## STARTERS

Maine Lobster Ravioli 13.9

Parmesan cream, roasted tomato fresh basil

Almond Crusted Brie 9.7

Raspberry sauce, toasted bread, grapes

Smoked Salmon & Trout 15.9

Locally smoked with traditional accompaniments

Shrimp Cocktail 13.5

Lemon, cocktail sauce

Boulder Cork Crabcake 13.9
With a buttermilk dill sauce

Baked Stuffed Shrimp 13.5 Wrapped with Prosciutto, basil garlic butter

Artichoke 8.7

Steamed with curried mayonnaise

Meatballs 10.5

with polenta, parmesan and marinara sauce

### SALADS

Boulder Cork Salad 11.8

Arugula, endive, grapes, blue cheese crumbles, macadamia nuts, lemon juice and olive oil

Caesar Salad 7.8

Romaine, croutons, parmesan, caesar dressing

Wedge 7.8

Iceberg lettuce, diced tomato, blue cheese dressing

Mixed Greens 7.3

Choice of dressing

Arugula & La Quercia Prosciutto 12.5

Shaved mushrooms, parmesan, Andy's Tuscan olive oil, lemon juice

# BOULDER'S BEST BURGERS

Served with fries or side salad

ALL NATURAL BEEF (80z) 13

FREE RANGE (10oz) 14

BUFFALO (80z) 16

Vintage Natural

Tom's Grassfed

Rocky Mountain Natural

Monterey Jack, Cheddar, Swiss, Pepper Jack or Blue Cheese .75
Sauteed Onions, Roasted Chiles or Mushrooms 1.00
Apple Smoked Bacon 2.00
Gluten Free Bun 1.00

### **SANDWICHES**

Served with french fries or side salad

Dijon Chicken 12.7
with Niman Ranch Bacon and Jack Cheese

Fish Sandwich\* 16.5 with Wasabi mayo and pickled ginger

Cork Prime Rib Sandwich 24.9

HALF ORDER 17.7

<sup>\*</sup>Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

### FEATURING ALL NATURAL BEEF

### STEAKS\*

Teriyaki Sirloin 29.5

Baseball Cut Sirloin 36.5

BBQ Baby Back Ribs 26.5

Pepper Steak 39.9

New York Strip 39.9

Filet 38.9

Peppercorn Sauce 2.5 · Bearnaise Sauce 2.5

### PRIME RIB

BOULDER CUT 35 COLORADO CUT 39.5 END CUT 39.5

#### **ADDITIONS**

Creamed Spinach 5.5 · Baked Potato 4.5 · Sautéed Mushrooms 6

Baked Stuffed Chile 6.5 · Asparagus 8 · Roasted Vegetables 7

Cork Potatoes 6 · Smoked Mashed Potatoes 5.5 · Browned Potato 3

Green Chile White Cheddar Mac & Cheese 7.5 · Meatballs 10.5

### **SOUTHWESTERN SPECIALTIES**

Entrees include black beans, guacamole and jicama salad

#### Baked Stuffed Chiles 17.5

Two green chiles filled with jack cheese and tomato corn salsa

#### Niman Ranch Pork 23

Slow simmered in New Mexican red chile and stuffed into a roasted chile with soft polenta and melted Jack cheese

#### Chicken Enchiladas 17

Three rolled enchiladas with red and green chile

### Steak DEnchilada 24

Grilled sirloin steaks sliced and served with a chicken enchilada

# SEAFOOD ENTRÉES

#### Rocky Mountain Rainbow Trout 27.5

Pan seared with green chile mac 'n cheese and fresh spinach

#### Sea Scallops\* 32.5

Corn crusted and seared with spinach, mashed sweet potatoes and chile lime butter

#### Sake Salmon\* 29

Marinated in sake, mirin  $\mathcal{E}$  fresh ginger with jasmine rice  $\mathcal{E}$  stir fried vegetables

#### Fish Bowl 27

Grilled fresh fish with stir-fried vegetables in a coconut curry broth with bamboo rice

#### Grilled Salmon Salad\* 20

Mixed greens and roasted vegetables

#### Lobster Ravioli 26

Stuffed with lobster, ricotta cheese, and basil parmesan

KING CRAB 11/2 pounds market price