

# 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 14.5**  
*Lemon, cocktail sauce*

**Boulder Cork Crabcake 14.5**  
*With a buttermilk dill sauce*

**Baked Stuffed Shrimp 14.5**  
*Wrapped with Prosciutto, basil garlic butter*

**Artichoke 8.9**  
*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 8.2**  
*Romaine, croutons, parmesan, caesar dressing*

**Arugula & La Quercia Prosciutto 12.5**  
*Shaved mushrooms, parmesan,  
Andy's Tuscan olive oil, lemon juice*

**Quinoa Cakes 19.5**  
*On greens with cucumbers, green onions,  
cherry tomatoes, salsa verde, greek yogurt  
sliced avocado*

**Wedge 8.2**  
*Iceberg lettuce, diced tomato,  
blue cheese dressing*

**Mixed Greens 7.7**  
*Choice of dressing*

**Grilled Polenta 21.50**  
*and sauteed mixed mushrooms served  
over arugula with parmesan*

# BOULDER'S BEST BURGERS

*Served with fries or side salad*

**ALL NATURAL BEEF (8oz) 14**   **FREE RANGE (10oz) 15**   **BUFFALO (8oz) 16.5**  
*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 13.3**  
*with Niman Ranch Bacon and Jack Cheese*

**Cork Prime Rib Sandwich 26.5**  
**HALF ORDER 19.5**

**Fish Sandwich\* 16.9**  
*with Wasabi mayo and pickled ginger*

\*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 37.5	BBQ Baby Back Ribs 27.5
Pepper Steak 41.5	New York Strip 40.9	Filet 39.9
Peppercorn Sauce 2.5 · Bearnaise Sauce 2.5		

PRIME RIB

BOULDER CUT 37.5 COLORADO CUT 42 END CUT 42

ADDITIONS

Creamed Spinach 5.9 · Baked Potato 4.9 · Sautéed Mushrooms 6.5  
Baked Stuffed Chile 6.9 · Roasted Vegetables 7.5  
Cork Potatoes 6.5 · Smoked Mashed Potatoes 5.9 · Browned Potato 3.5  
Green Chile White Cheddar Mac & Cheese 7.9 · 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 24

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

Chicken Enchiladas 18

*Three rolled enchiladas with  
red and green chile*

Steak  Enchilada 25

*Grilled sirloin steaks sliced and  
served with a chicken enchilada*

SEAFOOD ENTRÉES

Rocky Mountain Rainbow Trout 29

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

Sea Scallops\* 33.5

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

Sake Salmon\* 29

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

Fish Bowl 27.5

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

Grilled Salmon Salad\* 21

*Mixed greens and roasted vegetables*

Lobster Ravioli 28

*Stuffed with lobster, ricotta cheese,  
and basil parmesan*

KING CRAB 1½ pounds market price