

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