

# 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*

**Peppercorn Sauce** 6

**Niman Ranch** 68  
**Prime NY Strip\***

**Bearnaise Sauce** 6

**Baseball Sirloin\*** 75

**Bone-in Cowboy Ribeye\*** 79  
*With smoked mashed potatoes*

**Teriyaki Sirloin\*** 44

**Filet\*** 58

**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

Green Chile White Cheddar Mac & Cheese 11

Smoked Mashed Potatoes 9

Brownie Potato 6

Seasonal Vegetable 9

## 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.