

VALENTINE'S DAY 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 15

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

Caesar Salad 12

Romaine, croutons, parmesan, caesar dressing

Wedge 15

Iceberg lettuce, diced tomato, blue cheese dressing

Mixed Greens 11

Choice of dressing

Winter Salad 18

Kale, fennel, apple, roasted carrots, delicata squash, pepitas and chili vinaigrette

Add Chicken 7, Salmon 11*

STEAKS*

32oz Prime Porterhouse 99
for Two*

With garlic butter and arugula salad

Niman Ranch 68
Prime NY Strip*

Baseball Sirloin* 75
Teriyaki Sirloin* 44

Bone-in Cowboy Ribeye* 79
With smoked mashed potatoes

Filet* 58

Peppercorn Sauce 6

Bearnaise Sauce 6

Grilled Shrimp 9

Grilled Lobster Tail MKT

PRIME RIB

A CORK Favorite for 57 years!

Slow Roasted Vintage All Natural Ribeye of Beef

Boulder Cut* 57

Colorado Cut* 69

Additions

Creamed Spinach 9

Baked Potato 9

Sautéed Mushrooms 11

Baked Stuffed Chile 11

Cork Potatoes 10

Broccolini 9

Smoked Mashed Potatoes 9

Browned Potato 6

Seasonal Vegetable 9

Green Chile White Cheddar Mac & Cheese 11

ENTREES

Rocky Mountain Rainbow Trout 34.5

Pan seared with smoked mashed potatoes and seared spinach

Sea Scallops* 46

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

Beef Tips* 37

Seared prime rib in a tomato thyme demi-glace over smoked mashed potatoes

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

Prime Steak Fajitas* 34

Served with flour tortillas, chipotle creme, guacamole and black beans

Baked Stuffed Chiles 23

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.

A 2% surcharge has been added in support of the local and state labor mandates.