

# 2025 GRADUATION MENU

## STARTERS

Maine Lobster Ravioli 24

*Parmesan cream, roasted tomato, fresh basil*

Almond Crusted Brie 15

*Raspberry sauce and toasted bread*

Kendall Brook Smoked Salmon Plate 21.5

*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\* 24

## 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*

*Add Chicken 6.9, Salmon\* 10.5*

## STEAKS\*

Teriyaki Sirloin\* 44

Filet\* 58

Niman Ranch 68

Prime NY Strip\*

Flatiron Steak\* 37

*With chimichurri sauce, roasted potatoes and grilled carrots*

Bone-in Cowboy Ribeye\* 79

*With smoked mashed potatoes*

Peppercorn Sauce 3

Bearnaise Sauce 3

Grilled Shrimp 9

Grilled Lobster Tail MKT |

## PRIME RIB

**A CORK Favorite for 56 years!**

*Slow Roasted Vintage All Natural Ribeye of Beef*

Boulder Cut\* 56

Colorado Cut\* 69

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

Seasonal Vegetable 9

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 35

*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.