

# Dinner

5-9

## Starters & Sides

### Bread Service 8

Warm artisan bread  
olive oil or butter

### Truffle Fries 8

Parmesan/rosemary/truffle oil  
garlic aioli

### Stuffed Mushrooms 10

Prosciutto/goat cheese/panko  
garlic/herbs

### Polpette 10

Homemade meatballs /sauce  
parmesan/basil

### Crab Dip 16

crab/parmesan/seasonings

### Portobello Risotto 12

Grilled Portobello/Mushroom Risotto

### Jalapeno Popper Dip 10

Bacon/Cheddar/Butter Panko Topping

### Coconut Shrimp 14

Coconut encrusted jumbo shrimp  
Sweet thai chili sauce

### Arancini 12

Risotto/Cheese/Seasonings

### Chef's Board 34

Rotating selection 2 meats/2 cheeses  
jam/nuts/dried fruit

### Eggplant Caprese 12

Mozzarella/Tomato/Basil

### Vegetable del Giorno 8

### Side of Pasta 8

### Brussels & Beets Lg 14 Sm 9

Crispy brussels/pickled golden beets/pecans  
dried cranberry/goat cheese

### Italian Chop Lg 14 Sm 10

Romaine/Ham/Genoa salami/Hot Cappicola  
provolone/tomato/onion/Italian dressing

### Caesar Lg 10 Sm 7

Romaine/homemade croutons/ parmesan  
(add marinated anchovies +3)

### Butternut Squash Salad Lg 14 Sm 9

Spring mix/diced & roasted butternut squash  
blueberries/cranberry/pecans/goat cheese  
Maple dijon vinaigrette

Add a protein to any Main or Salad:

Grilled chicken 8/Shrimp 12/\*Salmon 12

Jumbo lump Crabcake 20

## Mains

### Lollipop Lamb Chops\* 28

Asparagus/Feta

### New York Strip\* 48

Vegetable del Giorno

### Cork Burger\* 18

Cheddar/gruyere  
onion & jalapeno straws  
garlic aioli/apple maple bacon jam

### Veal Cutlets 20

2 cutlets lightly breaded & fried  
topped with fresh Parmesan and lime~  
that's it! (Chef family favorite)

### Chicken Marsala 22

Veal Marsala 26  
Mushrooms/Vegetable del giorno

### Chicken Piccata 22

Veal Picatta 26  
Lemon/White wine/Capers  
Vegetable del Giorno

### Chicken Parmesan 22

Veal Parmesan 26  
Sauce/Parmesan/Pasta

### Veal Saltimbocca 28

Prosciutto/Sage/White Wine/Butter  
Vegetable del Giorno

### Crab Cakes 42

Two jumbo lump crab cakes/Maque Choux

### Grand Marnier Scallops 38

Grand Marnier tarragon butter/Maque Choux

### Blackened Blue Scallops 38

Blackening spice/Blue cheese/Maque Choux

### Shrimp Scampi 18

White wine/garlic/herbs/pasta

### Jamaican Jerk Salmon\* 36

Orange glaze/Citrus salsa/Coconut Jasmine rice

### Mussels 18

Garlic butter, Farmhouse or Fra Diavlo

### Cioppino 24

Mussels/Clams/Shrimp/Fish  
Tomato fennel broth

## Pasta

### Spaghetti & Clams 18

White Wine/Garlic/Olive Oil

### Penne Alla Vodka 16

Tomato/cream/parmesan  
basil

### Puttanesca 16

Tomato/Onions/Garlic/Olives/Capers

WINE BAR & BISTRO

# CORK

We kindly ask that menu modifications are limited to accommodate dietary restrictions or allergies only

\*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness