



42° 7' 46" N
80° 5' 6" W

The Cork 1794.

STARTERS

Grilled Oysters ^{GF}

White Wine Butter,
Garlic, Parmesan 20

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

Fried Calamari ^{GF}

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

Jumbo Lump Crab Cake

Baked Crab Cake with
Lemon, Herbs & Garlic Aioli 24

Spicy Carnitas Tacos ^{SP}

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

Pig Wings ^{GF}

Teriyaki glaze, chili infused
pineapple, grilled lime, scallions 16

SOUP & SALADS

Crab Bisque ^{GF}

Crab Stock Velouté,
Chive Oil, Buttered Crab 10

Butternut Squash Soup ^{GF, V}

Butternut Squash with
Maple Creme Fraiche 8

Wedge ^{GF}

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

Chopped Apple Salad ^{GF, V}

Spinach, Endive, Roasted Butternut
Squash, Blue Cheese, Candied
Walnuts, Pomegranate Vinaigrette 16

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 +8 Crab Cake +24

STEAK HOUSE

CHOICE OF PROTEIN

8 oz Filet ^{GF MP}

14 oz NY Strip Steak ^{GF} 34

16 oz Ribeye ^{GF} 40

Pork Chop 24

Crab Cake Sandwich 26
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}

Steak 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} + 8

Crab Cake + 24

Grilled Shrimp Skewer + 12

ENTRÉES

Pan Seared Salmon ^{GF}

Pumpkin Risotto, Shaved
Brussels Sprouts, Miso Lime
Cream Sauce, Pomegranate
Seeds 26

Pork Osso Bucco

20 oz Braised Pork Shank,
Mascarpone Polenta,
Brussels Sprouts, Duck Fat
Granny Smith Apples,
Red Eye Gravy 35

Scallops + Ravioli

Butternut Squash Ravioli,
Autumn Succotash, Bacon
Lardons, Cherry Tomatoes,
Smoked Chile Brown Butter 42

Blackened Swordfish ^{GF}

Blackened Swordfish,
Ginger Rice, Pear Salsa,
Peanut Sauce 30

Brick Chicken ^{GF}

1/2 Chicken, White Bean
Jalapeño Purée, Garlic
Fingerling Potatoes,
Spinach, Feta 24

Short Rib Gnocchi

Red Wine Braised,
Tomato Sauce, Lemon
Ricotta, Fried Sage 30



DESSERT

Crepe Brulee ^{GF, V}

Housemade Vanilla Custard 9

Chocolate Mousse Layered Cake

Whipped Cream,
Macerated Strawberries 9

Featured Dessert

Ask your server about our
daily dessert!

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 14

Raspberry Fizz

Housemade Raspberry Syrup,
Vodka, Lemon Juice, Prosecco 13

Cranberry Rose Mule

Cranberry Rosemary
Infused Vodka, Ginger Beer 10

Key Lime Sour

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

State of Boulevardier

Altered State Red Tail Rye,
Orange Campari, Dolin's
Sweet Vermouth, Honey 13

Campfire Sangria

Cabernet Sauvignon,
Apple Cider, Apple Brandy,
Spiced Apple, Cinnamon Syrup,
Granny Smith Apple,
Cinnamon Sticks 10

Traditional Old Fashioned

Skunk & Goat Tavern Selected Knob
Creek I20 Bourbon, Demerara Sugar
Cube, Angostura Bitters 13

Ultimo Lavoro

Malfy Grapefruit Gin, Elderflower
Grapefruit, Green Chartreuse, Lime 14

Spiced Apple Old Fashioned

Elijah Craig Bourbon,
Spiced Apple, Dark Walnut Bitters 12

Starry Night

Altos Blanco Tequila, R&W
Crème de Violet, Blueberry, Lime 12

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
High Noon 7
Riverside Maple Porter 7
Riverside Witch's Brew Sour 8
Troeg's Perpetual IPA 6.5
Samuel Smith's Hard Cider 8
Heineken Non-Alcoholic 5
Sweet Water Pale Ale 6
Sweet Water Hazy IPA 6

DRAFT

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

WHITE BY THE GLASS

	5oz	9oz	BTL
Ramilo, Arinto	8	13	35
Boron, Pinot Grigio	7	11	30
Pisano Family, Pinot Grigio	7	11	30
Au Bon Climate Pinot Gris/Blac	11	18	45
Nik Weis, Riesling	9	15	40
Black Stallion, Sauvignon Blanc	10	17	45
Ch. Pilet, Entre deux, Mers, White Bordeaux	8	13	35
Kendall Jackson, Chardonnay	8	13	35
Bernier, Chardonnay	9	15	40
Lamoreaux Landing, Chardonnay	9	15	45
Elmo Pio, Moscato	6	10	25
Arundel, 'Young Love', Niagara	6	10	25
Pisano Family, Rosè	7	11	30

RED BY THE GLASS

	5oz	9oz	BTL
Illalhe, Pinot Noir	11	18	55
Bouchard Aine, Pinot Noir	9	16	45
Black Stallion, Pinot Noir	12	20	60
La Veneranda, Riccardo I, Umbria Rossa	10	17	48
Red Schooner, Malbec	16	25	70
Ataliva, Malbec, Argentina	9	16	45
Chateau St. Michelle, Merlot	10	17	48
Vizar, Tempranillo	9	16	45
Drumheller, Cabernet Sauvignon	9	16	45
Duckhorn, Post Mark, Cabernet Sauvignon	12	20	60
Caymus, Bonanza, Cabernet Sauvignon	9	17	50
Lyeth, Cabernet Sauvignon	11	18	50
Truchard, Syrah	9	16	45
Trefethen, Eschol, Red Blend	11	19	55
Peirano, 'Immortal', Zinfandel	9	15	40
Ch. Des Tourtes, Cuvee Prestige, Rouge	13	22	60
6 Mile, Derby Red	6	10	25

SPARKLING BY THE GLASS

	5oz	9oz	BTL
Boron, Prosecco DOC	8	13	35
Boron, Rosè Prosecco	10	17	50
Hacienda, Method Champenoise, Brut	8	13	35

Ask your server for our Extended Bottle List!