



## Starters

### **New Orleans Crab Cake**

Jumbo Lump Crabmeat, Creole Mayo and Old Bay Seasoning

### **Lobster Dip**

Pepper Jack Cheese and Garlic Served with Herb Tortilla Chips

### **Shrimp Au Gratin**

Jumbo Shrimp With Garlic, White Wine, Cream & Cheese

### **Fried Calamari**

With Sautéed Prosciutto and Garlic and Lemon Aioli

### **Pineapple Tuna**

Ahi Tuna with Pineapple Salsa, Seaweed Atop Crispy Wontons With Ginger Ponzu Wasabi

### **Eggplant Milanese**

Rolled With Pesto Risotto Topped With Vodka and Balsamic

### **Edamame Dumplings**

With Asian Soy Dipping Sauce

### **Classic Bruschetta**

Diced Tomatoes, Black Olives, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette, and Parmesan Cheese

### **Neapolitan Style Meatballs**

With San Marzano Tomato Sauce and Garlic Toast

### **Soup Du Jour**

#### **Cork Salad**

Mixed Greens With Apples, Candies Walnuts, Dried Cranberries, Bleu Cheese, and House Dressing

#### **Caesar Salad**

Romaine Lettuce Tossed With Caesar Dressing and Parmesan Cheese and Housemade Croutons

#### **Add To Any Salad:**

Chicken  
Shrimp  
Salmon

## Entrees

Entrees, except pasta, are served with Chef's starch, vegetable du jour and house salad

### **Seafood Gratin**

Shrimp, Diver Scallops, and Jumbo Crab with Lobster Sauce and Parmesan Crust

### **New Orleans Crab Cakes**

Jumbo Lump Crabmeat, Creole Mayo and Old Bay Seasoning

### **Seafood Salmon**

Salmon With Jumbo Shrimp and Crabmeat Meyer Lemon Butter Sauce

### **Ahi Tuna**

Black Sesame Crusted With a Wasabi Scallion Cake With Spicy Thai Vinaigrette and Pickled Asian Vegetables

### **Apricot Salmon**

Apricot Stone Mustard Glaze With Sweet Potato Fries

### **Red Chili Garlic Shrimp**

Jumbo Shrimp With Asian Vegetables in a Soy Garlic Red Chili Broth

### **Seafood Fra Diavolo**

Half Lobster Tail, Clams and Shrimp in a Spicy San Marzano Tomato Sauce Over Linguini

### **Shrimp & Crab Bolognese**

Shrimp and Jumbo Crabmeat With Tomato, White Wine Cream Sauce Over Homemade Pappardelle

### **Braised Beef Short Ribs**

Served Over Gorgonzola Risotto With Marsala Sauce

### **Pulled Short Rib Pappardelle**

Pulled Short Rib, House Marinara and Diced Fresh Mozzarella

### **American Kobe Meatloaf**

Served With Mushroom Gravy and Crispy Onions

### **Chicken Milanese**

Breaded and Pan Fried With Greens and Tomatoes With Balsamic Reduction and A Side of Linguini Aglio e Olio

### **Traditional Chicken Dishes**

Francaise  
Parmesan  
Marsala

### **Peach Whiskey Pork Filet**

Wrapped in Bacon and Finished With peach Whiskey Sauce

### **Filet Mignon**

Served with Chef's starch and vegetable du jour

### **14oz. Ribeye**

With Gouda Cream Sauce  
*Add Jumbo Crab*