

STARTERS

NEW ORLEANS CRAB CAKE	19.50
jumbo lump crabmeat, creole mayo and Old Bay	
DRUNKEN CLAMS	17
Middleneck clams, applewood bacon, shallots, green onions	
SEAFOOD AU GRATIN	19
Shrimp, scallops& clams in a garlic white wine sauce	
LOBSTER SPINACH ARTICHOKE DIP	17
pepper jack cheese & garlic served w/herb tortilla chips	
ITALIAN SPRING ROLLS	15
Chicken, sausage, spinach, roasted red peppers San Marzano tomato sauce	
CHIPOTLE CHICKEN EMPANADAS	15
served pickled onions and a cilantro lime crema	
FRIED CALAMARI	15
with sauteed Prosciutto & garlic and lemon aioli	
PINEAPPLE TUNA	16
Ahi tuna w/pineapple salsa, seaweed atop crispy wontons w/ a ginger ponzu wasabi	
EGGPLANT MILANESE	14
pesto risotto filled topped w/ vodka sauce & balsamic glaze	
EDAMAME DUMPLINGS	14
with Asian soy dipping sauce	
CLASSIC BRUSCHETTA	14
diced tomatoes, black olives, fresh mozzarella, fresh basil, balsamic glaze & parmesan cheese	
HOT FIRE NASHVILLE BITES	15
crispy chicken bites in Nashville sauce with ranch dressing and pickles	
NEAPOLITAN STYLE MEATBALLS	15
w/San Marzano tomato sauce & garlic toast	
SHRIMP SCAMPI FLATBREAD	17
tender diced shrimp, scampi sauce, fresh mozzarella on a crispy flatbread	
FIG & PROSCIUTTO FLATBREAD	17
Crispy prosciutto, Mission figs, dry bleus cheese crumbles, caramelized onions, fresh mozzarella on a crispy flatbread	

SALADS

CORK SALAD	7/12
mixed greens with apples, candied walnuts, dried cranberries, bleu cheese crumbles and house dressing	
CAESAR SALAD	7/12
Romaine lettuce tossed with Caesar dressing & parmesan cheese & housemade croutons	
HARVEST SPINACH & RED BEET SALAD	7/13
baby spinach, goat cheese, red beets & candied pecans mango viniagrette	
MANDARIN SPINACH SALAD	7/13
Crisp baby spinach , Mandarin oranges , red onion, candied bacon, bleu cheese crumbles and a Maple citrus viniagrette	

ADD CHICKEN -8

ADD SHRIMP - 12

ADD SALMON -15

SOUP DU JOUR	5/7
FRENCH ONION SOUP	10

ENTREES

NEW ORLEANS CRAB CAKES	46
Jumbo crabmeat, creole mayo, old bay seasoning	
SEAFOOD SALMON	39
salmon w/jumbo shrimp&crab in a Meyer lemon sauce	
AHI TUNA	32
Black sesame crusted w/a wasabi scallion cake, spicy Thai vinaigrette and Asian vegetables	
BROWN SUGAR DIJON SALMON	31
Served with sweet potato fries and vegetables	
RED CHILI GARLIC SHRIMP	29
Jumbo shrimp, Asian vegetables, lo mein in a red garlic chili broth	
SHRIMP & CRAB BOLOGNESE	38
Jumbo crabmeat & shrimp with tomato, white wine cream sauce over homemade pappardelle	
TRADITIONAL SEAFOOD PAELLA	46
Clams, shrimp, lobster tail, Chorizo, Saffron rice, peppers, onions & cilantro	
ROASTED RED PEPPER GNOCCHI & SHRIMP	37
Housemade red pepper gnocchi with jumbo shrimp, asparagus, charred tomatoes & mushrooms in a red pepper pesto sauce	
BRAISED BEEF SHORTRIBS	31
served over gorgonzola risotto, red peppers, bleu cheese crumbles & marsala sauce	
PULLED SHORTRIB PAPPARDELLE	29
Housemade pappardelle pulled shortrib, house marinara & diced mozzarella	
AMERICAN KOBE MEATLOAF	28
served with crispy onions and mushroom gravy	
CHICKEN MILANESE	28
breaded& pan fried with greens, tomatoes & balsamic glaze, side of linguini aglio e olio	
PRETZEL CHICKEN	28
pretzel encrusted chicken breast served w/mashed sweet potatoes, topped with a honey mustard vinaigrette	
HARVEST CHICKEN RISOTTO	29
marinated chicken breast over goat cheese, sweet potato, raisin risotto with an apple cider vinaigrette	
WEDDING CHICKEN	29
Parmesan crusted chicken in a sundried tomato sherry sauce	
TRADITIONAL CHICKEN DISHES	26
Parmesan, Marsala or Francaise	
PEACH WHISKEY PORK FILET	26
wrapped in bacon & finished with a peach whiskey sauce	
TRADITIONAL STUFFED PORK CHOP	28
filled with prosciutto, spinach and mozzarella topped with blush sauce	
ESPRESSO BONE IN PORK CHOP	33
espresso rubbed pork chop, sweet potato hash and apple relish	
FILET MIGNON	MKT
available plain or with a brandy peppercorn sauce	
STEAK OF THE DAY	MKT

All entrees are served with a house salad. Specialty salads are an additional cost. Entrees, with the exception of pasta dishes come with chef's starch and vegetable.