

# Starters

## Burrata <sup>V</sup>

Cherry Tomatoes, Basil Pesto, Baguettes, Balsamic Reduction 16

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

Sriracha & Sesame Seed Aioli, Chives 16

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

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

## 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

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

Whipped Feta, Za'atar 12

## Lobster & Butter

Grilled Ciabatta, White Truffle 22

# Soups & Salads

## Pumpkin Pie Soup <sup>GF</sup>

Fried Sage, Maple Crème Fraiche 7

## Crab Bisque

Crab Stock Velouté', Chive Oil, Buttered Crab 10

## Apple Salad <sup>GF V</sup>

Spinach, Kale, Brussels Sprouts, Blue Cheese, Candied Walnuts, Pomegranate Vinaigrette 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

## Double Bone-In Pork Chop

Warm German Potato Salad, Brussels Sprouts, Heirloom Carrots, Gravy 32

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

Cauliflower, Butternut Squash, Cauliflower Cashew Polenta, Pickled Onions 26

## Lobster Gnocchi

Cherry Tomatoes, Tomato Parmesan Cream Sauce, Chives, Pecorino Romano, Lemon Ricotta 39

## Chicken Fried Short Rib

Cauliflower Parsnip Puree, Heirloom Carrots, Swiss Chard, Beef Jus, Chimichurri 32

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

Garlic Fingerling Potato, White Bean Purée, Spinach, Feta, Lemon Parsley Vinaigrette 26

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

Pumpkin Risotto, Shaved Brussels Sprouts, Miso Lime Cream, Pomegranate Arils 28

## Scallops

Linguine, Pancetta, Brown Butter, Butternut Squash Cream, Basil Pesto 46

## Surf & Turf <sup>GF</sup>

Shrimp, Beef Short Rib, Aged Cheddar Grits, Andouille Sausage, Jalapeño Oil, Cherry Tomatoes, Trinity Vegetables 34

**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 <sup>GF</sup> 5, Bearnaise <sup>GF</sup> 5,  
Truffle Bordelaise 6, Blue Cheese Crust <sup>GF</sup> 5

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

Herb 3, Bone Marrow 5, Truffle 5

## Sides

### Mac N' Cheese

Smoked Gouda, Bacon, Breadcrumbs 8  
Add Lobster +8

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

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 <sup>GF</sup>

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

## Holiday

### Honey Fig Hot Toddy <sup>U</sup>

Jameson Irish Whiskey, Fig Infused Honey, Hot Water 9

### Panic! At the Pisco <sup>U</sup>

Capel Pisco Reservado, Marie Brizard Yuzu, Lemon, Simple Syrup, Egg White 13

### Holiday Mule <sup>R</sup>

Cranberry Rosemary Vodka, Ginger Beer 10

### Cranberry Orange Spritz <sup>R</sup>

Ketel One Citroen, Orange Marmalade, Cranberry Syrup, Chandon Garden Spritz 12

## Adventurous

### Chocolate Covered Berries <sup>R</sup>

Selva Rey Chocolate Rum, Walnut Liqueur, Chambord, Espresso Syrup, Cream 12

### Rosemary Fig Negroni <sup>U</sup>

Rosemary Fig Infused Gin, Del Professor Vermouth, Campari 13

### Bananas Foster Old Fashioned <sup>R</sup>

Bumbu Rum, Howler Bourbon, Vanilla Vodka, Ron Zacapa Negro Rum, Banana Liqueur, Dark Walnut Bitters 12

## Classic

### RLH Manhattan <sup>R</sup>

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

### Traditional Old Fashioned <sup>R</sup>

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

### Campfire Sangria <sup>R</sup>

Cabernet Sauvignon, Apple, Pomegranate, Pear, Ginger Syrup 10

### Raspberry Fizz <sup>U</sup>

Raspberry Syrup, Vodka, Lemon, Prosecco 13

| R Rocks U Up

## Wine by the Glass

Pricing 5oz / 9oz

### SPARKLING

Famiglia Boron, Prosecco Frizzante, Italy (NV) 9 / 15

De Perriere *Blanc de Blanc*, Brut, France (NV) 8 / 13

Famiglia Boron, Prosecco Rose Brut, Millesimato, Italy (2020) 10 / 17

### ROSÉ

Cantina Casetto, Charetto Di Bardolino, Verona, Italy (2021) 9 / 15

### WHITE

Elmo Pio, Moscato, Provincia Di Pavia, Italy (2021) 7 / 11

Arundel Cellars *Young Love, Niagara*, North East, Pennsylvania (NV) 6 / 10

Marco Felluga Friuli, Bianco, Friuli-Venezia Giulia, Italy (2019) 9 / 15

Pisano Family Wine Cellar *Mario, Pinot Grigio*, Erie, Pennsylvania (NV) 8 / 13

Famiglia Boron, Pinot Grigio, Delle Venezie, Italy (2021) 8 / 13

Fratelli Ponte, Arnies, Roero, Piemonte, Italy (2021) 11 / 18

Chateau Pilet, Bordeaux, France (2020) 9 / 15

Rata Estate, Sauvignon Blanc, Marlborough, New Zealand (2022) 9 / 15

Intrinsic, Sauvignon Blanc, Columbia Valley, Washington (2020) 9 / 15

Lamoreaux Landing, Chardonnay, Finger Lakes, New York (2021) 9 / 15

Kendall-Jackson *Vintner's Reserve, Chardonnay*, California (2020) 9 / 16

Duckhorn Vineyards, Chardonnay, Napa Valley, California (2021) 11 / 18

Nik Weis St. Urbans-HOF, Riesling, Mosel, Germany (2020) 11 / 18

### RED

6 Mile Derby Red, North East, Pennsylvania (NV) 8 / 13

Illaha Vineyards & Winery, Pinot Noir, Willamette Valley, Oregon (2021) 16 / 25

Iris Vineyards, Pinot Noir, Willamette Valley, Oregon (2020) 13 / 22

Pisano Family Wine Cellar *Serra, Red Blend*, Erie, Pennsylvania 8 / 13

Bouchard Aine & Fils *Heritage Du Conseiller*, Pinot Noir, France (2020) 13 / 22

High Heaven *Vintners Sea of Tranquility, Merlot*, Columbia Valley, Washington (2019) 11 / 18

Truchard Estate, Syrah, Carneros, Napa Valley, California (2020) 11 / 18

La Veneranda *Riccardo I, Umbria Rosso*, Montefalco, Italy (2019) 11 / 18

Vizar Bodegas, Tempranillo, Castilla y Leon, Spain (2019) 9 / 16

Chateau Des Tourtes, Cuvee Prestige, Blaye Cotes de Bordeaux, France (2016) 13 / 22

Bonanza Winery, Cabernet Sauvignon, California (NV) 10 / 17

Silver Gate Vineyards, Cabernet Sauvignon, California (NV) 8 / 13

Duckhorn Vineyards *Greenwing, Cabernet Sauvignon*, Columbia Valley, Washington (2019) 11 / 18

Duckhorn Vineyards Postmark, Cabernet Sauvignon, Paso Robles, California (2019) 13 / 22

Bodega Cicchitti, Esteoeste, Malbec, Argentina (2021) 10 / 17

Caymus Vineyards *Red Schooner Voyage 10, Malbec*, Mendoza, Argentina (NV) 16 / 25

Peirano Estate Vineyards *the Immortal Zin*, Lodi, California (2018) 9 / 15

## Drafts

Blue Moon 6

Guinness (16 oz.) 7

S&G Tavern Ale 7

Great Lakes Christmas Ale 9

Yuengling 4

Lavery Dulachan 6

New Trail Broken Heels Hazy IPA 7

Sam Adam's Seasonal 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