

ENTRÉE SELECTIONS

ENTRÉES INCLUDE CHOICE OF *HOUSE SALAD* OR *SOUP OF THE DAY*
ACCOMPANIED BY CHOICE OF *CHEF'S POTATO*, *RICE* OR *FRENCH FRIES*
SERVED WITH CHEF'S VEGETABLE

PRIME RIB OF BEEF

~ FRIDAYS & SATURDAYS ~

HOUSE FAMOUS PRIME RIB, SLOW ROASTED | FRESH HERBS AND SPICES,
CUT TO ORDER WITH AU JUS AND CREAMED HORSERADISH

8 oz. | 12 oz. | 16 oz. ~ Market

Please let your server know if you'd like a larger cut

CORK # 33

BEEF  ~Served cooked to order~

 **HOUSE CUT RIBEYE** 12oz / 16oz. **CORK # 18**

CUT TO ORDER CHARGRILLED RIBEYE, MERLOT BUTTER | 36 / 44

SIRLOIN FILET 8oz. **CORK # 23**

HAND CUT SIRLOIN FILET, GARLIC BUTTER | 22

BISTRO SKILLET 8oz. **CORK # 27**

HAND CUT SIRLOIN FILET, BOURBON GINGER GLAZE, SERVED ON A SIZZLING SKILLET | 23

PLEASE ORDER YOUR BEEF SELECTION WITH THE FOLLOWING IN MIND.
TENDERNESS OF BEEF ORDERED WELL-DONE IS NOT GUARANTEED.

RARE - COOL RED MIDDLE	MEDIUM RARE - WARM RED MIDDLE	MEDIUM - HOT PINK MIDDLE
MEDIUM WELL - SLIGHT PINK MIDDLE	WELL DONE — COOKED ALL THE WAY THROUGH	

CHICKEN

NEW MEXICO CHICKEN **CORK # 23**

LIGHTLY BREADED, PAN SEARED WITH PEPPER JACK CHEESE, ANCHO CHILI CREAM SAUCE | 21
WITH BLACK BEAN & CORN PICO DE GALLO

 **TUSCANY CHICKEN** **CORK # 2**

CHICKEN BREAST STUFFED WITH SPINACH, FETA, SUN DRIED TOMATOES | 21
BASIL PESTO CREAM SAUCE

VEGETABLE ★

GARDEN SKILLET **CORK # 9**

PORTOBELLO MUSHROOM, BELL PEPPERS, ONIONS & SEASONAL VEGETABLES | 18

 INDICATES GLUTEN FREE

 INDICATES CORK FAVORITE

★ INDICATES VEGAN ITEM

OUR SUGGESTION FOR WINE PAIRING IS INDICATED BY **CORK #**

dinner

Cork & Catch

OCEAN FAVORITES

CORK'S COD CORK # 3

BATTERED & DEEP FRIED, HOUSE TARTAR SAUCE | 19

MEDITERRANEAN JUMBO SEARED SCALLOPS CORK # 11

SEARED SCALLOPS, SAUTÉED TOMATOES, SPINACH, FETA, BALSAMIC REDUCTION | 28

FRIED PRAWNS CORK # 7

BATTERED & DEEP FRIED, CILANTRO LIME COCKTAIL SAUCE | 24

WILD ALASKAN SALMON CORK # 10

PESTO GLAZED, TOMATOES, BALSAMIC REDUCTION, FRESH GRATED PARMESAN | 24

NEWPORT CRABCAKES CORK # 5

TWO CRAB CAKES PREPARED IN HOUSE, HERB REMOULADE | 25

ALMOND CRUSTED CALAMARI CORK # 11

BLACKBERRY MANGO CHUTNEY | 25

IMPERIAL TILAPIA CORK # 1

TOPPED WITH SHRIMP, CRAB & BAY SCALLOPS, LEMON CAPER SAUCE | 25

BAYOU SEA SCALLOPS AND PRAWNS CORK # 6

SEARED SCALLOPS & PRAWNS, SWEET BOURBON GINGER GLAZE | 26

CAPTAIN'S CATCH CORK # 3

GRILLED PRAWNS, CALAMARI, BREADED TILAPIA, CILANTRO LIME COCKTAIL SAUCE | 29
HOUSE TARTER SAUCE

PASTA

SERVED WITH A MARKET SALAD

FLORENTINE LINGUINE CORK # 2

LINGUINE, TOMATOES, SPINACH, BLACK OLIVES, ARTICHOKE, GARLIC, OLIVE OIL | 16
FRESH GRATED PARMESAN

SEAFOOD SCAMPI LINGUINE CORK # 5

LINGUINE, GRILLED SHRIMP & BAY SCALLOPS, WHITE WINE, GARLIC, PARSLEY | 21

CHICKEN & DOUBLE MUSHROOM BOWTIE CORK # 2

BOWTIE PASTA, SAUTÉED CHICKEN, CRIMINI & PORTOBELLO MUSHROOMS, MARSALA | 19
WINE SAUCE, FRESH GRATED PARMESAN

SURF STYLE MAC-N-CHEESE CORK # 3

BLACKENED SHRIMP & SCALLOPS IN OUR OWN POBLANO CHEESE SAUCE | 20

~ GLUTEN FREE PASTA  : 2 ~

TO BE CONSIDERATE OF ALL OF OUR GUESTS' TIME AND DINING EXPERIENCES, TABLES OF 6 OR MORE WILL RECEIVE 2 CHECKS PER TABLE SO WE MAY CONTINUE TO OFFER THE SAME LEVEL OF QUALITY AND SERVICE TO EVERYONE | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE | SPLIT PLATE CHARGE \$6 | CORK & CATCH RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE



dinner

Cork & Catch

BURGERS ~Served cooked to order~

SERVED WITH SALAD & FRENCH FRIES

🍷 THE PINOT BLEU* CORK # 27

PINOT SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, BLEU CHEESE CRUMBLES | 16
GARLIC BUTTER

THE LUMBERJACK* CORK # 31

HICKORY BACON, SHARP CHEDDAR, HOUSE-MADE SLAW, DEEP FRIED PICKLES | 17
PRICKLY PEAR BARBECUE SAUCE

ORIGINAL BURGER* CORK # 35

TOMATO, ONION, PICKLES, LETTUCE, 1000 ISLAND DRESSING | 15

~ CHEESE: CHEDDAR, PEPPER JACK, SWISS, MANCHEGO: 1.00 ~

~ GLUTEN FREE BUN **GF**: 2 ~

SALAD

SERVED WITH CHOICE OF DRESSING, PROUDLY MADE IN HOUSE & GLUTEN FREE

CAPRESE SALAD **GF** CORK # 35

MOZZARELLA, SPINACH, TOMATOES, ARTICHOKE HEARTS, SHAVED HAM, CUCUMBER | 16
KALAMATA OLIVES, PESTO, BALSAMIC REDUCTION, SEA SALT

🍷 THE WHARF **GF** CORK # 6

GRILLED SHRIMP & SEA SCALLOPS, BOURBON GINGER GLAZE, SPINACH, CUCUMBER | 19
CARROTS, JICAMA, MARINATED ONIONS, MANGO, CANDIED ALMONDS

GOLDEN TEMPLE **GF** CORK # 10

BATTERED & DEEP FRIED SHRIMP SEASONED IN OUR SWEET CHILI SAUCE, SPINACH, JICAMA | 17
CARROTS, CUCUMBER, MANDARIN ORANGES, CASHEWS

🍷 THAI STEAK SALAD CORK # 9

MARINATED SLICED STEAK, FIELD GREENS, CABBAGE, CARROTS, DICED CUCUMBER, GREEN ONIONS | 17
CILANTRO, MANDARIN ORANGES, CHOPPED RICE NOODLES, CASHEWS TOSSED IN
PEANUT GINGER VINAIGRETTE

HOUSE-MADE DRESSINGS

BLEU CHEESE, RANCH, TANGERINE VINAIGRETTE ★ FIG BALSAMIC ★

ETC...

FRENCH FRIES • 4 | COLESLAW • 4
CUP OF SOUP • 4 | BOWL OF SOUP • 8
SAUTEED MUSHROOMS • 6

*WE ARE REQUIRED BY THE HEALTH DEPARTMENT TO INFORM YOU THAT CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

*ALTHOUGH WE TAKE EVERY PRECAUTION, THERE IS A POSSIBILITY THAT YOUR SELECTION MAY COME IN CONTACT WITH NON-GLUTEN FREE OR OTHER ALLERGEN FOOD ITEM