

Starters

Lobster & Butter

Grilled Ciabatta, White Truffle 22

Blackened Beef ^{GF SP}

NY Strip, Jalapeño, Pickled Red Onion, Cilantro Hollandaise 16

Fire Cracker Shrimp ^{GF SP}

Sriracha & Sesame Seed Aioli, Chives 16

Ahi Tuna Stack ^R

Wasabi-Soy Marinated Ahi Tuna, Ginger Rice, Shaved Radish, Jalapeño, Crispy Wontons 22

Jumbo Lump Crab Cake

Lemon, Garlic Aioli 26

Philly Cheese Steak Egg Rolls

Caramelized Onion, Roasted Red Pepper, Aged Cheddar Fondue 18

Calamari ^{GF}

Thai Chili Sauce, Lemon 16

Naan Bread ^V

Whipped Feta, Za'atar 12

Kobe Meatballs

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

Soups & Salads

Heirloom Tomato Gazpacho ^{GF VG}

Jicama, Basil, EVOO 10

Crab Bisque

Crab Stock Velouté, Chive Oil, Buttered Crab 10

Compressed Watermelon Salad ^{GF V}

Watermelon, Heirloom Tomatoes, Basil, Feta, Candied Walnuts, Balsamic Reduction 16

Wedge ^{GF}

Iceberg Lettuce, Bleu 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 ^{VG}

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 ^{GF}

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

Half Brick Chicken ^{GF}

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

Blackened Swordfish ^{GF}

Ginger Rice, Peanut Sauce, Peach Salsa 36

Pan Seared Salmon ^{GF}

Roasted Purple Potatoes, Lima Beans, Broccolini, Sherry Sabayon, Meyer Lemon Relish 28

Scallops & Bacon ^{SP}

Corn Succotash, Gnocchi, Chipotle Beurre Blanc 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 of foodborne illness

the Cork 1794[®]



Steaks

12oz NY Strip ^{GF} 39

16oz Ribeye ^{GF} 44

8oz Filet ^{GF MP}

14oz Dry Aged Kansas City Strip ^{GF MP}

14oz Dry Aged Ribeye ^{GF MP}

Surf & Turf

Crab Oscar ^{GF} 20, Lobster Oscar ^{GF} 24, Shrimp Scampi ^{GF} 14,
Single Scallop ^{GF} 8, Crab Cake 24

TOPPINGS

Cognac Mushroom Cream ^{GF} 5, Béarnaise ^{GF} 5,
Truffle Bordelaise 6, Bleu Cheese Crust ^{GF} 5

BUTTERS ^{GF}

Herb 3, Bone Marrow 5, Truffle 5

Sides

Mac N' Cheese

Truffle Aged Cheddar Cheese Sauce, Parmesan Crumb Topping 8
Add Lobster +8
Add Bacon +3

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

Potatoes Au Gratin ^V

Sliced Russet Potatoes, Horseradish Cream, Asiago 10

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

Summer

Summertime Spritzer ^R

Grapefruit Gin, St. Germaine Elderflower,
Simple Syrup, Lemon Juice, Chandon Garden Spritz 12

Spicy Mango Mojito ^R

Mango & Jalapeño Infused Rum, Mint,
Simple Syrup, Lime Juice, Soda Water 12

Raspberry Mint Mule ^R

Raspberry & Mint Infused Vodka,
Lime Juice, Ginger Beer 10

Strawberry Splash Sangria ^R

Rosé, Orange Vodka, Citrus Vodka,
Triple Sec, Strawberries, Grapes 10

Adventurous

Ramazzotti Bugatti ^R

Ramazzotti Rosato, Prosecco, Soda Water 11

Romeo & Juliet ^U

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

The Green Dream ^R

Milagro Blanco Tequila, Lime Juice,
Cucumber Water, Jalapeño Simple Syrup,
Soda Water 12

Vanilla Amore ^U

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

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

Raspberry Fizz ^U

Raspberry Syrup, Vodka, Lemon, Prosecco 13

White Negroni ^R

Grey Whale Gin, Lillet Blanc,
Cocchi Americano Bianco, Lemon Twist 12

| ^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
Domaine Chandon Garden Spritz, Argentina (NV) 14/23

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
Campo Viejo *The Vibrant Blend*, Spain (NV) 8/12
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*, Piedmonte, 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
Cave Spring, *Riesling*, Jordan, Ontario (2020) 8/12
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, *Chateaneuf 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
Caymus Vineyards, *Cabernet Sauvignon*, Fairfield, California (2020) 27 / 42
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
Leinenkugel Summer Shandy 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
High Noon Watermelon 7
High Noon Pineapple 7
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 TOM TIMKO