



42° 7' 46" N
80° 5' 6" W

The Cork 1794.

STARTERS

Hummus ^{VG}

Housemade Roasted Red Pepper 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

Sweet Heat

Dark Cherry Fresno Salsa ^{GF, V, VG}

Grilled Corn Relish, House Fried Tortilla Chips 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

Fried Calamari ^{GF}

Flash Fried Gluten Free Breaded Calamari, Thai Chili Sauce, Lemon 14

SOUP & SALADS

Crab Bisque ^{GF}

Crab Stock Velouté, Chive Oil, Buttered Crab 10

Grilled Poblano + Corn Soup ^{GF, V, VG}

Grilled Poblano, Roasted Corn, Tomato Oil, Cilantro 8
Add Carnita + 4

Wedge ^{GF}

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

Roasted Red Beet Salad ^{GF V}

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 ^{GF} 30

16 oz Ribeye ^{GF} 36

8 oz Filet ^{GF} 36

Pork Chop 24

Crab Cake Sandwich 22

With French Fries

SIDES

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

Fried Brussels Sprouts ^{GF V}

Flash Fried with Butter, Salt & Pepper 5

Truffle Fries ^{GF VG}

Shoestring French Fries, Truffle Salt 5

Risotto

Seasonal Selection 7

ACCOMPANIMENTS

Salsa Verde ^V + 3

Red Wine Demi Glace + 5

Blue Cheese Crust ^{GF V} + 5

Scallop ^{GF} + 6

Crab Cake + 20

ENTRÉES

Grilled Salmon

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

Pork Osso Bucco

20 oz Braised Pork Shank, Bacon Polenta, Fried Brussels Sprouts, Cherry Tomatoes, Salsa Verde 35

Mushroom Pappardelle ^V

Sautéed Shiitake Mushroom, Mushroom Stock Cream Sauce, Herbed Pappardelle, Romano Cheese 23

Barramundi ^{GF}

Pan Seared Barramundi, Fried Fingerling Potatoes with Gremolata, Artichoke Leek Sauce 25

Brick Chicken ^{GF}

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

Sweet Potato Samosa ^V

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



DESSERT

Cork Cheesecake ^V

Housemade New York Style Cheesecake with a Ginger Cookie Crust 9

Red Velvet Cupcake ^V

Served with a Scoop of Vanilla Ice Cream 6

Creme Brulee ^{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

Raspberry Fizz

Housemade Raspberry Syrup,
Vodka, Lemon Juice, Prosecco 13

Blueberry Mule

Blueberry Infused Vodka,
Ginger Beer 10

Key Lime Sour

Deep Eddy Lime Vodka,
Stoli Vanilla Vodka, Lime,
Simple Syrup, Egg White 13

D'artagnan

Altos Reposado Tequila,
Raspberry Syrup, Lime 11

Red Anjou

Red Pear-Infused Vodka,
Lemon, Ginger Syrup 12

Back Porch Sangria

Rosè, Watermelon,
Pineapple, Grapefruit 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

Pineapple Rhubarb Old Fashioned

Real McCoy 5 Year Aged Rum,
Pineapple Syrup, Rhubarb Bitters 11

Raspberry Mojito

Cruzan Rum, Raspberry,
Mint Syrup, Lime 10

BEVERAGES TO-GO!

Enjoy your favorite Cork Cocktails &
Bottles of Wine 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
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
Heineken 5
White Claw 6
Great Lakes Burning River
IPA 6.5
Fat Head's
Headhunter IPA 7
Troeg's Perpetual IPA 6.5
Five & 20 Pale Ale 6.5
Samuel Smith's Hard Cider 8
Lavery Golden Leopard Farmhouse Ale 6.5
Heineken 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
Ramilo, Arinto	8	13	35
Boron, Pinot Grigio	7	11	30
Presque Isle, Pinot Grigio	8	14	35
Au Bon Climate Pinot Gris/Blac	11	18	45
Nik Weis, Riesling	9	15	40
Sunday Mountain, Sauvignon Blanc	9	15	40
Ch. Pilet, Entre deux, Mers, White Bordeaux	8	13	35
Raymond, Chardonnay	8	13	35
Louis Latour, Ardeche, Chardonnay	8	13	35
Lamoreaux Landing, Chardonnay	9	15	45
Dreambird, Moscato 1.5L	6	10	45
Arundel, 'Young Love', Niagara	6	10	25
Cielo, Rosè	7	11	30
Ombre de Pietra, Rosè	8	13	35

RED BY THE GLASS

	5oz	9oz	BTL
Delas Freres, Esprit, Cotes du Rhone	9	15	40
Illahé, 'Estate', Pinot Noir	11	18	58
Louis Latour, Pinot Noir	9	16	45
La Veneranda, Riccardo I, Umbria Rossa	10	17	48
Red Schooner, Malbec	16	25	70
Tussock Jumper, Malbec, Argentina	9	16	45
Chateau St. Michelle, Indian Wells, Merlot	10	17	48
Merf, Cabernet Sauvignon	9	16	45
Duckhorn, Post Mark, Cabernet Sauvignon	12	20	60
Vizar, Tempranillo	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!