

2026 GRADUATION MENU

STARTERS

Artisan Bread Service 3

Artisanal European Style Sourdough by Kinship Bread 100% regional and organic grains and/or Housemade Focaccia served with salted whipped butter

Maine Lobster Ravioli 24

Parmesan cream, roasted tomato, fresh basil

Almond Crusted Brie 15

Raspberry sauce and toasted bread

Kendall Brook Smoked Salmon Plate 22

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

Spinach Salad 17

Spinach, bacon, feta, boiled egg, red onion and cherry tomato with a sundried tomato bacon vinaigrette

Add Chicken 7, Salmon 12*

STEAKS

Prime Teriyaki Sirloin* 47

Filet* 58

Niman Ranch Prime New York* 68

Prime Sirloin* 39

With chimichurri sauce, roasted potatoes and grilled carrots

Bone-in Cowboy Ribeye* 79

With smoked mashed potatoes

Baseball Sirloin* 75

Limited availability

Peppercorn Sauce 6

Bearnaise Sauce 6

Grilled Shrimp 9

Grilled Lobster Tail MKT

PRIME RIB

Boulder Cut* 56

Colorado Cut* 69

End Cut* 69

Additions

Creamed Spinach 8.7

Baked Potato 8.9

Sautéed Mushrooms 10.8

Baked Stuffed Chile 10.8

Broccolini with garlic butter and olive oil 9

Cork Potatoes 9.5

Smoked Mashed Potatoes 8

Browned Potato 5

Roasted Potatoes & Grilled Carrots 9.5

Seasonal Vegetable 9

Green Chile White Cheddar Mac & Cheese 11

ENTREES

Rocky Mountain Rainbow Trout 35

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

Fish Bowl 34

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

Fish & Chips 36

Battered and fried Halibut served with buttermilk dill sauce and slaw

Grilled Salmon Salad* 29

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

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.