

CORK BAR & RESTAURANT

STARTERS

NEW ORLEANS CRAB CAKE	16.50
jumbo lump crabmeat, creole mayo and Old Bay	
LOBSTER SPINACH ARTICHOKE DIP	15
pepper jack cheese & garlic served w/herb tortilla chips	
SHRIMP AU GRATIN	14
jumbo shrimp with garlic, white wine, cream & cheese	
FRIED CALAMARI	14
with sauteed Prosciutto & garlic and lemon aioli	
PINEAPPLE TUNA	15
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	12
with Asian soy dipping sauce	
CLASSIC BRUSCHETTA	12
diced tomatoes, black olives, fresh mozzarella, fresh basil, balsamic glaze & parmesan cheese	
HOT FIRE NASHVILLE BITES	14
crispy chicken bites in Nashville sauce with ranch dressing and pickles	
NEAPOLITAN STYLE MEATBALLS	12
w/San Marzano tomato sauce & garlic toast	
THAI STYLE BBQ PORK RIBS	13
with pineapple chutney	
SHRIMP SCAMPI FLATBREAD	16
FIG & PROSCIUTTO FLATBREAD	16
Mission figs, gorgonzola cheese, fresh mozzarella, caramelized onions & crispy prosciutto	
SMOKED GOUDA & ANDOUILLE MAC N CHEESE	14
PERNIL PORK BELLY	14
crispy Caribbean style bacon with maple chile rubbed glaze	

SALADS

CORK SALAD	7/12
mixed greens with apples, candied walnuts, dried cranberries, bleu cheese crumbles and house dressing	
CAESAR SALAD	5/12
Romaine lettuce tossed with Caesar dressing & parmesan cheese & housemade croutons	
HARVEST SPINACH & RED BEET SALAD	6/13
baby spinach, goat cheese, red beets & candied pecans mango vinaigrette	
BLT SALAD	12
iceberg lettuce, crispy fried onions, applewood smoked bacon, dry bleu cheese crumbles, chopped tomatoes & balsamic glaze	

ADD CHICKEN -8

ADD SHRIMP - 12

ADD SALMON -15

FRENCH ONION SOUP	10
sweet caramelized onions, aged sherry, swiss cheese, croutons and Romano cheese	

SOUP DU JOUR	5/7
---------------------	------------

ENTREES

NEW ORLEANS CRAB CAKES	39
Jumbo crabmeat, creole mayo, old bay seasoning	
SEAFOOD SALMON	35
salmon w/jumbo shrimp&crab in a Meyer lemon sauce	
AHI TUNA	29
Black sesame crusted w/a wasabi scallion cake, spicy Thai vinaigrette and Asian vegetables	
APRICOT SALMON	29
Apricot stone mustard glaze& sweet potato fries	
RED CHILI GARLIC SHRIMP	29
Jumbo shrimp, Asian vegetables, lo mein in a red garlic chili broth	
SEAFOOD FRA DIAVOLO	39
half lobster tail, clams & shrimp in a spicy San Marzano tomato sauce over linguini	
SHRIMP & CRAB BOLOGNESE	37
Jumbo crabmeat & shrimp with tomato, white wine cream sauce over homemade pappardelle	
BRAISED BEEF SHORTRIBS	29
served over gorgonzola risotto, red peppers, bleu cheese crumbles & marsala sauce	
PULLED SHORTTRIB PAPPARDELLE	25
pulled shortrib, house marinara & diced mozzarella	
AMERICAN KOBE MEATLOAF	26
served with crispy onions and mushroom gravy	
CHICKEN MILANESE	26
breaded& pan fried with greens, tomatoes & balsamic glaze, side of linguini aglio e olio	
TRADITIONAL CHICKEN DISHES	24
Parmesan, Marsala or Francaise	
PEACH WHISKEY PORK FILET	24
wrapped in bacon & finished with a peach whiskey sauce	
STEAK OF THE DAY	MKT
FILET MIGNON	MKT
10 OZ PRIME SIRLOIN	33
available with: Honey garlic paint; porcini crust or black peppercorn crust	
ITALIAN CHICKEN PAPPARDELLE	27
sauteed chicken breast, wild mushrooms, sundried tomatoes, prosciutto aged sherry cream sauce and Romano cheese	
SEAFOOD GNOCCHI	38
jumbo shrimp, Diver scallops, cherry tomatoes, diced fresh mozzarella asparagus, pesto cream sauce, ricotta gnocchi	
SHRIMP ANDOUILLE PAELLA	31
seared shrimp, spicy New Orleans sausage saffron risotto,spicy sofrito,Romano brodo	
CHICKEN CALABRESE	27
sauteed chicken breast, sauteed onions, hot or sweet peppers, crispy pan potatoes	
CAJUN CHICKEN PASTA	28
blackened chicken with asparagus, peas mushrooms with garlic ,white wine, olive oil parmesan brodo over linguini	
RED GULF SNAPPER	34
pan roasted snapper with tomato white wine, caper berries, garlic, baby onions, olives roasted potatoes, spicy brodo	

All entrees served with chef's starch, vegetable of the day(except pasta dishes) and house salad