



# **CORK HOUSE**

## **WINE DINNER**



***Your Special Evening Includes:***

### **APPETIZERS**

**(Please choose one )**

**BRUSCHETTA** *Garlic bread, tomatoes, onions, basil, and balsamic reduction.*

**CALAMARI** *Fresh calamari lightly breaded then deep fried, served with red and green peppers, onions, and sauce for dipping.*

**3 CHEESE FLIGHT** *A special selected 3 piece Artisan cheese flight.*

### **SOUP/SALAD**

**( Please choose one )**

**CAESAR SALAD \* FRENCH ONION SOUP \* ICEBERG WEDGE \* SOUP OF THE DAY**

### **SPECIAL SELECTED BOTTLE OF WINE**

**( OR 2 GLASSES FOR EACH ENTRÉE )**

### **ENTRÉE OPTIONS:**

**\$35** per person ( \$25 without wine)

**EGGPLANT NAPOLEAN** *Roasted eggplant layered with sun dried tomatoes, Feta cheese, mushrooms, and Pine nuts; served over a roasted red pepper and pesto sauce.*

**CHICKEN PICATTA** *Fire roasted chicken sautéed with tomatoes, white wine, lemon, and capers. Topped with Parmesan cheese.*

**\$40** per person ( \$30 without wine )

**FLAT IRON STEAK** *A choice flat iron steak broiled to temperature, accompanied with sautéed mushrooms, bleu cheese crumbles, and mashed potatoes.*

**BBQ SALMON** *Alaskan king salmon bronzed then layered with sautéed spinach, lemon rice, and corn salsa; drizzled with barbeque sauce.*

**\$45** per person ( \$35 without wine )

**STEAK DIANE** *Filet medallions sautéed with red wine, scallions, mushrooms, garlic, and a bordelaise sauce.*

**SURF & TURF** *A split Maine lobster filled with lump crab cake stuffing; served with two filet medallions.*

# SMALL PLATES

## **KOBE BEEF BURGERS**

Three mini Kobe burgers char broiled and topped with Roma tomatoes, cheese, and lettuce. **12**

## **JUMBO SHRIMP COCKTAIL**

Margarita marinated prawns sautéed in white wine and garlic, served with a sweet chili dipping sauce. **14**

## **ARTICHOKE & SPINACH DIP**

Our signature dip topped with Parmesan cheese and served with pita chips. **9**

## **PEI MUSSELS**

Prince Edward Island mussels sautéed in a white wine and garlic broth with scallions and roasted red peppers. Served with french bread. **12**

## **CORK HOUSE CHEESE FLIGHTS**

Your choice from our Artisan cheese list.

3 Cheese flight	<b>10</b>
5 Cheese flight	<b>15</b>
10 Cheese flight	<b>26</b>

## **SEARED AHI TUNA**

Sushi grade tuna rubbed with sesame seeds then seared to rare, presented with wasabi and teriyaki sauces. **14**

## **CRAB CAKES**

A delicate blend of crabmeat, seasoned bread crumbs, mustard, and parsley. Served with a pesto tartar sauce. **14**

## **LAMB RIBS**

Char broiled marinated lamb ribs drizzled with a Jamaican Jerk sauce, served with sweet potato fries. **9**

## **BRUSCHETTA**

Garlic bread, tomatoes, onions, basil, and aged balsamic. **6**

## **MARGHERITA PIZZA**

Thin crust pizza with Pesto sauce, Roma tomatoes, fresh Basil, and Mozzarella cheese, drizzled with olive oil.

**10" - \$7**

**16" - \$11**

## **HUMMUS**

Roasted red pepper Hummus served with oven baked pita chips. **7**

## **SWEET POTATO FRIES**

Julienne cut sweet potatoes, deep fried and served with dipping sauce. **6**

## **EXOTIC SAUSAGE PLATE**

A combination of three different gourmet sausages sautéed with roasted peppers, potatoes, onions, then topped with whole grain mustard. **13**

## **CALAMARI**

Fresh Calamari lightly breaded and deep fried, served with red and green peppers, onions, and marinara sauce. **11**

## **BABA GHANOUJ**

Middle Eastern roasted eggplant spread with Tahini oil, lemon juice, and garlic. **7**

## **TOASTED RAVIOLIS**

Multi cheese raviolis flash fried and served with marinara sauce. **8**

## **PAELLA**

A traditional rice dish with fresh seafood, sausage, chicken, and vegetables. **14**

## **MIXED OLIVE PLATE**

An array of special selected gourmet olives, roasted red peppers, and roasted garlic. **7**

## **CAPRESE**

Layered Roma tomatoes, fresh Mozzarella, fresh basil, and extra virgin olive oil. **7**

## **HOUSEMADE CURRY**

An aggregation of garlic, ginger, cilantro, red onion, our Chef's secret curry spice blend, diced vegetables and cream. **8**  
**ADD CHICKEN OR SHRIMP \$3**

## **TAPAS COMBO PLATTERS**

### **ANTIPASTO PLATTER**

Exotic sausage, Bruschetta, Mixed olives, roasted red peppers, and Baby Mozzarella. **19**

### **DIPPING PLATTER**

Bruschetta, Baba Ghanouj, Hummus, toasted French bread, and Pita bread. **17**

# SOUPS & SALADS

**FRENCH ONION SOUP EN CRUET** 5

**SOUP OF THE DAY**

*Made daily by Chef Rachid Sabri.* 4

**ICEBERG WEDGE**

*Fresh Iceberg lettuce wedge served with bleu cheese crumbles and tomatoes.* 6

**CORK HOUSE TOSSED SALAD** 5

**CAESAR SALAD** 7

**CHICKEN WALNUT SALAD**

*Tender chicken strips served with apples, candied walnuts, tomatoes, and bleu cheese crumbles.* 11

**MARTINI SALAD** (for two or more)

*Our signature giant martini salad of spring mix, fruits, walnuts, and vegetables; paired with a raspberry vinaigrette and finished with aged Parmesan cheese.* 12

**MEDITERRANEAN GREEK SALAD**

*Mixed field greens, Kalamata olives, tomatoes, onions, cucumbers, and Feta cheese.* 11

**CRAB AND TOMATO TOWER**

*Alternating layers of crab cake, Roma tomato, and buffalo mozzarella.* 16

## ENTREES

**PASTA PRIMAVERA**

*Penne pasta tossed with fresh vegetables, extra virgin olive oil, and white wine.* 14

**TROUT A LA MED**

*Marinated fresh Rocky Mountain trout served with risotto and a vegetarian Tapenade.* 16

**NEW YORK**

*12 oz. New York strip cooked to temperature, served with garlic mashed potatoes and grilled vegetables.* 25

**PAELLA**

*A traditional rice dish with fresh seafood, sausage, chicken, and vegetables.* 18

**CHICKEN MARSALA**

*Boneless chicken breast sautéed with tomatoes, mushrooms, scallions, veal demi glaze, and Marsala wine.* 17

**FLAT IRON STEAK**

*A 10 oz. flat iron steak broiled to your desired temperature, accompanied by sautéed bleu cheese and mushrooms, served with garlic mashed potatoes.* 22

**EGGPLANT NAPOLEAN**

*Fresh roasted eggplant layering sun dried tomatoes, Feta cheese, mushrooms, and pine nuts; served over a roasted red pepper and pesto sauce.* 15

**SALMON**

*Bronzed Alaskan King salmon paired with lemon rice, baby spinach, smoked corn salsa, and drizzled with barbeque sauce.* 21

**CHICKEN PICATTA**

*Fire roasted chicken, sautéed with tomatoes, white wine, lemon, garlic, and capers topped with fresh Parmesan cheese.* 17

**CRAB STUFFED SHRIMP**

*Gulf of Mexico prawns filled with a lump crab stuffing; served with risotto.* 24

**MEDITERRANEAN LAMB SHANK**

*Slow roasted bone in lamb shank served with fresh vegetables, mashed potatoes, and a veal demi glaze.* 24

**STEAK DIANE**

*Filet medallions sautéed with red wine, scallions, mushrooms, garlic, and a bordelaise sauce.* 24

**SURF & TURF**

*A split Maine lobster filled with lump crab stuffing served with two petite filet medallions.* 29