

2024 GRADUATION MENU

STARTERS

Maine Lobster Ravioli 20.3

Parmesan cream, roasted tomato, fresh basil

Almond Crusted Brie 15

Raspberry sauce and toasted bread

Kendall Brook Smoked Salmon Plate 20.5

With horseradish cream, chopped egg, onion, capers and toast points

Grilled Artichoke 16

With olive oil, house seasoning and curry mayonnaise

Shrimp Cocktail 23

Lemon, cocktail sauce

Beef Carpaccio* 39

SALADS

Boulder Cork Salad 14.8

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

Caesar Salad 11.8

Romaine, croutons, parmesan, caesar dressing

Wedge 14.8

Iceberg lettuce, diced tomato, blue cheese dressing

Mixed Greens 10.5

Choice of dressing

Rainbow Panzanella 18

Frisee, mixed greens, torn bread, maple balsamic vinaigrette with market fresh ingredients

STEAKS*

Teriyaki Sirloin* 41.5

Filet* 56

Peppercorn Sauce 3

Niman Ranch* 66

Prime New York

Bearnaise Sauce 3

Flatiron Steak 35

With chimichurri sauce, roasted potatoes and grilled carrots

Grilled Shrimp 9

Bone-in Cowboy Ribeye* 79

With smoked mashed potatoes

Grilled Lobster Tail MKT |

PRIME RIB

A CORK Favorite for 55 years!

Slow Roasted Vintage All Natural Ribeye of Beef

Boulder Cut 52.5

Colorado Cut 64

Additions

Creamed Spinach 8.7

Baked Potato 8.9

Sautéed Mushrooms 10.8

Baked Stuffed Chile 10.8

Cork Potatoes 9.5

Broccoli 9

Smoked Mashed Potatoes 8

Browned Potato 5

Green Chile White Cheddar Mac & Cheese 11

ENTREES

Rocky Mountain Rainbow Trout 33.5

Pan seared with smoked mashed potatoes and seared spinach

Sea Scallops* 45

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

Sake Salmon* 38

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

Fish Bowl 33.5

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

Fish & Chips 33.5

Battered and fried Halibut served with buttermilk dill sauce and slaw

Grilled Salmon Salad* 28

On greens with cucumbers, green onions, cherry tomatoes salsa verde, greek yogurt, sliced avocado and beets

Baked Stuffed Chiles 22.5

Two green chiles filled with jack cheese and tomato corn salsa, served with black beans, jasmine rice, sour cream and guacamole

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.