selections

## ALL ENTREES INCLUDE OUR FAMOUS BROKER SHRIMP BOWL

**SALMON CAESAR SALAD** Fresh boneless fillet of salmon served on a classic caesar salad.  
options: calamari or chicken. **TRADITIONAL DINNER 33**

**CHICKEN ALFREDO** Boneless chicken sautéed in white wine, garlic, butter, broccoli and a creamy alfredo sauce with roasted red peppers, topped with parmesan cheese and garlic bread. **TRADITIONAL DINNER 39**

**TORTELLINI CARBONARA** Tri colored cheese tortellini sautéed with crisp bacon, sweet onions, and beschamel sauce topped with parmesan cheese and served with garlic bread. **TRADITIONAL DINNER 44**

**MAHI MAHI** Fresh Mahi fillet blackened with cajun spices, sautéed in white wine and garlic butter, then topped with a spicy creole sauce and served over rice. **TRADITIONAL DINNER 42**

**CHICKEN CHARDONNAY** Boneless chicken breast sautéed with white wine, butter, artichoke hearts, grapes, and mushrooms, served over Penne pasta. **TRADITIONAL DINNER 41**

**ALASKAN KING SALMON** Parmesan crusted salmon fillet baked and served over a special rice blend, with a fresh ginger reduction. **TRADITIONAL DINNER 44**

**TROUT ALMONDINE** Boned Rocky Mountain trout lightly dusted then pan fried in a lemon butter and amaretto sauce, topped with toasted almonds and rice. **TRADITIONAL DINNER 44**

**LOBSTER AND CHEESE RAVIOLI** Maine lobster and Mascarpone cheese raviolis simmered in a vine ripe tomato, and garlic cream sauce, served with garlic bread. **TRADITIONAL DINNER 47**

**SOUTHWEST WELLINGTON** Tender morsels of filet and prime rib sautéed with pepper jack cheese and green chili, wrapped in a puff pastry then baked until golden brown, served over corn tortilla confetti, and a black bean salsa. **TRADITIONAL DINNER 45**

**SESAME CRUSTED TUNA** Sushi grade Ahi tuna fillet dusted with toasted black and white sesame seeds, then seared rare, and served with pickled ginger, Asian coleslaw, and a wasabi cream sauce.  
**TRADITIONAL DINNER 47**

**FLAT IRON STEAK** A 10 oz. flat iron filet char - broiled to temperature, topped with havarti horseradish and chive cheese, caramelized sweet onions, steak fries and bordelaise sauce. **TRADITIONAL DINNER 48**

**ROASTED PRIME RIB** Our award winning slow roasted prime rib served to temperature with horseradish sauce, and fresh vegetables. **TRADITIONAL DINNER 51**

**DIAMOND JIM NEW YORK STEAK** A 12 oz center cut dry aged sirloin steak grilled to temperature and served with homemade onion rings and steak fries. **TRADITIONAL DINNER 49**

**SCALLOPS GREMLATA** Bacon wrapped fresh sea scallops served over sautéed spinach and crab cakes served with a trio of sauces. **TRADITIONAL MENU 49**

**FILET MIGNON** A 10 oz center cut filet mignon broiled to temperature and served with a veal demi glaze, fresh vegetable and onion rings. **TRADITIONAL DINNER 59**

**TOURNEDOS OSCAR** Two center cut filet medallions char - broiled, served on a crab cake and a potato cake, and topped with béarnaise, bordelaise, and asparagus. **TRADITIONAL DINNER 59**

**PRIME RIB & ALASKAN KING CRAB** A combination of a 12 oz prime rib and 8 oz of steamed Alaskan King crab legs. **TRADITIONAL DINNER 59**

**FILET WELLINGTON** A 9 oz. tenderloin filet broiled to temperature then baked in a puff pastry with duxelle, served with fresh vegetable and a rich bordelaise sauce. **TRADITIONAL DINNER 59**

**COLORADO LAMB CHOPS** Fresh Colorado lamb chops grilled and served with mashed potatoes, caramelized pears, Gorgonzola bleu cheese crumbles, and a merlot wine reduction. **TRADITIONAL DINNER 59**

**ALASKAN KING CRAB LEGS** One pound of steamed Alaskan King crab legs served with drawn butter. **TRADITIONAL DINNER 64**

**STEAK AND LOBSTER** A combination of a 6 oz center cut filet and a steamed 8 oz cold water Australian lobster tail and asparagus. **TRADITIONAL DINNER 69**



# THE BROKER RESTAURANT

## DINNER MENU



ALL TRADITIONAL DINNER OPTIONS  
INCLUDE THE FOLLOWING:

### APPETIZER

OUR WORLD FAMOUS BOWL OF PEEL AND EAT GULF SHRIMP BOWL

### SOUP OR SALAD

(PLEASE CHOOSE ONE)

*Tomato basil soup    French onion soup    Caesar salad    Tossed salad    Spinach salad*

### BAKED BREAD

*Fresh baked bread with honey butter*

### ENTREE SELECTION

*Any entrée selection*

### DESSERT

(PLEASE CHOOSE ONE)

*Crème Brulee    \*    Cheesecake    \*    Sherbet    \*    Ice Cream Sundae    \*    Chocolate mousse*

### APPETIZERS

<i>Brushcetta</i>	7	<i>Ahi Tuna Tartare</i>	14	<i>Oysters Rockefeller</i>	12
<i>Maryland Crab Cakes</i>	14	<i>Calamari</i>	11	<i>Garlic Cheesy Bread</i>	4
<i>Scallop Bites</i>	10	<i>Crab Mac N Cheese</i>	12	<i>3 Cheese Flight</i>	8
<i>Sample Tower ( choose any three appetizers )</i>				35	

### SOUPS / SALADS

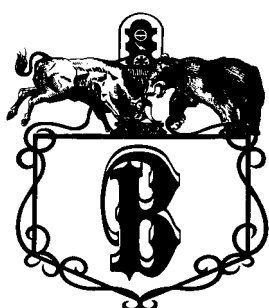
<i>Tomato basil soup</i>	5	<i>French onion soup</i>	7	<i>Soup of the day</i>	5
<i>Tossed salad</i>	6	<i>Caesar salad</i>	6	<i>Spinach salad</i>	6
<i>Iceberg wedge salad</i>	7	<i>Caprese salad</i>	7	<i>Broker chop salad</i>	9

### AVAILABLE OPTIONS

<i>Garlic Mashed Potatoes</i>	5	<i>Onion Rings</i>	5	<i>Sauteed Green Beans</i>	7
<i>Sautee'd Asparagus</i>	7	<i>Steak Fries</i>	5	<i>Steamed Broccoli</i>	5
<i>Sauteed Mushrooms</i>	6	<i>Baked Potato</i>	5	<i>Carmelized Sweet Onions</i>	5

### DESSERTS

<i>Ice cream sundaes</i>	5	<i>Sherbet</i>	4	<i>Cheesecake</i>	6
<i>Crème Brulee</i>	7	<i>Chocolate mousse</i>	5	<i>Tiramisu</i>	7
<i>Triple chocolate mousse</i>	7	<i>Chocolate cake</i>	7	<i>Apple pizza crisp</i>	8



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