

Graduation 2018

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 14.50

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 49 years!*

Slow Roasted Vintage All Natural Ribeye of Beef

BOULDER CUT 39

COLORADO CUT 45

New York Strip 42

Filet 40

Pepper Steak 41.50

Teriyaki Sirloin 31

Filet Oscar 49.75

Rib Eye Steak 42

Top Sirloin 29.25

Baked Potato 4.9 · Smoked Mashed Potato 7 · Creamed Spinach 6 · Asparagus 8

Roasted Vegetables 7.50 · Baked Stuffed Chiles 6.9 · Sautéed Mushrooms 7

Green Chile White Cheddar Mac & Cheese 8

ENTREÉS

Rocky Mountain Rainbow Trout 29

Chipotle BBQ butter on seared spinach with rice

Sea Scallops 34.50

Seared with spinach, mashed potatoes and chile lime butter

Lobster Ravioli 28.5

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 24.5

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