APPETIZERS

Calamari
lightly breaded then flash fried served with roasted peppers onion and a sweet chili sauce. 7.99

Crab Cakes
Maryland crab served with Cole slaw and béarnaise sauce. 9.99

Spinach & Artichoke Dip
served with pita chips 7.49

Oysters Rockefeller
Blue point Oysters baked with shallots, spinach, red peppers, minced garlic, Pernod and Panko bread crumbs 9.49

Three Cheese Flight
You select any 3 cheeses from our special fromage cheese selections 10.25

SOUPS & SALADS

Soup of the day 3.99
French onion soup 4.99
Tossed salad 3.99
Caesar salad 4.49
Wedge salad 4.79
Chopped salad 5.49

ENTRÉE SALADS

Salmon Caesar
crisp romaine tossed with our classic Caesar dressing, parmesan cheese and a grilled salmon fillet 15.49

Filet Wedge Salad
grilled petite filet medallions served with a fresh iceberg wedge, bleu cheese crumbles, tomatoes, onions, bacon and bleu cheese dressing 16.29

AVAILABLE OPTIONS

Garlic mashed potatoes 3.69
Herb seasoned rice 3.49
Dressed baked potato 4.49
Broker steak fries 3.59
Macaroni & cheese 4.79
Steamed broccoli 3.59
Steamed asparagus 4.99
Sauteed mushrooms 3.59
Caramelized onions 3.49

DESSERTS

Crème brulee 5.29
Apple cinnamon pizza 5.99
Kahlua fudge brownie 6.45
Chocolate mousse 4.49
Cheesecake 5.29

ENTREE SELECTIONS

Our famous Broker Shrimp bowl is included with all entrees

Chicken Specialties

Chicken Chardonnay
Boneless chicken breast sautéed with white wine, butter, artichoke hearts, grapes, and mushrooms, served over Penne pasta. 18.49

Tortellini Carbonara
Cheese tortellinis sautéed with crisp bacon, sweet onions, cream and a boneless chicken breast 18.99

Chicken Marsala
Boneless chicken breast sautéed with mushrooms, scallions, garlic, sweet Marsala, olive oil and a rich beef demi glaze. 17.45

Monterey Chicken
Sautéed chicken breast topped with Monterey jack cheese, tomatoes, chives, bacon and barbeque sauce. 17.89

Cork House Favorites

Pork Tenderloin Stack
Sautéed pork tenderloin medallions layered with granny smith apple slices Sweet fig spead and gorgonzola bleu cheese crumbles drizzled with a cinnamon and agave honey sauce. 21.49

Southwest Wellington
Tender morsels of filet and prime rib sautéed with pepper jack cheese and green chili, wrapped in a puff pastry then baked until golden brown served over corn tortilla confetti and a black bean salsa. 21.69

Eggplant Napolean
Lightly breaded roasted eggplant layered with sun dried tomatoes, Feta cheese, mushrooms, and served over a roasted red pepper and pesto sauce. 18.49

Penne Pomodoro
Sautéed fresh vegetables with Penne pasta, extra virgin olive oil and our house made marinera sauce. 16.25

Signature Steaks

Steak Diane
Petite filet medallions sautéed with red wine, scallions, garlic mushrooms, and a rich borderlaise sauce served over house made Colorado potato cakes. 25.49

Tournedos Oscar
Two bacon wrapped filets char - broiled served over a crab cake and a parmesan cheese and garlic crouton topped with Béarnaise sauce and bordelaise sauce and accompanied with steamed asparagus. 26.49

New York
A Creek Stone black angus New York steak broiled to temperature topped with a cognac cream sauce and cracked black peppercorns. 29.79

Cajun Rib Eye
Certified angus rib eye steak rubbed with our special blend of spicy Cajun seasonings then char broiled served with Broker steak fries. 25.75

Steak and Lobster
Bacon wrapped filet char broiled served with twin lobster tails. 37.95

From the sea

Cajun Tilapia
Blackened fresh Tilapia fillet topped with a spicy shrimp creole sauce served over rice. 19.89

Baja Fish Tacos
Sautéed fresh seasonal fish fillets combined with asian cole slaw, a three cheese blend, and chipotle aioli served in flour tortillas with pico de gallo, and sour cream 16.79

Alaskan King Salmon
Fresh salmon fillet crusted with parmesan cheese then grilled and served over Jasmine rice. 22.49

Lobster tails
Two petite lobster tails served with melted butter and steamed asparagus. 29.95

Our Award Winning Roasted Prime Rib
Slow roasted certified angus prime rib generously seasoned with our own special blend of herbs and spices hand carved to order served with a creamy horseradish sauce and steaming hot au jus.

8oz. 21.49 **12oz 25.75** **16oz. 29.65**

CORK HOUSE BROKER RESTAURANT
303 * 355 * 4488

CHAMPAGNE & SPARKLING

JACQUELINE Brut		25
DOMAINE ST. MICHELLE		34
TAITTINGER Brut Rose		144
CHARLES HEIDSIECK Brut		92

CHARDONNAY

SONOMA CUTRER Russian River		47
REDWOOD CREEK California		27
HESS Select Monterey		39
RAYWOOD California	6.2	25
CUVAISON Napa		59
CHATEAU ST JEAN Sonoma	11	44
FRANCIS COPPOLA Geyserville	7.7	31

SAUVIGNON BLANC

CASTORO CELLARS Paso Robles	7.5	30
MUTAU New Zealand		46
FRANCIS COPPOLA Geyserville	7.2	29
CARLOS BOSSI Argentina		32

PINOT GRIGIO

AL VERDI Italy	7.2	29
FRANCIS COPPOLA Geyserville		32
MERIDIAN California	7.5	30
SANTA MARGHERITA Italy		49

RIESLING

PENFOLD'S Australia		46
CHATEAU ST. MICHELLE Washington State	7.5	30
EROICA Dr. Loosen		49

INTERNATIONAL WHITES

MACABEO Terrai	6.2	25
CHENIN BLANC Old Vine Steen	6.5	26
CHABLIS Joseph Droughin		64
POUILLY FUISSE Pacquet		68
WHITE BLEND Paul Bouchard		44
TORRONTES La Yunta	7.7	31
ROSE La vielle Ferme		42
WHITE ZINFANDEL Canyon Road	6.7	27

CABERNET SAUVIGNON

RAYWOOD Central Coast		27
LOUIS M. MARTINI Sonoma County		47
REDWOOD CREEK Modesto	6.2	25
WILLIAM HILL ESTATE Healdsburg		54
FRONTERRA Chile	5.7	23
AVALON Sonoma County	7.7	31
LINNDEMAN'S Australia	6.7	27

MERLOT

VINI Bulgaria		25
RAYWOOD Central Coast	6.5	26
CANYO0N ROAD Modesto California		31
CHATEAU ST. MICHELLE Washington State		35

PINOT NOIR

REDWOOD CREEK Modesto		27
CASSILER DEL DIABLO Chile	7.5	30
VINI Bulgaria	6.5	26
MARK WEST American Canyon	7.7	31
SANFORD Sta. Rita Hills Oregon		87
WILLAMETTE VALLEY Oregon	14	56

SYRAH / SHIRAZ

MCWILLIAMS Hanwood Estates	7.7	31
TERRAI Spain	6.2	25
CUCO Syrah, Monstrell, Tempranillo	8.7	35

ZINFANDEL

SLLEDGEHAMMER		46
GLORY DAY Lodi	7.7	31
THOMAS HENRY Paso Robles	8.5	34

INTERNATIONAL REDS

TEMPRANILLO Terrai Spain	5.7	23
MALBEC Fronterra Argentina	6.7	27
GARNACHA Terrai Spain	7.2	29
SANGIOVESE Al Verdi Italy	6.5	28
MALBEC El Ganador Argentina	7.7	31
BAROLO Giribaldi		92
DOLCETTA DI ALBA Giribaldi	12	49
CHIANTI CLASSICO Banfi		52

WINE FLIGHTS

A wine flight is three different 2.5 oz tasting pours served next to each other to compare contrast and explore.

EXOTIC WHITES
CASTORO CELLARS Fume Blanc
AL VERDI Pinot Grigio
OLD VINE STEEN Chenin Blanc
$8

SEXY REDS
MARK WEST Pinot Noir
THOMAS HENRY Zinfandel
TERRAI Shira
$10

OFF THE BEATEN PATH
CUCO Syrah, Monstrell,Tempranillo
TERRAI Garnacha
EL GANADOR Malbec
$9

THUNDER FROM DOWN UNDER
MCWILLIAMS Shiraz
LINNDEMAN'S Cabernet Sauvignon
PENFOLD'D Shiraz, Mouvedre
$11

I LOVE THAT PINOT NOIR
VINI Bulgaria
CASSILERO DEL DIABLO Chile
WILLAMETTE Oregon
$12

COW MILK CHEESES

Danish Bleu (Denmark) A flawless bleu cheese. It is milder and more creamy than its more well known relative Roguefort.

Smoked Gouda (Holland) Mild slightly nutty cheese.

Cambozola (German) A soft cheese with a creamy texture and subdued bleu cheese flavors.

Gruyere (France) A nutty slightly sweet taste.

Cabot (Vermont) A full sharp flavor profile.

Brie (France) A creamy buttery soft interior.

Boursin (France) Made with garlic herbs and black pepper.

Jarlsberg (Norway) A creamy hard cheese with a mild buttery slightly sweet and nutty flavors.

Fontina (Switzerland) Soft cheese with a nutty herbaceous

GOAT MILK CHEESES

Drunken Goat (Spain) A semi soft cheese with a mild creamy taste.

Chevre (France) A semi hard texture with a charachteristic tart finish.

SHEEP MILK CHEESES

Pecorino (Italy) A hard cheese with a salty fruity tangy profile.

Manchego (Spain) A hard cheese with a peppery bite.

Feta (Greece) A soft creamy cheese with a slight salty finish.