

**Wild Mushroom Baklava 9**

forest mushrooms  
garlic and thyme  
buttered phyllo dough  
port wine demi-glace

**Blackened Sirloin 10**

vidalia onion compote  
citrus gremolata  
melted gorgonzola  
cucumber- red onion salad

**Chicken-Roasted Pistachio Terrine 9**

vanilla crème anglaise  
balsamic reduction

**Jumbo Shrimp and Colossal Crab Cocktail 16**

cognac aioli  
mustard aioli  
ginger lime chili sauce  
cocktail sauce

**Maple Leaf Farms Foie Gras 19**

caramelized apple  
port wine demi-glace  
toasted crostini

**Escargot "Confit" 9**

garlic and fresh basil  
escargot puree  
shaved grana padano  
fresh baguette

**Maine Lobster Bisque 9**

brandy  
cream sherry  
lobster morsels

**Seasonal Soup 5**

created by the chef to  
reflect the moods of the season

**Cork House Salad 8**

field greens  
fresh mozzarella  
grape tomatoes  
mango  
citrus vinaigrette

**Stacked Caesar 8**

grated grana padano  
garlic croutons  
classic dressing

**The Wedge 8**

iceburg lettuce  
bacon  
pickled red onion  
toasted sunflower seeds  
blue cheese dressing

**Rocket Salad 9**

arugula  
baby roma tomatoes  
pickled red onion  
candied bacon  
crumbled blue cheese  
moro orange vinaigrette

**Bouillabaisse 38**

clams- mussels  
scallops  
local fish  
maine lobster  
rouille and crostini  
saffron-fennel lobster broth

**Salmon Monterey 24**

fresh herbs  
crisp polenta  
sautéed spinach  
artichoke-olive tapenade

**Honey-Sauternes Sea Bass 30**

roasted red and gold beets  
shaved baby radish  
dandelion greens  
moro orange vinaigrette

**Scallops and Vanilla Pork Belly 26**

cauliflower puree  
roasted baby vegetables  
brown butter

**14 oz. Pork Porterhouse 28**

maple-jalapeno marinade  
smoked gouda grits  
black eyed pea succotash

**Pork Osso Buco 27**

garlic- basil- tomato braised  
russet potato gnocchi  
citrus gremolata

**Bell and Evans Chicken 24**

semi-boneless half chicken  
root vegetables  
rosemary fumet

**Grilled Filet Mignon 36**

pomegranate risotto  
pistachio "peanut butter"  
rocket greens

**Pan Seared Veal Rib Chop 35**

roasted red grapes  
tarragon verjus  
haricots verts  
truffled red potatoes