



42° 7' 46" N
80° 5' 6" W

The Cork 1794.

STARTERS

Hummus ^{VG}

Housemade Hummus,
Sliced Cucumber, Pickled Red
Onion, Extra Virgin Olive Oil,
Flour Tortilla 12

Fire Cracker Shrimp ^{GF SP}

Flash Fried Shrimp,
Sriracha & Sesame Seed Aioli 14

Naan Bread ^V

Grilled Naan Bread,
Extra Virgin Garlic Olive Oil,
Za'atar Spice, Whipped Feta 12

Tuna Poke Nachos ^{R SP}

Wonton Chips, Spicy Ahi
Tuna, Pickled Red Onion,
Green Onion, Sesame Seed,
Wasabi Mayo 14

Jumbo Lump Crab Cake

Baked Crab Cake with
Lemon, Herbs & Garlic Aioli 20

Spicy Carnitas Tacos ^{SP}

Braised Pork Shoulder, Fresh
Pico de Gallo, Chipotle Aioli 12

SOUP & SALADS

Clam Chowder ^{GF}

New England Style,
Chopped Chives, Olive Oil 9

Fattoush ^V

Romaine, Fresh Herbs,
Cucumbers, Tomatoes,
Whipped Feta, Lemon, Olive Oil,
Spiced Croutons 10

Wedge ^{GF}

1/4 Head of Iceberg Lettuce,
Peppered Bacon, Cherry
Tomatoes, Blue Cheese
Dressing, Chives 11

Chicken Caesar

Romaine, House Caesar Dressing,
Croutons, Fresh Grated Pecorino
Romano Cheese, Cracked Black
Pepper, Grilled Chicken Breast 18

Add Protein to your Salad:

Shrimp +12 Chicken +7 Salmon +12 Scallop +6 Crab Cake +20

STEAK HOUSE

CHOICE OF PROTEIN

All Served with Herbed Butter

12 oz NY Strip Steak ^{GF} 30

16 oz Bone-In Cowboy Ribeye ^{GF} 34

8 oz Filet ^{GF} 36

Pork Chop 26

Reddy Burger 14

With French Fries

Crab Cake Sandwich 22

With French Fries

Baked Mac n' Cheese ^V

Cavatappi Pasta, House
Cheese Sauce, Herbed
Bread Crumbs 8

Grilled Asparagus ^V

Olive Oil, Pecorino
Romano, Grilled Lemon 6

Mashed Potatoes ^{GF V}

Butter, Cream 5

Creamed Peas ^{GF}

With Pancetta 6

Fried Brussels Sprouts ^{GF V}

Flash Fried with Butter,
Salt & Pepper 5

Truffle Fries ^{GF VG}

Shoestring French Fries,
Truffle Salt 5

Fancy Noodles ^V

Spaghetti, Butter,
Fine Herbs, Grated
Pecorino Romano,
Red Pepper Flakes 8

SIDES

ACCOMPANIMENTS

Chimichurri ^{GF VG} + 3

Blue Cheese Crust ^{GF V} + 5

Shrimp Scampi ^{GF} + 9

Scallop ^{GF} + 6

Crab Cake + 20

ENTRÉES

Grilled Faroe Island Salmon ^{GF}

Faroe Island Salmon,
Brown Butter, Fingerling
Potatoes, Garlic Aioli,
Chive, Lemon 25

Surf n' Turf Grits ^{GF}

Braised Short Rib, Shrimp,
Stoneground Grits,
Cajun Jus, Scallions 28

Beef Bolognese Pappardelle

Stewed Tomato
Meat Sauce, Finished
with Cream, Served over
Pappardelle 25

Barramundi ^{GF}

Pan Seared Australian
Sea Bass, Pancetta Cream,
Sweet Peas, Mint Oil,
Pea Shoots 23

Brick Chicken ^{GF}

1/2 Chicken, Cilantro
Garlic Potatoes, Tahini
Yogurt Sauce, Sumac
Asparagus 24

Cauliflower Steak ^{GF V}

Roasted Cauliflower,
Whipped Feta, Za'atar
Spice, Arugula, Lemon,
Extra Virgin Olive Oil 22



DESSERT

Red Velvet or Chocolate Cupcake ^V

Served with a Scoop of
Vanilla Ice Cream 6

Macarons ^V

An Assortment of
Three Macarons 9

Crème Brûlée ^{GF V}

Housemade Vanilla Custard 9

Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase risk to foodborne illness

GF Gluten Free Item **R** Raw Item **SP** Spicy Item **V** Vegetarian Item **VG** Vegan Item

COCKTAILS

RLH Manhattan

A Red Letter Hospitality Tradition
Skunk & Goat Tavern Selected Knob
Creek I20 Bourbon, Dolin's Sweet
Vermouth, Angostura Bitters 12

Red Anjou

Red Pear-Infused Vodka,
Lemon, Ginger Syrup 12

Harvest Sangria

Dry Rosè, Apple, Orange,
Passionfruit, Cinnamon 9

Traditional Old Fashioned

Skunk & Goat Tavern Selected Knob
Creek I20 Bourbon, Demerara Sugar
Cube, Angostura Bitters 11

Spiced Pear Mule

Spiced Pear Infused Vodka,
Ginger Beer 10

Rosemary Fig Negroni

Rosemary Fig-Infused Gin,
Campari, Dolin's Rosso 12

Verona

Rittenhouse Rye, Averna Amaro,
Angostura Bitters, Orange Bitters 11

The Phucket

Altos Reposado, Lemon Grass Syrup,
Lime, Coconut Cream 10

D'Artagnan

Altos Reposado, Lime,
Housemade Simple Syrup,
Raspberries 10

Ginger Sour

House Ginger Infused Vodka, Lemon
Juice, Housemade Ginger Syrup 11

BOTTLED BEER

Budweiser 4
Bud Light 4
Miller High Life 4
Miller Lite 4
Coors Light 4
Corona 5
Corona Light 5
Labatt Blue 4
Labatt Blue Light 4
Samuel Adams
Boston Lager 6
Fully Loaded IPA 7
Erie Brewing Final
Destination IPA 6.5
Voodoo Good Vibes 7
Wyndridge Crafty Cider 7

8 Days a Week 6
Southern Tier 2X IPA 6
Hieneken 5
White Claw 6
Great Lakes Burning River
IPA 6.5
Fat Head's
Headhunter IPA 7
Troeg's Perpetual IPA 6.5
Boddington's Pub Ale 8
Five & 20 Pale Ale 6.5
Samuel Smith's Hard Cider 8
Lavery Golden Leopard Farmhouse Ale 6.5
Hieneken Non-Alcoholic 5

DRAFT

Blue Moon 5.5
Guinness (16 oz.) 7
Michelob Ultra 4
Stella Artois 7
S&G Tavern Ale 7
Samuel Adam's
Seasonal 7
Yuengling 4
Lavery Dulachan 6

WHITE BY THE GLASS

	5oz	9oz	BTL
Ciconia, Vinho Verde	6	10	25
Boron, Pinot Grigio	7	11	30
Presque Isle, Pinot Girgio	8	14	35
Au Bon Climate Pinot Gris/Blac	11	18	45
Nik Weis, Riesling	9	15	40
Tangent, Sauvignon Blanc	8	14	35
St. Supery, Sauvignon Blanc	11	18	50
Ch. Pilet, Entre deux, Mers, White Bordeaux	8	13	35
Raymond, Chardonnay	8	13	35
Baileyana, 'Firepeak', Chardonnay	11	18	45
Louis Latour, Ardeche, Chardonnay	8	13	35
Dreambird, Moscato 1.5L	6	10	45
Arundel, 'Young Love', Niagara	6	10	25
Cielo, Rosè	7	11	30
Fiorellino, Rosè	7	11	30

RED BY THE GLASS

	5oz	9oz	BTL
Delas Freres, Esprit, Cotes du Rhone	9	15	40
Illahé, 'Estate', Pinot Noir	11	18	58
Bouchard Aine, Pinot Noir	9	16	45
Luis Barichelo, Triturris, Red Blend	10	17	48
El Castillo, Rioja	10	17	48
Red Schooner, Malbec	16	25	70
Tussok Jumper, Malbec, Argentina	9	16	45
Chateau St. Michelle, Indian Wells, Merlot	10	17	48
Deloach Merlot	9	15	40
Merf, Cabernet Sauvignon	9	16	45
Lyeth, Cabernet Sauvignon	11	18	50
St. Supery, Cabernet Sauvignon	18	30	85
Truchard, Syrah	9	16	45
Raymond, 'Field Blend', Red Blend	10	16	45
Peirano, 'Immortal', Zinfandel	9	15	40
Ch. Des Tourtes, Cuvee Prestige, Rouge, 2015	13	22	60
Presque Isle, Pinot Noir	11	19	50
6 Mile, Derby Red	6	10	25

SPARKLING BY THE GLASS

	5oz	9oz	BTL
Boron, Prosecco DOC	8	13	35
Hacienda, Method Champenoise, Brut	8	13	35

Ask your server for our Extended Bottle List!