



42° 7' 46" N  
80° 5' 6" W

# The Cork 1794.

## STARTERS

### Grilled Oysters <sup>GF</sup>

White Wine Butter,  
Garlic, Parmesan 20

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

Flash Fried Shrimp,  
Sriracha & Sesame Seed Aioli 14

### Jumbo Lump Crab Cake

Baked Crab Cake with  
Lemon, Herbs & Garlic Aioli 24

### Fried Calamari <sup>GF</sup>

Flash Fried Gluten Free Breaded  
Calamari, Thai Chili Sauce, Lemon 16

### Philly Cheese Steak Egg Rolls

Caramelized Onions, Roasted Red  
Peppers, Pepper Jack Fondue 18

### Seared Tuna <sup>GF</sup>

Pickled Watermelon Radish, Persian  
Cucumber, Avocado, Jalapeño, Burnt  
Lime Ponzu, Cilantro 20

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

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

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

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

## SOUP & SALADS

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

Crab Stock Velouté,  
Chive Oil, Buttered Crab 10

### Tomato Basil Soup <sup>V</sup>

Cream, Garlic, Croutons 8

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

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

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

Arugula, Spinach, Shaved Almonds,  
Goat Cheese, Pickled Red Onions,  
Luxardo Cherry Vinaigrette 14

### Spring Salad <sup>V</sup>

Arugula, Cherry Tomatoes, Persian  
Cucumbers, Shaved Red Onion,  
Kalamata Olives, Green Garbanzo Beans,  
Feta, Lemon Parsley Vinaigrette 16

### Chicken Caesar

Romaine, Caesar Dressing,  
Croutons, Fresh Grated Pecorino  
Romano Cheese, 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 <sup>GF MP</sup>

14 oz NY Strip Steak <sup>GF 36</sup>

24 oz Prime Porterhouse 60

16 oz Ribeye <sup>GF 42</sup>

18 oz Prime Cowboy Ribeye 64

Pork Chop 26

Crab Cake Sandwich 26  
With French Fries

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

Cavatappi Pasta, House  
Cheese Sauce, Herbed  
Bread Crumbs 8

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

Olive Oil, Pecorino  
Romano, Grilled Lemon 7

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

Butter, Cream 6

### Fried Brussels

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

Flash Fried with Butter,  
Salt & Pepper 6

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

Shoe String Fries,  
Truffle Salt 6

### Risotto

Seasonal Selection 8

### ACCOMPANIMENTS

Cognac Mushroom  
Cream Sauce <sup>V</sup> 5

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

Scallop <sup>GF</sup> + 8

Crab Cake + 24

Herbed Butter <sup>GF V</sup> + 3

Bone Marrow Butter <sup>GF</sup> + 5

Truffle Butter <sup>GF V</sup> + 5

Bearnaise <sup>GF</sup> + 5

Shrimp Scampi + 13

Oscar <sup>GF</sup> + 20

## ENTRÉES

### Pan Seared Salmon <sup>GF</sup>

English Pea and Roasted Red  
Pepper Risotto, Cippolini  
Onions, Asparagus, Red Beet  
Reduction 28

### Pork Osso Bucco

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

### Seared U10 Scallops <sup>GF</sup>

Bacon Lardons, Purple Potatoes,  
Asparagus, Snap Peas, Green  
Garbanzo Beans, English  
Pea Puree, Coriander Lime  
Vinaigrette 46

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

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

### Fresh Catch

Chef's Selection, Creamed  
Pearled Cous Cous, Roasted  
Baby Carrots, Cherry  
Tomatoes, Chive Oil MP

### Shrimp Carbonara

Fettuccine, Pancetta,  
English Peas 30



## DESSERT

### Crème Brûlée <sup>GF V</sup>

Housemade Vanilla Custard 9

### Chocolate Mousse Layered Cake

Whipped Cream,  
Macerated Strawberries 9

### Strawberry Rhubarb Tart <sup>V</sup>

Crumb Topping, Vanilla Bean  
Ice Cream 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 120 Bourbon, Dolin's Sweet  
Vermouth, Angostura Bitters 14

### Raspberry Fizz

Housemade Raspberry Syrup,  
Vodka, Lemon Juice, Prosecco 13

### Strawberry Rhubarb Mule

Strawberry Rhubarb  
Infused Vodka, Ginger Beer 10

### Blackberry Sour

Nolet's Gin, Blackberry Syrup,  
Blackberry Jam, Lemon Juice,  
Egg White 13

### Smoked Negroni

Ford's Gin, Smoked Campari,  
Sweet Vermouth 12

### Penicillin

Ginger Infused Scotch,  
Honey Simple Syrup, Lemon +  
Grapfruit Juice 14

### Back Porch Sangria

Rosè, Basil Simple Syrup,  
Passionfruit Liqueur, Peach Juice,  
Mango Juice, Fresh Mango 10

### Traditional Old Fashioned

Skunk & Goat Tavern Selected Knob  
Creek 120 Bourbon, Demerara Sugar  
Cube, Angostura Bitters 13

### Nor'easter

Rhum Barbancourt, Goslings Dark  
Rum, Averna Amaro, Cinnamon Syrup,  
Pineapple, Orange, Lemon 13

### The Orlok

Bulleit Rye, Lemon Juice,  
Simple Syrup, Red Zinfandel Float 13

## BOTTLED BEER

Budweiser 5  
Bud Light 5  
Miller High Life 5  
Miller Lite 5  
Michelob Ultra 5  
Coors Light 5  
Corona 6  
Corona Light 6  
Labatt Blue 5  
Labatt Blue Light 5  
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 6  
Stella Artois 7  
White Claw 6  
Great Lakes Burning River  
IPA 6.5  
Fat Head's  
Headhunter IPA 7  
Troeg's Perpetual IPA 6.5  
Samuel Smith's Hard Cider 8  
Heineken Non-Alcoholic 6  
Sweet Water Pale Ale 6  
Sweet Water Hazy IPA 6

## DRAFT

Blue Moon 6  
Guinness (16 oz.) 7  
S&G Tavern Ale 7  
Sam Adam's  
Seasonal 7  
Yuengling 4  
Lavery Dulachan 6  
New Trail Broken  
Heels Hazy IPA 7  
Hamburg Berry  
Sneaky Sour 9

## WHITE BY THE GLASS

	5oz	9oz	BTL
Boron, Pinot Grigio	7	11	30
Marco Felluga, Molamatta Bianco	9	15	40
Pisano Family, Pinot Grigio	7	11	30
Pisano Family, Rosè	7	11	30
Nik Weis, Riesling	9	15	40
Sunday Mountain, Sauvignon Blanc	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

## RED BY THE GLASS

	5oz	9oz	BTL
Illlache, 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
Cicchitti, Esteoeste, Malbec	9	17	50
Chateau St. Michelle, Merlot	10	17	48
Vizar, Tempranillo	9	16	45
Duckhorn, Post Mark, Cabernet Sauvignon	12	20	60
Silver Gate, Cabernet Sauvignon	8	13	35
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!**