

RANDOLPH'S

RESTAURANT & BAR

APPETIZERS

JUMBO LUMP CRAB CAKE | 14

red pepper puree, citrus salad

BEET & RICOTTA | 10

house made ricotta, baby beets, orange, pistachio, basil seeds

MILLER FARMS CRISPY BRUSSEL SPROUTS | 12

Jumpin Goat feta, sunflower seeds, fig, vanilla champagne vinegar

BISON MEATBALLS* | 10

herb polenta, micro basil, gremolata

SALADS & SOUP

ADD CHICKEN | 5, SALMON | 7, or SIRLOIN | 9

GRILLED CAESAR SALAD | 9/12

croissant croutons, grana padano, white anchovy

COLORADO COBB SALAD | 9/12

bibb lettuce, bacon, tomato, carrot, blue cheese, avocado

GARDEN GREEN SALAD | 8/10

cucumber, tomato, balsamic vinegar

GRILLED KALE | 9/12

heirloom tomato, hearts of palm, faro, chorizo, basil, mint vinaigrette

BUTTERNUT SQUASH SOUP | 6/8

pine nut brittle, cardamom yogurt, sage

20% gratuity included for parties of 6 or more.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Visit us at randolphsdenver.com

Executive Chef—Vincent Vigil

Executive Sous Chef—Reggie Dotson

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SANDWICHES

B.L.T. with an "E" * | 14

pork belly, avocado, sriracha aioli, bibb lettuce, house bun, egg

NY STEAK SANDWICH * | 15

caramelized onions, arugula, tomato, horse radish cream, hoagie bun

RANDOLPH'S ANGUS BURGER * | 17

8oz. angus beef, Jarlsberg cheese, pancetta, butter lettuce, red onion, house made pickles

CLUB SANDWICH | 14

turkey, bacon, lettuce, tomato, wheat toast

ENTREES

FISH & CHIPS | 16

cod, Avalanche Amber Ale beer batter, French fries, house made tartar sauce

WILD MUSHROOM RISOTTO | 15

wild mushrooms, local spring vegetables

PAN SEARED ATLANTIC SALMON * | 22

salmon, pea puree, sautéed spring vegetables

9oz NY STEAK * | 22

herb butter, truffle fries

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