the Cork 1794

COLD

Shrimp Cocktail GF 18
Old Bay Poached Shrimp,
Bourbon Cocktail Sauce, Fancy Sauce, Lemon

Apple Tartine V 14
Grilled Brioche, Local Whipped Ricotta,
Apple Butter, Horseradish, Celery

Steakhouse Wedge GF 14
Iceberg, Bleu Cheese Dressing, Freeport Bacon,
Cherry Tomato, Chives

Roasted Garlic Caesar 14
Romaine, Garlic Caesar Dressing,
Garlic Croutons, Pecorino Romano

Roasted Beet Salad GF V 17
Roast Beets, Spring Mix, Goat Cheese,
Honey Almond Clusters, Smoked Truffle Honey Vinaigrette

Baby Spinach & Apple Salad 12
Warm Bacon Dressing, Freeport Bacon,
Julienne Apple, Feta Cheese, Pepitas

Add Protein | Chicken +11 Shrimp +14 Salmon +18 Steak +22

HOT

Creamy Tomato Bisque V 10
Brown Sugar Roasted San Marzano Tomatoes,
Garlic Creme Fraiche, Grilled Cheese Croutons

Foccacia V 8
Warm Bread, Dipping Oil, Roasted Garlic,
Artisan Extra Virgin Olive Oil, Balsamic

Broccolini Caesar V 14
Charred Broccolini, House Caesar Dressing,
Toasted Panko, Pecorino Romano, Lemon

Grilled Naan V 14
Whipped Feta, Za'atar

Fire Cracker Shrimp GF SP 16
Sriracha & Sesame Seed Aioli, Chives

Venison Swedish Meatballs 16
Pork & Venison, Stewed Cherries, Cucumber-Mint Salad

Brussels Sprouts GF V 12
Flash Fried, Dried Cherries, Maple Syrup,
Pecans, Bleu Cheese Crumbles

Reddy Burger 16
Two 4 oz. Patties, Housemade Dill Pickles,
Shredded Lettuce,Sliced Onion, American Cheese,
Secret Sauce, Toasted Brioche Bun, Served with Shoestring Fries

CHOP HOUSE — WHY YOU'RE HERE

5 oz Petite Filet GF 46

8 oz Center Cut Filet GF 60

12 oz New York Strip GF 62

12 oz Ribeye GF 62

CRUSTS
Parmesan, Blue Cheese, Cajun +4

SURF & TURF
Shrimp Scampi 18 | Main Lobster Tail 36

BUTTER
French Compound Butter +4

Steaks Brushed with Brown Butter, Garnished with Demi Sauce & Mashed Potatoes

SIDES

Mac n' Cheese 8
Smoked Gouda, Parmesan Crumb
Add Bacon +4

Parmesan Risotto GF 8
Butter, Salt & Pepper

Mashed Potatoes GF V 8
Herb, Chives

Truffle Fries GF V 8
Shoestring Fries, Truffle Salt

Brussels Sprouts GF V 8
Flash Fried, Dried Cherries, Maple Syrup,
Pecans, Bleu Cheese Crumbles

Broccolini GF V 8
Grilled Lemon, Sea Salt

Marsala Mushrooms GF V 10
Marsala Cream, Wild Mushroom

MAINS

Potato Crusted Walleye GF 38
Great Lakes Walleye, Lemon Beurre Blanc, Green Beans
Glass: Nik Weis St. Urbans-HOF, Mosel, Germany, Riesling 12 | 20
Bottle: Domaine D'Elise, Chenin Blanc, Loire, France 40

Aukra Island Salmon GF 36
Seared Salmon, Freeport Bacon & Roasted Pepper
Hash, Green Beans & Lemon Butter
Glass: Duckhorn Vineyards Chardonnay, California 12 | 20
Bottle: Ferraton, Côtes du Rhône Blanc, France 50

Steak Frites 45
8 oz Bavette Steak, Au Poivre Sauce,
Truffle Aioli, Truffle Fries
Glass: Truchard Estate, Syrah, Carneros, California 11 | 18
Bottle: Tenet, The Pundit, Syrah, Columbia Valley, Washington 65

Beef "Stroganoff" 38
Filet Mignon, Pierogis, Wild Mushroom Cream
Glass: Iris Vineyards, Pinot Noir 16 | 25
Bottle: Illahe Vineyards, Willamette Valley, Oregon 60

Maple Glazed Chicken Thighs 32
Chicken Thighs, Smashed Fingerling Potatoes,
Melted Leek Aioli, Broccolini
Glass: Kendall Jackson Chardonnay, California 10 | 17
Bottle: Cantina Castiadas, Vermentino, Sardinia, Italy 40

Coffee Rubbed Pork Chop GF 38
House Smoked Double Bone Pork Chop, Apple Butter,
Maple Glazed Brussels Sprouts, Dauphinoise Potatoes
Glass: Truchard Estate, Syrah, Carneros, California 11 | 18
Bottle: Tenet, The Pundit, Syrah, Columbia Valley, Washington 65

Seasonal Tortellini V 26
Cheese Tortellini, Butternut Squash, Pepitas,
Brown Butter & Sage
Glass: Van Duzer Estate, Pinot Gris, Willamette Valley, Oregon 11 | 18
Bottle: Garofoli, Verdicchio, Italy 40

Baked Shrimp Scampi 30
Fresh Cavatelli, Seared White Shrimp,
Roasted Garlic, Parsley, Lemon
Glass: Santa Margherita, Pinot Grigio, Valdadige, Italy 14 | 23
Bottle: Peter Zemmer, Pinot Bianco, Alto Adige, Italy 50

Cork "Cowboy" Burger 26
Toasted Brioche Bun, Steak Burger, Freeport Bacon,
Candied Jalapeño, Aged White Cheddar, Arugula,
Garlic Aioli, Served with Cowboy Sauce and Shoestring Fries
Glass: The Immortal Zin, Zinfandel, Lodi, California 9 | 15
Bottle: The Prisoner, Unshackled, Red Blend, Oakville, California 50

Fall Dinner Menu

GF Gluten Friendly | SP Spicy | V Vegetarian
Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

Executive Chef Matthew Haley | General Manager Zack Feldmann

Fall

Maple & Ash Old Fashioned R
Bourbon, Walnut Bitters,
Maple Syrup 14
*Smoked

Sweater Weather Cosmo U
Grey Goose Pear, Pear Liqueur,
Lemon Juice, Cinnamon Simple Syrup,
Topped with Brut 12

Fall Sangria R
Triple Sec, Red Wine, Mulling Spices,
Apple Juice, Cranberry Juice 10

Harvest Moon Mule R
Vodka, Lime Juice,
Apple Cider, Ginger Beer 12

Dodged a Bulleit U
Bulleit Bourbon, Amaretto, Campari,
Lemon Juice, Egg White 14

Barista's Vice R
Vanilla Vodka, Chai Concentrate,
Oatmilk, Espresso, Pumpkin Spice
Foam, Served Iced 12

Cork Toddy U
Bourbon, Honey, Lemon Juice,
Served Hot 12

Adventurous

this drink is b.a.n.a.n.a.s. R
Vanilla Vodka, Banana Liqueur,
Lemon Juice, Brown Sugar
Cinnamon Simple Syrup 14

Pomegranate Orange Spritz R
Orange Gin, Prosecco,
Pomegranate Juice, Soda 14

Hazel & Spice R
Ron Zacapa Rum, Frangelico,
Vanilla Simple, Espresso,
Almond Bitters 14

Smoking Orchard U
Cinnamon Infused Mezcal,
Apple Clove Syrup, Lime Juice,
Amaro Montenegro 14

Night Time Medicine R
Beef Eater Gin, Coconut Fat Washed
Campari, Amaro Nonino,
Antica Sweet Vermouth,
Cinnamon Bitters 14

R Rocks **U** Up **S** Smoked
* Make Any Cocktail Smokey

Classic

Espresso Martini U
Vanilla Vodka, Kahlua, Espresso,
Simple Syrup 14

Lemon Drop U
Lemon Vodka, Simple Syrup, Lemon 12

007 Dirty Martini U
Classic Dirty Vodka Martini, Just Made Filthy,
Accompanied with Bleu Cheese Olives 12

Margarita R
Tequila, Triple Sec, Lime Juice 12
*Make it Spicy -or- Flavored
Blueberry, Raspberry, Blackberry

RLH Manhattan R
Knob Creek Bourbon, Antica
Vermouth, Angostura Bitters 16

RLH Old Fashioned R
Knob Creek Bourbon,
Demerara Sugar Cube, Angostura Bitters 15

Cocktails Created By: Katie, Brandon, Devin, Maggie, Gavan

Wine by the Glass

Pricing 5oz / 9oz

SPARKLING

Famiglia Boron, Prosecco, Italy (NV) 9 / 15
De Perriere, *Blanc de Blanc,* Brut, France (NV) 8 / 13
Ornella Molon, Prosecco Rosé Brut, Millesimato, Italy (2021) 10 / 17

ROSÉ

Bieler, Rosé, France (2023) 10 / 17

WHITE

Elmo Pio, Moscato, Provincia Di Pavia, Italy (2021) 8 / 13
Arundel Cellars, *Young Love,* Niagara, North East, Pennsylvania (NV) 8 / 13
Van Duzer, Pinot Gris, Willamette Valley, Oregon (2023) 11 / 18
Famiglia Boron, Pinot Grigio, Delle Venezie, Italy (2022) 9 / 15
Santa Margherita, Pinot Grigio, Alto Adige/Valdadige, Italy (2024) 14 / 23
Chateau Pilet, Bordeaux, France (2022) 9 / 15
Rata Estate, Sauvignon Blanc, Marlborough, New Zealand (2023) 10 / 17
Threadcount, Sauvignon Blanc, Napa Valley, California (2023) 10 / 17
Lamoreaux Landing, Chardonnay, Finger Lakes, New York (2022) 9 / 15
Kendall-Jackson *Vintner's Reserve,* Chardonnay, California (2022) 10 / 17
Duckhorn Vineyards, Chardonnay, Napa Valley, California (2022) 12 / 20
Nik Weis St. Urbans-HOF, Riesling, Mosel, Germany (2022) 12 / 20

RED

Sonorosa, Sweet Red, Trentino, Italy (NV) 8 / 13
Pisano Family Wine Cellar, *Serra,* Red Blend, Erie, Pennsylvania 8 / 13
Illahe Vineyards & Winery, Pinot Noir, Willamette Valley, Oregon (2022) 16 / 25
Iris Vineyards, Pinot Noir, Willamette Valley, Oregon (2021) 14 / 23
Bouchard Aine & Fils Heritage Du Conseiller, Pinot Noir, France (2020) 11 / 18
Markhem Vineyards, Merlot, Napa, California (2018) 10 / 17
Chateau Pilet, Red Bordeaux, Bordeaux, France 9 / 15
Bonanza Winery, Cabernet Sauvignon, California (NV) 10 / 17
Caymus Vineyards, Cabernet Sauvignon, Napa Valley, California (2023) 30 / 42
Silver Gate Vineyards, Cabernet Sauvignon, California (NV) 8 / 13
Duckhorn Vineyards, *Greenwing,* Cabernet Sauvignon, Columbia Valley, Washington (2021) 12 / 20
Bodega Cicchitti, Esteoeste, Malbec, Argentina (2022) 9 / 15
Caymus Vineyards *Red Schooner Voyage* II, Malbec, Mendoza, Argentina (NV) 16 / 25
Truchard, Syrah, Carneros, California (2023) 11 / 18
Peirano Estate Vineyards *the Immortal Zin,* Zinfandel, Lodi, California (2021) 9 / 15

Drafts

Michelob Ultra 6
Guinness (16 oz.) 8
S&G Tavern Ale 7
Yuengling 6
Lavery Dulachan 6
New Trail Broken Heels Hazy IPA 7
Sam Adam's Seasonal 7
Stella Artois 7

Bottles

Budweiser 5
Bud Light 5
Miller Lite 5
Corona 6
Labatt Blue 5
Labatt Blue Light 5
Leinenkugel Seasonal 6
Blue Moon 7
Block House Pumpkin Ale 8
Voodoo Good Vibes 7
8 Days a Week 6
Southern Tier 2X IPA 6
Heineken 6
White Claw 6

Non-Alcoholic

Heineken Zero 6
New Trail Broken Heels Hazy IPA 6