

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
- SMOKED TROUT DIP** Smoked Trout, Trout Roe, House-Made Potato Chips 15
- MUSSELS** Couscous, Fennel, Butter, Wine, Citrus 18
- CHARCUTERIE PLATE** Chef's Choice of Cured Meats and Gourmet Cheeses 25

SALADS

- 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
- BURRATA** Burrata, Seasonal Berries, Arugula Pesto, Prosciutto 17

SEASONAL VEGETABLES

- BROCCOLI RABE** Whipped Feta, Calabrian Chile, Orange Honey 15
- ROASTED CAULIFLOWER** Romesco, Breadcrumb, Parmesan 15
- ARTICHOKES** Salsa Verde, Roasted Garlic Aioli 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, Pancetta, Lemon Butter 30
- PORK CHOP*** Carrot Romesco, Ginger Verde, Pearl Onions 32
- FLOUNDER** Pea, Prosciutto, White Asparagus 30
- SHORT RIB** Pappardelle, Ricotta 29

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

FILET MIGNON*

6oz, Garlic Mashed Potatoes, Roasted Asparagus 54

RIBEYE*

16oz, Garlic Mashed Potatoes, Roasted Asparagus 56

Additions: Chimichurri 2 Creamy Horseradish 2 Bleu Cheese Crust 4

SIDES

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| 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 | Roasted Corn Gratin 10 |

*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