

THE UNCORKED DENVER SPECIAL



SALAD

STEAK HOUSE SALAD

ICEBERG, BABY ARUGULA AND BABY LETTUCES WITH GRAPE TOMATOES, GARLIC CROUTONS AND RED ONIONS SERVED WITH OUR BALSAMIC VINAIGRETTE.

ENTREES:

6 OZ. PETITE FILET

THE MOST TENDER CUT OF CORN-FED MIDWESTERN BEEF

STUFFED CHICKEN BREAST

OVEN ROASTED FREE RANGE CHICKEN BREAST STUFFED WITH GARLIC HERB CHEESE.

CHEF'S FRESH FISH SELECTION

\$30.00 PER PERSON

PREMIUM ENTRÉE UPGRADE OPTIONS:

12oz. RIBEYE

USDA PRIMECUT, WELL MARBLED FOR PEAK FLAVOR.

PAN ROASTED SWORDFISH

SUN-DRIED TOMATO & BASIL CRUMB, SAUTEED FRESH SPINACH.

\$40.00 PER PERSON

UNCORKED DENVER

ENTREE COMPLEMENTS

BLEU CHEESE CRUST

\$4 ADDITIONAL

AU POIVRE SAUCE

\$4 ADDITIONAL

SHRIMP, THREE LARGE SHRIMP

\$6 ADDITIONAL

OSCAR STYLE

CRAB CAKE, ASPARAGUS, BÉARNAISE SAUCE

\$15

TWIN CARIBBEAN LOBSTER TAILS

\$29.95 ADDITIONAL

SIDE DISHES

YOUR CHOICE OF ONE:

MASHED POTATOES

-OR-

CREAMED SPINACH

DESSERT

SYMPHONY DESSERT OF OUR HONEY-CINNAMON CHEESECAKE WITH PEACH COMPOTE & CHOCOLATE ALMOND BARK.

AVAILABLE FOR SINGLE DINERS. NO SUBSTITUTIONS, PLEASE. NOT AVAILABLE FOR PRIVATE DINING. OFFER DOES NOT INCLUDE GRATUITY. OFFER MAY NOT BE COMBINED WITH COUPONS, DISCOUNTS OR OTHER OFFERS.