

# DINNER

## STARTERS

- OYSTERS\*** 1/2 DZ Murder point, Tequila Cocktail Sauce, Mignonette, Lemon 20
- OYSTERS ROCKEFELLER** 1/2 DZ, Creamed Spinach, Herbsaint, Bread Crumb, Parmesan 25
- FRIED CALAMARI** Zucchini, Citrus Aioli, Parsley 16
- SHRIMP COCKTAIL** Tequila Cocktail Sauce, Horseradish, Lemon 21
- BEEF TARTARE** Horseradish Cream, Capers, Shallots, Brioche, Parmesan 14
- CRAB CAKE** Remoulade, Arugula, Lemon 19
- CHARCUTERIE PLATE** Chef's Choice of Cured Meats and Gourmet Cheeses 25
- SMOKED TROUT DIP** Smoked Trout, Trout Roe, House-Made Potato Chips 15
- MUSSELS** Couscous, Fennel, Butter, Wine, Citrus 18

## SOUPS & SALADS

- BUTTERNUT SQUASH SOUP** Rosemary-Hazelnut Mascarpone, Chives, Pumpkin Seed Oil 12
- CLASSIC CAESAR SALAD** Romaine, Parmesan-Reggiano, Croutons 12
- CRAB LOUIE** Arugula, Avocado, Asparagus, Tomato, Egg, Radish 18
- CHOPPED SALAD** Cucumber, Tomato, Asparagus, Green Beans, Peppers, Artichoke, Olive, Feta 16
- BLT SALAD** Iceberg, Cherry Tomatoes, Bacon, Blue Cheese, Herb Dressing 15

## SEASONAL VEGETABLES

- BROCCOLI RABE** Whipped Feta, Calabrian Chile, Orange Honey 15
- ROASTED CAULIFLOWER** Romesco, Breadcrumbs, Parmesan 15
- SPRING RISOTTO** English Peas, Asparagus, Pickled Mushroom, Parmesan 18

## CLASSICS

- REUBEN SANDWICH** Pastrami, Gruyere, Sauerkraut, 1000 Island Dressing, French Fries 18
- MUSHROOM RAVIOLI** Black Truffle, Ricotta, Wild Mushroom, Fine Herbs 28
- ROASTED CHICKEN** Goat Cheese Polenta, Wild Mushroom, Dark Chicken Jus 28
- PAN SEARED SALMON\*** Fingerling Potatoes, Leeks, Beurre Blanc, Trout Roe 32
- WOOD OVEN ROASTED TROUT** Asparagus, Sugar Snap Peas, Radish, Lemon Butter 30
- PORK CHOP\*** Carrot Romesco, Ginger Verde, Pearl Onions 32
- DUCK CONFIT** Duck, Braised Red Cabbage, Parsnip Puree, Red Wine Jus, Pickled Mustard Seed 32

## STEAKS & BURGERS

### THE CORK TREE CHEESEBURGER

Cheddar Cheese, Dijonnaise, Lettuce, Tomato, Onion, French Fries 18

### BLEU CHEESE STEAK BURGER

Bacon Jam, Caramelized Onion, French Fries 19

### STEAK FRITES

Grilled Hanger Steak, Chimichurri, French Fries 32

### STEAK DIANE

12 oz New York Strip, Mushrooms, Shallots, Veal Demiglace, Dijon Mustard, Worcestershire 59

### FILET MIGNON\*

6oz 54

### RIBEYE\*

16oz 56

*Additions: Brandy Peppercorn Sauce 4 Bleu Cheese Crust 4*

## SIDES

- |                           |                            |                          |
|---------------------------|----------------------------|--------------------------|
| Wild Mushrooms 12         | Crispy Brussels Sprouts 12 | Asparagus 12             |
| Jalapeño Mac & Cheese 12  | Crispy Potatoes 10         | Hand Cut French Fries 10 |
| Garlic Mashed Potatoes 10 | Sauteed Spinach 10         | Cacio e Pepe 14          |

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

To ensure all guests have a chance to enjoy their experience, we kindly ask that you adhere to our 2-hour time limit due to limited seating