



42° 7' 46" N  
80° 5' 6" W

# The Cork 1794.

## STARTERS

### Hummus <sup>VG</sup>

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

### Fire Cracker Shrimp <sup>GF SP</sup>

Flash Fried Shrimp, Sriracha & Sesame Seed Aioli 14

### French Onion Fondue <sup>V</sup>

Caramelized Onion, Gruyere Cheese Sauce, Toasted Baguettes 15

### Naan Bread <sup>V</sup>

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

### Jumbo Lump Crab Cake

Baked Crab Cake with Lemon, Herbs & Garlic Aioli 20

### Spicy Carnitas Tacos <sup>SP</sup>

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

### Jalapeño Fritters <sup>SP</sup>

Three Fritters served with Creamed Corn + Lime 10

## SOUP & SALADS

### Crab Bisque <sup>GF</sup>

Crab Stock Velouté, Chive Oil, Buttered Crab 10

### Cauliflower Bisque <sup>GF, VG, V, SP</sup>

Spicy Cauliflower Coconut Cream Puree 6

### Wedge <sup>GF</sup>

1/4 Head of Iceberg Lettuce, Peppered Bacon, Cherry Tomatoes, Blue Cheese Dressing, Chives 12

### Roasted Red Beet Salad <sup>GF V</sup>

Roasted Red Beets, Baby Mixed Greens, Blue Cheese Crumbles, Dried Cherries, Candied Walnuts, Luxardo Cherry Dressing 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 <sup>GF</sup> 30

16 oz Ribeye <sup>GF</sup> 36

8 oz Filet <sup>GF</sup> 36

Pork Chop 26

Crab Cake Sandwich 22

With French Fries

### SIDES

### Baked Mac n' Cheese <sup>V</sup>

Cavatappi Pasta, House Cheese Sauce, Herbed Bread Crumbs 8

### Grilled Asparagus <sup>V</sup>

Olive Oil, Pecorino Romano, Grilled Lemon 6

### Mashed Potatoes <sup>GF V</sup>

Butter, Cream 5

### Fried Brussels Sprouts <sup>GF V</sup>

Flash Fried with Butter, Salt & Pepper 5

### Truffle Fries <sup>GF VG</sup>

Shoestring French Fries, Truffle Salt 5

### Risotto

Seasonal Selection 7

### Creamed Corn <sup>GF</sup>

Garlic, Cream 6

### ACCOMPANIMENTS

Chimichurri <sup>GF VG + 3</sup>

Red Wine Demi Glace + 5

Blue Cheese Crust <sup>GF V + 5</sup>

Scallop <sup>GF + 6</sup>

Crab Cake + 20

## ENTRÉES

### Grilled Salmon <sup>GF</sup>

Grilled Salmon, Farro Grain, Asparagus Puree, Ginger Lemon Preserve Relish 26

### Surf n' Turf Grits <sup>GF</sup>

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

### Beef Bolognese Pappardelle

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

### Blackened Barramundi

Creamed Corn, Jalapeño Fritters, Lime, Cherry Tomatoes 25

### Brick Chicken <sup>GF</sup>

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

### Sweet Potato Samosa <sup>V</sup>

Spicy Sweet Potato Samosa, Red Pepper Cashew Coconut Sauce, Broccoli, Lime 23



## DESSERT

### Red Velvet Cupcake <sup>V</sup>

Served with a Scoop of Vanilla Ice Cream 6

### Crème Brûlée <sup>GF V</sup>

Housemade Vanilla Custard 9

### Daily Dessert

Ask Your Server for our Daily Homemade Creation

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

### Holiday Mule

Cranberry + Rosemary  
Infused Vodka, Ginger Beer 10

### Starry Night

Altos Blanco, Creme de Violet,  
Lime, Blueberry Syrup 11

### Red Anjou

Red Pear-Infused Vodka,  
Lemon, Ginger Syrup 12

### Holiday 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

### 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

### Billy's Irish Cream

Our Housemade Secret Recipe,  
Served on the Rocks 8

### Ginger Sour

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

## COCKTAIL KITS TO-GO!

Enjoy your favorite  
Cork Cocktails at Home!

## 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 Grigio	8	14	35
Au Bon Climate Pinot Gris/Blanc	11	18	45
Nik Weis, Riesling	9	15	40
Black Stallion, Sauvignon Blanc	10	17	50
Tangent, Sauvignon Blanc	8	14	35
Ch. Pilet, Entre deux, Mers, White Bordeaux	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
Illaha, 'Estate', Pinot Noir	11	18	58
Louis Latour, Pinot Noir	9	16	45
Luis Barichelo, Triturris, Red Blend	10	17	48
Vizar, Tempranillo	10	17	48
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!