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Racines

RESTAURANT

650 SHERMAN STREET
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ASK ABOUT OUR PRIVATE DINING ROOM FOR YOUR NEXT EVENT

DIXONS

DOWNTOWN GRILL

16TH AND WAZEE IN HISTORIC LOWER DOWNTOWN
303.573.6100
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DIXONS

DOWNTOWN GRILL



APPETIZERS

GRILLED ARTICHOKE Fire-grilled fresh artichoke served with clarified butter and lemon aioli. 7.99

CREAMY ARTICHOKE DIP Artichoke hearts baked with roasted red peppers and garlic parmesan cream cheese. Served with crispy chips. 8.99

PEPPERCORN & SESAME CRUSTED AHI TUNA Seared rare and served with wasabi cream sauce, ginger soy reduction and wonton crisps. 11.99

MILE HIGH NACHOS Homemade tortilla chips loaded with white cheddar cheese, black or refried beans, black olives, jalapeños, pico de gallo, sour cream, guacamole and salsa. 9.99

With grilled chicken or seasoned ground beef 11.99

SPINACH & GOAT CHEESE QUESADILLA Baby spinach, creamy goat and white cheddar cheese and pico de gallo grilled between flour tortillas. Served with sour cream, salsa and guacamole. 8.99

MANGO CHICKEN QUESADILLA Two large flour tortillas stuffed with grilled chicken, BBQ onions, cilantro, mangos and jalapeños. Served with sour cream and salsa. 9.99

HOUSEMADE GUACAMOLE Made fresh daily from ripe avocados, cilantro, jalapeños, onions and tomatoes. Served with crispy chips. 7.99

CHICKEN TENDERS Served over French fries with three of Dixon's favorite dipping sauces. 7.99

FRENCH ONION SOUP Topped with croutons and broiled Swiss cheese. 6.99

GREEN CHILE BOWL Our homemade pork green chile topped with melted cheddar and pico de gallo served with tortillas. 6.99

SOUP OF THE DAY Bowl 3.99

SALADS

Choice of: Bleu Cheese, Balsamic Vinaigrette, Herbed Ranch, Honey-Mustard, Ginger-Soy, Salsa Ranch, Caesar, Citrus Vinaigrette or Thousand Island Dressing

NUTTY CHEESE SALAD Mixed greens with white cheddar cheese, sliced banana, avocado, olives and tomatoes. Topped with a mixture of sunflower seeds, toasted almonds and cashews. Honey-mustard dressing recommended. 9.99

AHI SALAD NIÇOISE Mixed greens, grilled ahi fillet, tomatoes, green beans, red onions, anchovies, hard-boiled eggs, potatoes, olives and capers with balsamic vinaigrette. 13.99

CHICKEN CAESAR SALAD Crisp romaine lettuce tossed in delicious Caesar dressing with parmesan cheese, topped with croutons, sliced red bell peppers, kalamata olives and a grilled chicken breast. 9.99

substitute grilled salmon fillet 13.99

MEXICALI SALAD Seasoned grilled chicken breast tossed with garden greens, black beans, tomatoes, cheddar cheese, pico de gallo and avocado. Tossed with salsa ranch dressing and topped with corn tortilla strips. 9.99

CHICKEN, WALNUT, CRANBERRY SALAD Diced chicken, bleu cheese crumbles, sliced Granny Smith apples, dried cranberries and walnuts served over mixed greens with citrus vinaigrette. 9.99

served vegetarian 8.99

COBB SALAD Chopped chicken breast, bacon, bleu cheese crumbles, avocado, tomato, chopped egg over mixed greens. 9.99

SOLITAIRE SALMON SALAD Baby spinach tossed with a citrus vinaigrette with fresh seasonal berries, feta cheese, red onions and curried pecans. 14.99

served vegetarian 11.99

ORIENTAL CHICKEN SALAD Asian marinated grilled chicken breast, served over rice noodles, tossed field greens, fresh vegetables, almonds and ginger soy dressing. 9.99

SIRLOIN STEAK SALAD Charbroiled sirloin over a bed of mixed field greens, tomatoes, carrots, bleu cheese crumbles, mushrooms and bell peppers. Topped with fried onion straws. 12.99

THE WEDGE Crisp wedge of iceberg lettuce with apple-wood smoked bacon, green onions, bleu cheese crumbles, diced tomatoes and bleu cheese dressing. 6.99

DINNER SALAD 3.99

CAESAR DINNER SALAD 3.99

SOUTHWESTERN

AZTEC CHICKEN A combination of sliced chicken breast, sautéed and served in a sauce of sour cream, chipotle peppers, white cheddar cheese and pico de gallo. Presented over crisp corn tortilla strips with black beans and guacamole. 12.99

CHICKEN ENCHILADAS Roasted chicken, onions and peppers rolled in corn tortillas, smothered in our homemade red chipotle sauce and topped with white cheddar. Served with Spanish rice, black beans and sour cream. 10.99

GRILLED CHICKEN TACOS Marinated chicken breast, sliced and tucked inside soft flour tortillas with white cheddar cheese and pico de gallo. Served with shredded lettuce, Spanish rice, black beans, sour cream and guacamole. 9.99

CRISPY FISH TACOS Two flaky cod fillets battered, fried and stuffed in flour tortillas with shredded cabbage, fresh lime and pico de gallo. Black beans and Spanish rice on the side. 9.99

BURRITO SUPREMO Large flour tortilla stuffed with your choice of ground beef or chicken and refried beans. Smothered with pork green chili and topped with cheddar cheese and pico de gallo. Guacamole and sour cream on the side. 10.99

CRISPY CHILE RELLENOS Green chilies and white cheddar cheese rolled inside an eggroll wrap and deep fried. Smothered in pork green chile and topped with melted cheddar cheese. Served with refried beans, Spanish rice and sour cream. 10.99

CHEESE AND ONION ENCHILADAS Our vegetarian enchiladas topped with a red chipotle sauce and melted cheese. Served with Spanish rice, black beans and sour cream. 9.99

BEEF ENCHILADAS Three hand rolled enchiladas stuffed with seasoned ground beef. Topped with our housemade enchilada sauce and melted cheddar. Served with sour cream, Spanish rice and refried beans. 9.99

BEEF TACOS Three crisp corn tortillas loaded with seasoned ground beef, shredded white cheddar cheese, shredded lettuce, and diced tomatoes. Served with Spanish rice, refried beans, guacamole and sour cream. 8.99

SPECIALTIES

SAGE CHICKEN BREAST Sautéed chicken breast with tomatoes and wild mushrooms, finished in a burgundy tomato glaze and topped with a mixture of sage and goat cheese. Served with mashed potatoes and seasonal vegetables. 13.99

AHI VERACRUZ Pan seared yellowfin tuna, dusted with Mexican spices and served with wasabi mashed potatoes and a pickled peach and cucumber salad, wonton crisp and soy mustard drizzle. 14.99

TRADITIONAL FISH & CHIPS North Atlantic cod, deep fried with lager beer batter. Served with “chips”, cole slaw and tartar sauce. 11.99

SALMON FISH & CHIPS Atlantic salmon deep fried with lager beer batter. Served with “chips”, cole slaw and tartar sauce. 11.99

CENTER CUT RIBEYE Grilled and topped with a melted chipotle compound butter. Served with white cheddar mashed potatoes and pan roasted vegetables. 19.99

PAN SEARED SALMON Fresh salmon fillet over a stack of roasted new potatoes, baby spinach and marinated onions with a chipotle-stone ground mustard sauce. 16.99

Add your choice of soup, Caesar or mixed field greens dinner salad for 1.99
Add The Wedge salad for 4.99

LATE BREAKFAST

STEAK AND EGGS A charbroiled N.Y. Strip steak, served with eggs any style, potatoes and toast. 11.99

SMOKED SALMON AND BAGEL Smoked salmon served with cream cheese, capers, hard-boiled eggs and chopped onions and tomatoes with a toasted bagel. 12.99

HUEVOS RANCHEROS Two eggs sunny-side up, served over yellow corn tortillas and refried beans, smothered in green chile and topped with white cheddar cheese. Served with a flour tortilla, lettuce, guacamole, sour cream and pico de gallo. 8.99

EGGS MAZATLAN A soft flour tortilla filled with scrambled eggs and guacamole, topped with green chile and white cheddar cheese. Served with salsa, sour cream and tortilla chips. 8.99

FARMER'S BREAKFAST Two eggs any style, served with premium smoked bacon, potatoes and toast. 6.99

BURGERS

All natural beef served with your choice of Mashed Potatoes, Cottage Cheese, French Fries, Rosemary Potatoes, Cup of Soup of the Day, Fruit or Cole Slaw. Substitute fresh ground turkey for beef at no charge.

ALL AMERICAN BURGER CLASSIC Fire-grilled lean ground beef, served with cheese, on a bun with tomato, pickle and red onion. 8.99

BACON BURGER DELUXE Hickory smoked bacon, white cheddar cheese, with tomato, pickle and red onion. 9.99

BLEU CHEESE BURGER Incredible flavors of Gorgonzola cheese and cracked black pepper with fire-grilled ground beef on a bun. 9.99

PRAIRIE BUFFALO BURGER Lean, ground buffalo, fire-grilled with your choice of cheese. Recommended rare or medium rare. 10.99

PATTY MELT A large hamburger on grilled light rye with caramelized onions and Swiss cheese. 8.99

VEGGIE BURGER Grilled Boca burger topped with pepper jack cheese, guacamole, lettuce, and tomato on a bun. 9.99

TURKEY BURGER WITH BRIE AND APPLES Lean ground turkey, broiled and topped with melted brie and crisp Granny Smith apples served with side of mayo. 9.99

TURKEY BURGER ORLEANS fresh ground turkey topped with Swiss with housemade remoulade sauce on the side. 8.99

SANDWICHES

Sandwiches are served with your choice of Cottage Cheese, Mashed Potatoes, French Fries, Rosemary Potatoes, Cup of Soup of the Day, Fruit or Cole Slaw.

TUNA MELT Albacore tuna salad grilled on sourdough bread with Swiss cheese. 8.99

PRIME RIB FRENCH DIP Thinly sliced roast prime rib. Served on artisan bread. 11.99

FRENCH PHILLY Same as above with sautéed red bell peppers and onions with melted American cheese. 12.99

CALIFORNIA CHICKEN SANDWICH Grilled breast of chicken, avocado, tomato, lettuce, bacon and white cheddar cheese and spicy mayo on the side. 9.99

THE DOWNTOWN REUBEN Stacked high with corned beef, sauerkraut, Thousand Island dressing and Swiss cheese grilled on pumpernickel bread. 9.99

RACINES SMOKIN' GOUDA AND BREAST OF TURKEY Served on a large, buttery croissant with lettuce, mayonnaise and cranberry sauce. 9.99

GRILLED CHEESE Country white bread grilled with white American cheese and ripe tomatoes. 6.99
add bacon 7.99

DIXONS CLUB A triple-decker sandwich with roast turkey breast, smoked bacon, Swiss cheese, lettuce, tomato and mayonnaise on toasted country white bread. 9.99

HOT TURKEY SANDWICH Roasted and sliced turkey breast, served openfaced on sourdough with mashed potatoes as your side, fresh vegetables, turkey gravy and a side of cranberry sauce. 9.99

FRESH FISH OF THE DAY SANDWICH Check with your server for today's freshest fish. MP

Add your choice of Caesar or mixed field greens dinner salad for 1.99
Add The Wedge salad for 4.99

DESSERTS

CHOCOLATE BROWNIE PARFAIT Chunks of Racines' walnut brownie with vanilla ice cream and hot fudge. Topped with fresh whipped cream. 4.99

CARROT CAKE Lots of raisins and nuts, complete with cream cheese frosting. 4.99

CRÈME BRULEE Classic vanilla bean custard topped with caramelized sugar and fresh berries. 4.99

CARAMEL APPLE PIE Fresh apples, baked in a caramel sauce and served a la mode. 4.99

PEANUT BUTTER CHEESECAKE Homemade creamy cheesecake in an Oreo crust topped with peanut butter and served with peanut butter chips. 4.99

WHITE CHOCOLATE KEY LIME PIE Key lime filling in a graham cracker crust with white chocolate shavings. 4.99

BANANA SPLIT DELUXE fresh banana topped with vanilla bean ice cream, hot fudge, caramel sauce, strawberry purée and whipped cream. 4.99