

Graduation *and* Mother's Day 2017

STARTERS

Maine Lobster Ravioli 14.50

Parmesan cream, roasted tomato fresh basil

Almond Crusted Brie 9.75

Raspberry sauce, toasted bread

Boulder Cork Crab Cake 14.50

Buttermilk dill sauce

Baked Stuffed Shrimp 14

Wrapped with Prosciutto, basil garlic butter

Smoked Salmon & Trout 16.50

Locally smoked with traditional accompaniments

Shrimp Cocktail 15

Lemon, cocktail sauce

SALADS

Boulder Cork Salad 12.50

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

Wedge 8.25

Iceberg lettuce, diced tomato, blue cheese dressing

Caesar Salad 8.25

Romaine, croutons, parmesan, caesar dressing

Arugula & La Quercia Prosciutto 14.50

Shaved mushrooms, parmesan, Tuscan olive oil, lemon juice

Mixed Greens 8

Choice of dressing

FEATURING ALL NATURAL BEEF

STEAKS

PRIME RIB *CORK Favorite for 48 years!*

Slow Roasted Vintage All Natural Ribeye of Beef

BOULDER CUT 37

COLORADO CUT 43

Buffalo Flatiron Steak 28.95

Filet 39

New York Strip 42

Teriyaki Sirloin 29.50

Pepper Steak 39.90

Rib Eye Steak 39.95

Filet Oscar 49.50

Top Sirloin 29.25

Baked Potato 4.75 · Smoked Mashed Potato 7 · Creamed Spinach 6 · Asparagus 8

Roasted Vegetables 7.50 · Baked Stuffed Chiles 6.50 · Sautéed Mushrooms 7

Seared Spinach 6.5 · Green Chile White Cheddar Mac & Cheese 7.50

ENTREÉS

Rocky Mountain Rainbow Trout 28

Chipotle BBQ butter on seared spinach with rice

Sea Scallops 34.50

Seared with spinach, mashed potatoes and chile lime butter

Lobster Ravioli 28

Stuffed with lobster, ricotta cheese, and basil parmesan

Sake Salmon 29

Marinated in sake, mirin & fresh ginger with jasmine rice & stir fried vegetables

Niman Ranch Pork 23

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

Fish Bowl 29.50

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