



A Modern American Pub

# THE KNIFE & CORK

## Starters

**New Fried Alligator Bites** . . . . .MKT  
Crispy hand breaded alligator bites served hot with remoulade for dipping. Try with a craft beer!

**Reuben Eggrolls (4 or 6)** . . . 7.95/9.95  
Corned beef, sauerkraut and melted swiss, fried golden brown and served with homemade 1000 Island dressing.

**GF Skillet Chicken Corn Dip** . . . . 7.95  
Corn, red onion, diced chicken, cream cheese, sour cream, green onion & red bell pepper served with crispy wonton chips (GF served with tortilla chips).

**New Fried Green Tomatoes** . . . . .9.95  
Panko crusted fresh green tomatoes that are fried crispy and topped with our homemade red tomato bacon jam & buttermilk chive drizzle.

**California Flatbread** . . . . .8.95  
A Garlic butter crust topped with diced chicken, bacon, mozzarella, tomatoes and diced avocado drizzled with chipotle ranch. Pairs well with our dry Rosé!

**New Stuffed Poblanos (2)** . . . . .7.95  
Poblano pepper halves stuffed with chorizo, black beans, corn and cheese topped with an avocado ranch drizzle. Pairs well with a Mexican Mule!

**Firecracker Shrimp** . . . . .9.95  
Six tail-on shrimp deep fried in a wonton wrapper served with sweet & sour dipping sauce.

**Deviled Eggs (6)** . . . . .6.95  
Ask your server what todays featured deviled eggs are.

## Soups & Salads

Homemade Salad Dressings:  
Ranch, Chipotle Ranch, Avocado Ranch, Bleu Cheese, Caesar, 1000 Island, House Vinaigrette, Honey Mustard, Oil & Vinegar

**GF Dinner Caesar Salad of your choice**  
Crisp romaine tossed with homemade caesar dressing, topped with croutons and fresh Parmesan.  
(GF omit croutons)  
Salmon 4oz 11.95/8oz 15.95  
Chicken Caesar Salad (crispy or grilled) 11.95  
Traditional Caesar Salad (without protein) 7.95

**GF Turkey Cobb Salad** . . . 11.95  
Mixed greens topped with smoked turkey breast, crisp bacon, diced tomato, hard boiled eggs, avocado, diced red onion and crumbled bleu cheese.

**GF Loaded Spinach Salad** . . . . 10.95  
Fresh spinach, candied pecans, dried cranberries, green apple, feta cheese, bacon and green onions.  
Add chicken +3.95

**GF Wedge Salad** . . . . .6.95  
An iceberg wedge topped with diced red onion, crumbled bacon, diced tomato and bleu cheese dressing.

**Soup & Salad** . . . . .8.95  
Cup of our homemade soup du jour with your choice of a small house, wedge or loaded spinach salad.

**Soup du Jour** . . . . 3.95 / 5.95  
A cup or bowl of the chefs daily soup creation.

## The Knife

Entrées served with loaded baked potato & vegetable unless otherwise noted.  
Sub a small salad or cup of soup + 1.50

**GF Ribeye** . . . . .27.95  
Hand-cut 12 oz. Braveheart Ribeye. Pairs well with our Sharecroppers Cabernet!

**Pecan-Crusted Chicken** . . . . 13.95  
Pecan crusted chicken breast topped with a sweet whiskey pecan gravy.

**Chicken-Fried Ribeye** . . . . 16.95  
Texas sized tender ribeye fried to perfection and topped with scratch made white peppered gravy.

**New Greek Cavatappi Pasta** . . . 12.95  
Twisty pasta tossed in a feta cheese and herb sauce mixed with garlic, onion, kalamata olives, sundried tomato and spinach. Served with a caesar salad & garlic cheese toast. Pairs well with our house Chardonnay!  
Add chicken +3.95 or  
5 large shrimp +5.95

**Knife & Cork Pork** . . . 15.95  
Lightly breaded pork medallions with a side of Jack Daniels sauce. Served with homemade mac & cheese and vegetable.

**New Shrimp Newburg** . . . . .20.95  
Shrimp cooked in a white wine cream sauce and served on a homemade parmesan herb biscuit with sautéed garlic broccolini.

**The K&C Burger** . . . . 9.95  
Black Angus beef patty on a grilled, slightly sweet sourdough bun with cheddar cheese. Complete with lettuce, tomato, pickles & onions.

**Beer-Battered Fish & Chips** . . .12.95  
London style 3 piece beer battered cod served with fries, coleslaw, and homemade tarter sauce. Malt vinegar upon request

**New Chicken Cordon Bleu** . . . . 14.95  
chicken breast crusted in herbed panko topped with sliced ham, swiss cheese and a homemade dijon cream sauce.

Prices subject to change. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Gluten friendly meals are prepared in a kitchen shared with wheat and cross contamination could occur.