

Starters

Burrata ^V

Cherry Tomatoes, Basil Pesto, Baguettes, Balsamic Reduction 16

Fire Cracker Shrimp ^{GF SP}

Sriracha & Sesame Seed Aioli, Chives 16

Oysters Rockefeller ^{GF}

Pancetta, Spinach, Pecorino Romano 21

Jumbo Lump Crab Cake

Lemon, Garlic Aioli 26

Philly Cheese Steak Egg Rolls

Caramelized Onion, Roasted Red Pepper, Smoked Gouda Fondue 18

Calamari ^{GF}

Thai Chili Sauce, Lemon 16

Naan Bread ^V

Whipped Feta, Za'atar 12

Lobster & Butter

Grilled Ciabatta, White Truffle 22

Soups & Salads

Steakhouse Chili ^{GF SP}

Sour Cream, Green Onion 10

Crab Bisque

Crab Stock Velouté, Chive Oil, Buttered Crab 10

Apple Salad ^{GF V}

Spinach, Kale, Brussels Sprouts, Blue Cheese, Candied Walnuts, Pomegranate Vinaigrette 16

Wedge ^{GF}

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

Roasted Beet Salad ^{GF V}

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 ^{GF VG}

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

Rigatoni Bolognese

Black Truffle Ricotta, Chili Breadcrumb, Fried Rosemary Needle, Pecorino Romano 30

Chicken Fried Short Rib

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

Half Brick Chicken ^{GF}

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

Pan Seared Salmon ^{GF}

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

Scallops

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

Surf & Turf ^{GF}

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[®]



Steaks

Porterhouse 32oz ^{GF} 79

Filet 8oz ^{GF MP}

Bone-In Filet 12oz ^{GF MP}

Dry Aged 28-Day NY Strip 12oz ^{GF MP}

NY Strip 14oz ^{GF} 39

Ribeye 16oz ^{GF} 44

Surf & Turf

Oscar ^{GF} 20, Shrimp Scampi ^{GF} 13,
Single Scallop ^{GF} 8, Crab Cake 24

TOPPINGS

Cognac Mushroom Cream ^{GF} 5, Bearnaise ^{GF} 5,
Truffle Bordelaise 6, Blue Cheese Crust ^{GF} 5

BUTTERS ^{GF}

Herb 3, Bone Marrow 5, Truffle 5

Sides

Mac N' Cheese

Smoked Gouda, Bacon, Breadcrumbs 8
Add Lobster +8

Brussels Sprouts ^{GF}

Sweet Vidalia Onion, Bacon Vinaigrette 6

Grilled Asparagus ^V

Olive Oil, Pecorino Romano, Lemon 7

Mashed Potatoes ^{GF V}

Butter, Cream 6

Truffle Fries ^{GF V}

Shoestring Fries, Truffle Salt 6

Risotto ^{GF}

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

Winter

Honey Fig Hot Toddy ^U

Jameson Irish Whiskey, Fig Infused Honey,
Hot Water 9

Panic! At the Pisco ^U

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

Blueberry Pomegranate Mule ^R

Blueberry Pomegranate Vodka, Ginger Beer 10

Cranberry Orange Spritz ^R

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

Adventurous

Chocolate Covered Berries ^R

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

Dark Walnut Negroni ^R

Hayman's "Old Tom" Gin, Campari, Cocchi
Rossa, Nux Alpina Dark Walnut Liqueur 13

Rye Not? ^R

Basil Hayden's Dark Rye, Tangerine Oleo
Saccharum, Aztec Chocolate Bitters 14

Classic

RLH Manhattan ^R

Skunk & Goat Tavern Selected Knob Creek
120 Bourbon, Dolin's Sweet Vermouth,
Angostura Bitters 16

RLH Old Fashioned ^R

Skunk & Goat Tavern Selected Knob Creek
120 Bourbon, Demerara Sugar Cube,
Angostura Bitters 15

Campfire Sangria ^R

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

Raspberry Fizz ^U

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, *Chiaretto Di Bardolino*, Verona, Italy (2021) 9 / 15

Pierrick Harang, Languedoc, France (2021) 9 / 15

WHITE

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

Arundel Cellars *Young Love, Niagara*, North East, Pennsylvania (NV) 7 / 11

Weinrieder, *Gruner Veltlinger*, Klassik, Austria (2020) 10 / 17

Pierrick Harang, *Le Petit Balthazar Blanc*, Languedoc, France (2021) 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

Pierrick Harang, *Le Petit Balthazar Merlot*, Languedoc, France (2020) 11 / 18

Domaine Serguier, *Lirac Rogue*, Rhone, France (2019) 13 / 21

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

Domaine Serguier, *Chateauneuf du Pape Rouge*, Rhone, France (2020) 24 / 38

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

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 Seasonal 8

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

Modelo Negra 6

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