

# Starters

## Summer Burrata <sup>V</sup>

Cherry Heirloom Tomatoes, Basil Pesto, Pine Nuts, Balsamic Reduction, Grilled Baguette 16

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

Sriracha & Sesame Seed Aioli, Chive 16

## Tuna Lettuce Tartare Cups <sup>R</sup>

Lime, Cilantro, Red Onion, Ginger Miso Carrot Aioli, Sesame Seed 20

## Shellfish Flight <sup>GF R</sup>

Shrimp Horseradish Tomatillo Cocktail, Scallop Ceviche, Lobster Claw & Knuckle 26

## Jumbo Lump Crab Cake

Lemon, Garlic Aioli 26

## Philly Cheese Steak Egg Rolls

Caramelized Onion, Roasted Red Pepper, Smoked Gouda Fondue 18

## Calamari <sup>GF</sup>

Thai Chili Sauce, Lemon 16

## Ancho Glazed Pork Ends <sup>GF</sup>

Jalapeño Corn Relish, Crispy Tortilla Strips 16

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

Whipped Feta, Za'atar Spice, EVOO 12

# Soups & Salads

## Gazpacho <sup>VG SP</sup>

Watermelon, Heirloom Tomato, Jicama 8

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

Crab Stock Velouté, Chive Oil, Buttered Crab 10

## Heirloom Tomato & Watermelon Salad <sup>GF V</sup>

Goat Cheese, Balsamic Reduction, Candied Walnuts, Basil 16

## Wedge <sup>GF</sup>

Iceberg Lettuce, Blue Cheese Dressing, Bacon, Cherry Tomato, Chives 12

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

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

## Caesar

Romaine, Caesar Dressing, Garlic Croutons, Pecorino Romano 12

**Add Protein To Your Salad:** Shrimp +12, Chicken +7, Salmon +12, Scallop +8, Crab Cake +24

# Mains

## 14oz Double Bone Pork Chop

Warm German Potato Salad, Brussel Sprouts, Baby Carrot, Gravy 32

## King Trumpet Mushroom <sup>GF VG</sup>

Cauliflower Cashew "Polenta", Corn Succotash, Pickled Red Onion 26

## Shrimp Carbonara

Fettucine, Pancetta, English Peas 30

## Scarlet Snapper <sup>SP</sup>

Corn Succotash, Gnocchi, Lobster Corn Broth, Cherry Tomatoes, Jalapeño Oil 36

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

Garlic Fingerling Potato, White Bean Purée, Spinach, Feta 26

## Pan Seared Salmon

Couscous Tabbouleh, Asparagus, Cucumber Lime Vinaigrette 28

## Diver Scallops <sup>GF</sup>

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

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

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

# the Cork 1794<sup>®</sup>



## Steaks

Porterhouse 32oz <sup>GF</sup> 79

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

Bone-In Filet 12oz <sup>GF MP</sup>

Dry Aged 28-Day NY Strip 12oz <sup>GF</sup> 44

NY Strip 14oz <sup>GF</sup> 39

Ribeye 16oz <sup>GF</sup> 44

## Surf & Turf

Oscar <sup>GF</sup> 20, Shrimp Scampi <sup>GF</sup> 13, Single Scallop <sup>GF</sup> 8, Crab Cake 24

### TOPPINGS

Cognac Mushroom Cream 5, Bearnaise <sup>GF</sup> 5, Truffle Bordelaise 6, Blue Cheese Crust 5

### BUTTERS <sup>GF</sup>

Herb 3, Bone Marrow 5, Truffle 5

## Sides

### Mac N' Cheese

Smoked Gouda, Bacon, Breadcrumbs 8  
Add Lobster +8

### Brussel Sprouts

Sweet Vidalia Onion, Bacon Vinaigrette 6

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

Olive Oil, Pecorino Romano, Lemon 7

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

Butter, Cream 6

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

Shoestring Fries, Truffle Salt 6

### Risotto

Chef's Selection 8

## Alternates

### Crab Cake Sandwich

Garlic Aioli, Tomato, Lettuce, Toasted Kaiser Roll, Served with Shoestring Fries 28

### Cork Burger

8oz Brisket Blend Patty, Truffle Aioli, Fig & Bacon Jam, Mushroom Mix, Aged White Cheddar, Arugula, Served with Shoestring Fries 26

## Crisp

### Raspberry Fizz

Housemade Raspberry Syrup, Vodka,  
Lemon Juice, Prosecco 13

### Pineapple Mule

Pineapple Infused Vodka, Ginger Beer 10

### Watermelon Mojito

Cruzan Light Rum, Mint, Lime Juice,  
Club Soda 11

### Don't Give Up The Spritz!

Ketel One Peach and Orange Vodka,  
Lemon Juice, Simple Syrup,  
Chandon Garden Spritz 12

## Adventurous

### Cherry Potter

Cherry Infused Vodka, Cherry Syrup,  
Lemon Juice, Egg White 12

### Tequila Mockingbird

Altos Reposado, Muddled Jalapeños,  
Pineapple Juice, Lime Juice, Triple Sec,  
Tajin Spice 11

### Cucumber Basil SMASH

Hendricks Gin, Muddled Cucumber,  
Basil Syrup, Lime Juice 12

### Watermelon Negroni

Gray Whale Gin, Campari, Sweet  
Vermouth, Watermelon Juice 13

### Welcome to Jalisco

Deleon Reposado, Grapefruit Oleo  
Saccharum, Citrus Bitter 12

## Classic

### Back Porch Sangria

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

### RLH Manhattan

Skunk & Goat Tavern Selected Knob Creek  
120 Bourbon, Dolin's Sweet Vermouth,  
Angostura Bitters 14

### Traditional Old Fashioned

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

## White Wine by the Glass

	5oz	9oz	BTL
Ramillo, Arinto	8	13	35
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
Intrinsic, Sauvignon Blanc	9	15	40
Ch. Pilet, Entre deux Mers, White Bordeaux	8	13	35
Lamoreaux Landing, Chardonnay	9	15	40
Duckhorn, Chardonnay	10	17	48
Kendall Jackson, Chardonnay	9	15	40
Elmo Pio, Moscato	7	11	30
Arundel, 'Young Love', Niagara	6	10	25

## Red Wine by the Glass

	5oz	9oz	BTL
Illaha, Pinot Noir	11	18	55
Bouchard Aine, Pinot Noir	11	18	55
Black Stallion, Pinot Noir	12	20	60
La Veneranda, Riccardo I, Umbria Rossa	10	17	48
Red Schooner, Malbec	16	25	70
Cicchitti, Este Oeste, Malbec	9	17	50
High Heaven, Merlot	10	17	48
Vizar, Tempranillo	9	16	45
Duckhorn, Postmark, 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, Escol, Red Blend	11	19	55
Peirano, 'Immortal', Zinfandel	8	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	45
Boron, Rosè Prosecco	10	17	50
Hacienda, Method Champenoise, Brut	8	13	35

## Drafts

Blue Moon 6  
Guinness (16 oz.) 7  
S&G Tavern Ale 7  
Leinenkugel Summer Shandy 7  
Yuengling 4  
Lavery Dulachan 6  
New Trail Broken Heels Hazy IPA 7  
Hamburg Seasonal Cider 7

## Bottles

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

EXECUTIVE CHEF JASON FINNERTY

GENERAL MANAGER MICHAEL KELLER