

# Deno's

MOUNTAIN BISTRO  
EST 1976

## STARTERS

ANTIPASTI	12.95
<i>chef selection of specialty meats and cheese</i>	
FILET TIPS WITH GORGONZOLA	9.95
SPICY GARLIC SHRIMP	9.95
AHI TUNA POKI	10.95
<i>marinated in sesame citrus soy</i>	
GORGONZOLA AND ROAST GARLIC FONDUE	6.95
FETA, ARTICHOKE & SPINACH DIP	8.95
HUMMUS, TZATZIKI AND ROAST GARLIC	7.95
SAUTÉED MUSSELS	11.95
<i>garlic, tomatoes, scallions, white wine and butter</i>	
BUFFALO HOT WINGS	10.95
<i>or Jamaican jerk style with ranch or blue cheese</i>	
CRANBERRY CHIPOTLE GLAZED RIBS	10.95
GREEK TRIO	7.95
<i>sliced feta, mixed olives and stuffed grape leaves</i>	
CALAMARI	9.95
<i>fried golden</i>	

## SALADS

### ADD TO ANY SALAD:

Grilled Chicken 4 Beef Medallions 4  
Shrimp 6 Seared Ahi 8 Salmon 8

CAESAR	8.95
<i>romaine, parmesan, croutons and homemade dressing</i>	
ROAST SALMON NIÇOISE	15.95
<i>mixed greens, green beans, roast potatoes, hard boiled eggs, tomatoes, white anchovies kalamata olives and onion with dijon vinaigrette</i>	
YIA YIA'S GREEK	8.95
<i>greens, feta, mixed olives, cucumbers, onions and tomatoes</i>	
BLUE CHEESE WEDGE	8.95
<i>iceberg, bacon, blue cheese and caramelized onions</i>	
BISTRO	10.95
<i>greens, bacon, cucumbers, walnuts, cranberries, blue cheese vinaigrette</i>	
GARDEN SALAD	4.95
<i>with entrée 2.95</i>	

## SOUPS

FRENCH ONION SOUP	6.95
SOUP DU JOUR	cup 3.95 / bowl 4.95

## ENTRÉES

PENNE POMODORO	15.95
<i>fresh tomatoes, basil, shallots and garlic</i>	
<i>add grilled chicken 4 add shrimp 6</i>	
GORGONZOLA GNOCCHI	17.95
<i>fresh crimini mushrooms and peas with a porcini truffle cream sauce</i>	
<i>add grilled chicken 4 add shrimp 6 add lobster 6</i>	
LINGUINI ALLE VONGOLE	19.95
<i>little neck clams pancetta, roast garlic, white wine butter sauce</i>	
LOBSTER LINGUINI PORTOFINO	21.95
<i>mussels, shrimp and cherry tomatoes in a saffron lemon cream</i>	
CHICKEN MARSALA	18.95
<i>with mushrooms and garlic, sautéed winter greens and farro risotto</i>	
PORK LOIN PICCATA	18.95
<i>with lemon caper butter, sautéed winter greens and roast potatoes</i>	
MEDALLIONS RUSTICA	21.95
<i>filet tips, sautéed shrimp with lemon garlic butter, winter greens over grilled homemade bread</i>	
20 OZ PORK SHANK	22.95
<i>braised with red cabbage, apples, roast potatoes and horseradish au jus</i>	
ST. LOUIS BABY BACK RIBS	22.95
<i>slow roast full rack with homemade bourbon barbecue sauce</i>	
PORK CHOP SCARPARIELLO	18.95
<i>10 oz chop with red onion, red and yellow tomatoes, italian sausage, kalamata olives, sweet peppers, garlic and roast potatoes</i>	
SESAME SEARED AHI	19.95
<i>prepared rare, with hoisin ginger soy and purple sticky rice cabbage stir-fry</i>	
SCOTTISH SALMON	19.95
<i>pan roasted with dill compound butter, red and green peppers, red and yellow tomatoes and roast potatoes</i>	
ROCKY MOUNTAIN TROUT	20.95
<i>baked with toasted almond compound butter, farro risotto and sautéed winter greens</i>	
5 OZ NORTH ATLANTIC LOBSTER TAILS	MARKET
<i>twin lobster tails served with drawn butter, roast brussel sprouts, carrots and potatoes</i>	
20 OZ ALASKAN KING CRAB	MARKET
<i>served with drawn butter, roast brussel sprouts, carrots and potatoes</i>	

## CHOPS AND STEAKS

*Cut thick, seasoned with Deno's signature steak rub and broiled at 2000 deg  
Served with roast potatoes, brussel sprouts and baby carrots*

8 OZ CENTER CUT FILET	29.95
14 OZ CENTER CUT NEW YORK STRIP	26.95
14 OZ CENTER CUT RIBEYE	29.95
22 OZ COWBOY BONE-IN RIBEYE	42.95

### ADD TO ANY STEAK OR CHOP:

Lobster Tail 12.95 Sautéed Shrimp 6  
Sautéed Mushrooms and Onions 3

No separate checks, please! - 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE

Not all ingredients are listed, please advise your server of any food allergies - WE ARE HAPPY TO ACCOMMODATE GLUTEN-FREE DINERS

We proudly serve Morales Farms organic produce when available

# Wines by the Glass

## SPARKLING

Freixenet Cava Brut 187ml <i>Spain</i>	7
Toria Zecci Prosecco <i>Italy</i>	7/28
Piper Heidsieck Baby Piper 187ml <i>France</i>	12.50

## WHITE

La Terra Chardonnay <i>CA</i>	6
Chateau St. Jean Chardonnay <i>CA</i>	8/32
Philippe de Rothschild Cadet D'Oc <i>Chardonnay, France</i>	9/36
Guenoc Lake County Sauvignon Blanc <i>CA</i>	7.50/28
Cavit Pinot Grigio <i>Italy</i>	6.50/22
"Feudi" di San Gregorio Falanghina <i>Italy</i>	9/36
Milbrandt Riesling	7.50/28

## RED

La Terra Merlot <i>CA</i>	6/24
Murphy Goode Cabernet Sauvignon <i>CA</i>	8/32
Alexander Valley Cab Sauvignon <i>CA</i>	10/40
Bouschard Pinot Noir <i>France</i>	8/32
Carmel Road Pinot Noir <i>Monterey</i>	11/44
G3 Blend (Syrah/Merlot/Cab) <i>Columbia Valley</i>	8.50/34
Banrock Station Shiraz <i>Australia</i>	6/24
Ravenswood Lodi Zinfandel <i>CA</i>	8.50/34
Colores del Sol Malbec <i>Argentina</i>	7.50/28
Rodano Poggialupi (Sangiovese/Cab/Merlot) <i>Tuscany</i>	9/36
White Zinfandel <i>House</i>	6

## PUB FARE & PIZZAS

Served from 3 'til close

### PIZZAS

13 inch hand-tossed pies

CHEESE	14.95
MARGHERITA fresh basil, tomatoes, mozzarella	15.95
BERKELEY BOULDER peppers, mushrooms, artichokes, onions, tomatoes	16.95
DICOLA SOUTH SIDE sausage, onions, mushrooms	16.95
ASBURY PARK everything but anchovies	18.95
RUSTICA fontina cheese, artichokes, roasted peppers, caramelized onions, mushrooms...a white pie	16.95

### PUB FARE

served with fries

GYRO	11.95
HOMEMADE FALAFEL AND HUMMUS wrapped in flatbread, served with fries and a small greek salad	11.95
PRIME RIB FRENCH DIP	11.95
HALF POUND BURGER	10.95
GRILLED CHICKEN SANDWICH	10.95
<i>toppings \$1 each: cheddar, blue, american, swiss, sautéed mushrooms, bacon, grilled onions</i>	

## - Cocktails -

### THREE WAY MARTINI 9

American Harvest, a hint of  
dry vermouth, three olives

### COSMOPOLITAN 9

Svedka Citron Vodka, Cointreau,  
cranberry juice, and lime  
juice, shaken over ice, strained  
and served with a lime

### THE CUKE 7

Chilled cucumber puree, Svedka  
Vodka with a cucumber slice

### COLORADO

MANHATTAN 10  
Stranahans Colorado Whiskey,  
sweet vermouth, bitters and a cherry

### LUPE MARGARITA 9

Gran Centenario Reposado  
Tequila, Cointreau and  
fresh lime juice, shaken

### RED SANGRIA 9

Simply Naked Cabernet, Svedka  
Clementine Vodka, peach puree,  
lemons, limes and oranges

### WILD STRAWBERRY PROSECCO 9

Toria Zecci Prosecco and Fragoli  
Wild Strawberry Liqueur

### HOT DRINKS

### PEANUT BUTTER CUP 9

Peanut infused Svedka  
Vodka in hot chocolate

### HOT TODDY 8

Buffalo Trace Whiskey, honey  
& lemon in hot water

### SNUGGLER 8

Peppermint Schnapps  
in hot chocolate

### KEOKE COFFEE 8

Kapali coffee liqueur, brandy, creme  
de cacao, coffee and whipped cream

### IRISH COFFEE 8

Irish whiskey and Irish cream in coffee

## WHISKY

Macallan 12 Year • Macallan 15 Year Fine Oak  
Macallan 18 Year • Blantons • Buffalo Trace • Jack Daniels  
Jim Beam • Makers Mark • Crown Royal • Pendletons • Jameson

## Beers

### DRAFT 16 oz/Pitcher

Budweiser	3.25/13
Coors Light	3.25/13
Mirror Pond Pale Ale	4/16
Deschutes Seasonal	4/16
Black Butte Porter	4/16
Grand Lake Brew	4.50/18
Wooly Booger Nut Brown Ale	4.50/18
Paulaner Pilsner	4.50/18
Murphy's Irish Stout	4.50/18
Paulaner Hefe Wiesen	4.50/18

### NON-ALCOHOLIC BOTTLE

Haake Beck <i>Germany</i>	3.75
O'Douls Amber <i>Colorado</i>	3.75

### BOTTLE

Budweiser, Bud Light & Bud 55	3.25
Coors & Coors Light	3.25
Michelob Ultra	4

### BOTTLE (cont.)

Miller Hi Life & Miller Lite	3.25
Fat Tire <i>Colorado</i>	4.50
Odell's 90 Shilling <i>Colorado</i>	4.50
Session Premium Lager <i>Oregon</i>	4
Sierra Nevada Pale Ale <i>CA</i>	4
Newcastle Brown Ale <i>UK</i>	4
Bass Ale <i>UK</i>	4
Becks <i>Germany</i>	4
Heineken <i>Holland</i>	4
Corona <i>Mexico</i>	4
Dos Equis XX Special Lager <i>Mexico</i>	4
Blue Moon Belgian White <i>Colorado</i>	4.50
Kirin Ichiban 22oz Bomber <i>Japan</i>	6.50
Bear Republic Racer 5 IPA <i>CA</i>	6.50
Delirium Tremens Strong Pale Ale <i>Belgium</i>	8/16 750ml
La Chouffe Houblan Ale <i>Belgium 750ml</i>	16
La Trappe Tripel Trappist Ale <i>Netherlands</i>	16