

# Restaurant week

## 3-Course Menu \$55

No Substitutions

### Salad

**Boulder Cork Salad** : Arugula, grapes, blue cheese crumbles, macadamia nuts, citronette

**Caesar Salad** : Romaine, croutons, parmesan, caesar dressing

**Classic Wedge Salad** : Iceberg lettuce, diced tomato, blue cheese dressing, crispy bacon

### Appetizer

**Beef Carpaccio\*** : Pickled shallot, cherry tomato, cured egg yolk, crispy capers, mustard aioli,  
house made potato chips

**Classic Grilled Artichoke** : With olive oil, house seasoning, curry mayo

**Lobster Ravioli** : parmesan cream, roasted tomato, fresh basil

### Entree

**Sake Salmon\*** : marinated salmon, jasmine rice, stir fry vegetables, ginger sake butter

**Boulder Cork Famous Prime Rib\*** : Au jus & horseradish cream

**Chicken & Cheese Enchiladas** : Red chili, tomato corn salsa, rice, & black beans

*\*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.*