# COCKTAILS

**CORK MARGARITA** 10
*30-30 100% Agave Tequila, Cointreau and fresh lime served over ice with a salted rim*

**GOLD** with CENTENARIO Tequila 11

**CORK COSMO** 10
*VanGogh Oranje Vodka, Cointreau & Cranberry Juice with a squeeze of fresh lime*

# STARTERS

**Maine Lobster Ravioli** 12.5
*Parmesan cream, roasted tomato fresh basil*

**Boulder Cork Crabcake** 11.95
*With a buttermilk dill sauce*

**Almond Crusted Brie** 8.5
*Raspberry sauce, toasted bread*

**Drunken Fish Taquitos** 10.25
*Salsa borracha, Haystack and jack cheeses with house made tortillas*

**Baked Stuffed Shrimp** 11.5
*Wrapped with Prosciutto, basil garlic butter*

**Artichoke** 8.5
*Steamed with curried mayonnaise*

**Smoked Salmon & Trout** 13.5
*Locally smoked with traditional accompaniments*

**Shrimp Cocktail** 12.5
*Lemon, cocktail sauce*

# SALADS

**Boulder Cork Salad** 9.5
*Arugula, endive, grapes, blue cheese crumbles, macadamia nuts, lemon juice and olive oil*

**Wedge** 6.5
*Iceberg lettuce, diced tomato, blue cheese dressing*

**Caesar Salad** 7
*Romaine, croutons, parmesan, caesar dressing*

**Arugula & La Quercia Prosciutto** 11
*Shaved mushrooms, parmesan, Andy's Tuscan olive oil, lemon juice*

**Mixed Greens** 6
*Choice of dressing*

**Cobb Salad** 15.5
*Romaine, chicken, eggs, avocado, bacon, blue cheese and sherry wine vinaigrette*

# BOULDER'S BEST BURGERS

*Served with fries or side salad*

***ALL NATURAL BEEF*** *(8oz)* 9
*Vintage Natural*

***FREE RANGE*** *(10oz)* 11.75
*Bear Mt. Ranch - Golden, CO*

***BUFFALO*** *(8oz)* 14.5
*Rocky Mountain Natural*

Roasted Chiles & Monterey Jack 1.5 · BBQ Sauce & Sautéed Onions 1.5
Apple-smoked Bacon & Cheddar 2.5 · Mushrooms & Sautéed Onion 1.5 · Cheese .75

# SANDWICHES

*All sandwiches served with french fries or side salad*

Dijon Chicken 9.5

Fish Sandwich 12

Cork Prime Rib Sandwich 22.5 *HALF ORDER* 16.5

FEATURING ALL NATURAL BEEF

# STEAKS & CHOPS

Teriyaki Sirloin 25

Pepper Steak 31.5

Small Filet 29.5

Buffalo Flatiron Steak 24

Cork's Pride 29.5
Baseball Cut Sirloin

New York Strip 38

Large Filet 36.5

BBQ Baby Back Ribs 24
with slaw and fries

Steak & Enchilada 19.5

Lamb Chops 33

Peppercorn Sauce 2 · Bearnaise Sauce 2 · The Blues 3

# PRIME RIB

*BOULDER CUT* 29.5 *COLORADO CUT* 37 *END CUT* 37

## ADDITIONS

Creamed Spinach 4.5 · Baked Potato 3.5 · Sautéed Mushrooms 4.5
Baked Stuffed Chiles 6.5 · Asparagus 6 · Roasted Vegetables 4.5
Cork Potatoes 4.5 · Mashed Potatoes 3 · Browned Potato 2
Green Chile White Cheddar Mac & Cheese 5.5

# ENTRÉES

Rocky Mountain Rainbow Trout 22
*Chipotle BBQ butter on seared spinach with rice*

Sea Scallops 29.5
*Corn crusted and seared with spinach, mashed sweet potatoes and chile lime butter*

Lobster Ravioli 24.5
*Stuffed with lobster, ricotta cheese, and basil parmesan*

Sake Salmon 25
*Marinated in sake, mirin & fresh ginger with jasmine rice & stir fried vegetables*

Baked Stuffed Chiles 16
*Monterey Jack, tomato, corn salsa, Haystack feta with black beans and rice*

Chicken Enchiladas 15.5
*Baked in mild red chile with black beans, jicama salad & guacamole*

Grilled Salmon Salad 17
*Mixed greens and roasted vegetables*

Rainbow Trout & Crabcake 25.5
*With mashed sweet potatoes and spinach*

KING CRAB *1½ pounds market price*