

# Starters

## Lobster & Butter

Grilled Ciabatta, White Truffle 22

## Citrus Cured Smoked Salmon Toast

Grilled Ciabatta, Cucumber, Pickled Red Onion, Parsley 16

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

Sriracha & Sesame Seed Aioli, Chives 16

## Hamachi Crudo

Avocado Mousse, Aleppo Chili, Jalapeño, Mint, Citrus Broth 22

## Jumbo Lump Crab Cake

Lemon, Garlic Aioli 26

## Philly Cheese Steak Egg Rolls

Caramelized Onion, Roasted Red Pepper, Aged Cheddar Fondue 18

## Calamari <sup>GF</sup>

Thai Chili Sauce, Lemon 16

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

Whipped Feta, Za'atar 12

## Kobe Meatballs

Heirloom Tomato Marinara, Basil Gremolata, Pecorino Romano, Garlic Bread 22

# Soups & Salads

## White Asparagus <sup>GF</sup>

Crispy Prosciutto, Pickled Spring Onion, Roasted Hazelnuts 10

## Crab Bisque

Crab Stock Velouté, Chive Oil, Buttered Crab 10

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

Watercress, Arugula, Asparagus, Fava Beans, Snap Peas, Toasted Pistachio, Champagne Vinaigrette, Parmesan 16

## Wedge <sup>GF</sup>

Iceberg Lettuce, Bleu 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>VG</sup>

Couscous Tabouleh, Cherry Tomatoes, Asparagus, Cucumber Lime Vinaigrette 26

## Rigatoni Bolognese

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

## Pork Osso Bucco <sup>GF</sup>

Cauliflower Purée, Wild Mushrooms, Pancetta, Heirloom Carrots, Spinach, Beef Jus, Chimichurri 36

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

Garlic Fingerling Potato, White Bean Purée, Spinach, Feta, Lemon Parsley Vinaigrette 28

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

Roasted Purple Potatoes, Fava Beans, Romanesco, Sherry Sabayon, Meyer Lemon Relish 28

## Scallops & Pork Belly <sup>SP</sup>

Gnocchi, Cherry Tomatoes, Asparagus, Snap Peas, Smoked Calabrian Chili Marinara 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 of foodborne illness

# the Cork 1794®



## Steaks

12oz NY Strip <sup>GF</sup> 39

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

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

14oz Dry Aged Kansas City Strip <sup>GF MP</sup>

14oz Dry Aged Ribeye <sup>GF MP</sup>

## Surf & Turf

Crab Oscar <sup>GF</sup> 20, Lobster Oscar <sup>GF</sup> 24, Shrimp Scampi <sup>GF</sup> 14,  
Single Scallop <sup>GF</sup> 8, Crab Cake 24

### TOPPINGS

Cognac Mushroom Cream <sup>GF</sup> 5, Béarnaise <sup>GF</sup> 5,  
Truffle Bordelaise 6, Bleu Cheese Crust <sup>GF</sup> 5

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

Herb 3, Bone Marrow 5, Truffle 5

## Sides

### Mac N' Cheese

Truffle Aged Cheddar Cheese Sauce, Parmesan Crumb Topping 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

### Potatoes Au Gratin <sup>V</sup>

Sliced Russet Potatoes, Horseradish Cream, Asiago 10

### 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

# Spring

## The Green Dream <sup>R</sup>

Olmecca Altos Tequila, Lime Juice, Cucumber Water, Jalapeño Simple Syrup, Topo Chico 14

## Vanilla Amore <sup>U</sup>

Blood Orange Gin, Aperol, Vanilla Syrup, Orange Juice, Lemon Juice, Egg White 13

## Blueberry Pomegranate Mule <sup>R</sup>

Blueberry Pomegranate 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

## White Negroni <sup>R</sup>

Grey Whale Gin, Lillet Blanc, Cocchi Americano Bianco, Lemon Twist 13

## Romeo & Juliet <sup>U</sup>

Hayman's Old Tom Gin, Lime Juice, Simple Syrup, Muddled Cucumber, Mint Leaves, Pinch of Salt 14

# Classic

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

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

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

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

## 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, *Chiarretto 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, *Grüner Veltliner, 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

Illahe 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

Rolling Rock 5

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