

dinner

Cork & Catch

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 WITH FRESH HERBS AND SPICES,
CUT TO ORDER WITH AU JUS AND CREAMED HORSERADISH

8 oz. - **22** | 12 oz. - **28** | 16 oz. - **31**

CORK # 25

BEEF ^{GF}

BACON WRAPPED FILET MIGNON 7oz. **CORK # 31**

HAND CUT FILET MIGNON, APPLE WOOD SMOKED BACON | 26

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

CUT TO ORDER CHARGRILLED RIBEYE, MERLOT BUTTER | 25 / 31

SIRLOIN FILET 8oz. **CORK # 22**

HAND CUT SIRLOIN FILET, GARLIC BUTTER | 17

BISTRO SKILLET 8oz. **CORK # 30**

HAND CUT SIRLOIN FILET, BOURBON GINGER GLAZE, SERVED ON A SIZZLING SKILLET | 18

CHICKEN

☪ **TUSCANY CHICKEN** **CORK # 2**

CHICKEN BREAST STUFFED WITH SPINACH, FETA, SUN DRIED TOMATOES | 16
BASIL PESTO CREAM SAUCE

CARIBBEAN CHICKEN ^{GF} **CORK # 11**

PAN SEARED CHICKEN, JERK SEASONING, PINEAPPLE SALSA | 16

LAGUNA CHICKEN **CORK # 8**

CHICKEN BREAST, SHRIMP, BAY SCALLOPS, LEMON CAPER SAUCE | 18

VEGETABLE ★

VORTEX TRYST **CORK # 39**

TOFU, SPINACH, TOMATOES, ARTICHOKES, ONIONS, BLACK OLIVES, BALSAMIC REDUCTION | 14

GARDEN SKILLET **CORK # 9**

PORTOBELLO MUSHROOM, BELL PEPPERS, ONIONS & ADDITIONAL SEASONAL VEGETABLES | 13

^{GF} INDICATES GLUTEN FREE

☪ INDICATES CORK FAVORITE

★ INDICATES VEGAN ITEM

OUR SUGGESTION FOR WINE PAIRING IS INDICATED BY CORK #

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

dinner

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OCEAN FAVORITES

CORK'S COD CORK # 4

BATTERED & DEEP FRIED, HOUSE TARTER SAUCE | 12

MEDITERRANEAN JUMBO SEARED SCALLOPS CORK # 11

SEARED SCALLOPS, SAUTÉED TOMATOES, SPINACH, FETA, BALSAMIC REDUCTION | 20

FRIED PRAWNS CORK # 7

BATTERED & DEEP FRIED, CILANTRO LIME COCKTAIL SAUCE | 18

WILD ALASKAN SALMON CORK # 12

PESTO GLAZED, TOMATOES, BALSAMIC REDUCTION, FRESH GRATED PARMESAN | 19

NEWPORT CRABCAKES CORK # 5

TWO CRAB CAKES PREPARED IN HOUSE, SAVORY MANGO ONION JAM, PINEAPPLE SALSA | 18

CORONADO CALAMARI STEAK CORK # 7

PAN SEARED, CITRUS RED SLAW, LEMON AIOLI | 17

CALAMARI STEAK FRANCO CORK # 39

CRUSTED & FRIED, HOUSE MARINARA, FRESH GRATED PARMESAN | 17

BLACKENED TILAPIA CORK # 9

CITRUS RED SLAW, SAVORY MANGO ONION JAM | 16

IMPERIAL TILAPIA CORK # 4

TOPPED WITH SHRIMP, CRAB & BAY SCALLOPS, LEMON CAPER SAUCE | 18

BAYOU SEA SCALLOPS AND PRAWNS CORK # 27

SEARED SCALLOPS & PRAWNS, SWEET BOURBON GINGER GLAZE | 21

CAPTAIN'S CATCH CORK # 1

GRILLED PRAWNS, SCALLOPS, BREADED TILAPIA, CILANTRO LIME COCKTAIL SAUCE | 25
HOUSE TARTER SAUCE

PASTA

SERVED WITH MARKET SALAD

FLORENTINE LINGUINE CORK # 2

LINGUINE, TOMATOES, SPINACH, BLACK OLIVES, ARTICHOKE, GARLIC, OLIVE OIL | 13
FRESH GRATED PARMESAN

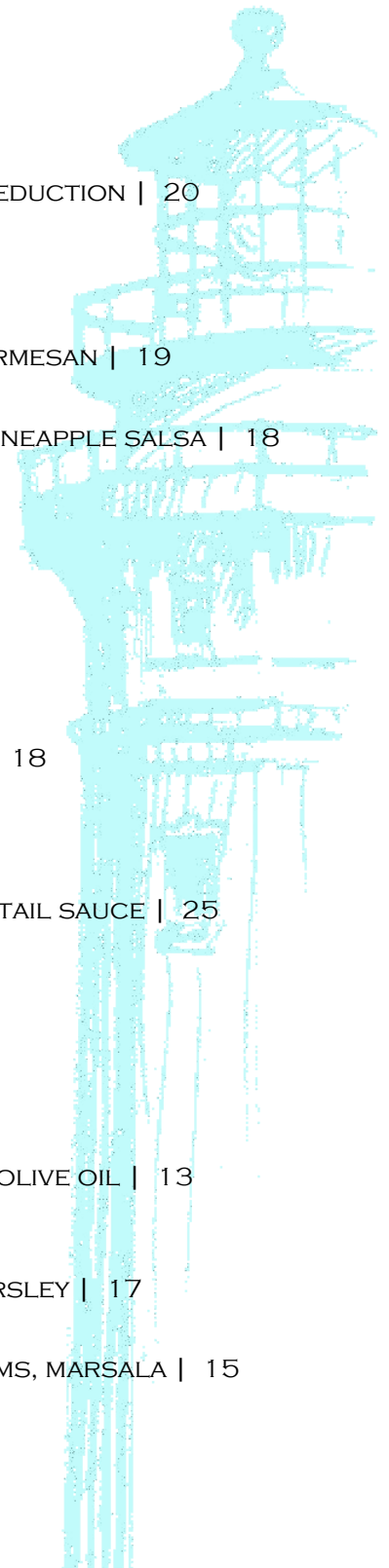
SEAFOOD SCAMPI LINGUINE CORK # 11

LINGUINE, GRILLED SHRIMP & BAY SCALLOPS, WHITE WINE, GARLIC, PARSLEY | 17

CHICKEN & DOUBLE MUSHROOM BOWTIE CORK # 38

BOWTIE PASTA, SAUTÉED CHICKEN, CRIMINI & PORTOBELLO MUSHROOMS, MARSALA | 15
WINE SAUCE, FRESH GRATED PARMESAN

~ GLUTEN FREE PASTA  : 1 ~



BURGERS

SERVED WITH SALAD & FRENCH FRIES

☪ THE PINOT BLEU* CORK # 27

PINOT SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, BLEU CHEESE CRUMBLES | 14
GARLIC BUTTER

THE LUMBERJACK* CORK # 36

HICKORY BACON, SHARP CHEDDAR, HOUSE-MADE SLAW, DEEP FRIED PICKLES | 14
PRICKLY PEAR BARBECUE SAUCE

ORIGINAL BURGER* CORK # 30

TOMATO, ONION, PICKLES, LETTUCE, 1000 ISLAND DRESSING | 12

~ CHEESE: CHEDDAR, PEPPER JACK, SWISS, MANCHEGO: .75 ~

~ GLUTEN FREE BUN  : 1 ~

SALAD

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

CAPRESE SALAD CORK # 35

MOZZARELLA, SPINACH, TOMATOES, ARTICHOKE HEARTS, SHAVED HAM, CUCUMBER | 13
KALAMATA OLIVES, PESTO, BALSAMIC REDUCTION, SEA SALT

THE WHARF CORK # 27

GRILLED SHRIMP & SEA SCALLOPS, BOURBON GINGER GLAZE, SPINACH, CUCUMBER | 15
CARROTS, JICAMA, MARINATED ONIONS, MANGO, CANDIED ALMONDS

GOLDEN TEMPLE CORK # 8

BATTERED & DEEP FRIED SHRIMP SEASONED IN OUR SWEET CHILI SAUCE, SPINACH, JICAMA | 12
CARROTS, CUCUMBER, MANDARIN ORANGES, CASHEWS

☪ CORK'S SIGNATURE SALAD CORK # 9

GRILLED CHICKEN, SPINACH, FRIED ARTICHOKE, GOAT CHEESE COIN, SWEET ONIONS | 15
BLACK OLIVES, ROASTED RED BELLS, CUCUMBER, PUMPKIN SEEDS, LEMON VINAIGRETTE

HOUSE-MADE DRESSINGS

BLEU CHEESE, CREAMY CILANTRO, RANCH, TANGERINE VINAIGRETTE ★ FIG BALSAMIC ★

ETC...

POBLANO MAC & CHEESE • 6 | DOUBLE MUSHROOM SAUTÉ • 5
FRENCH FRIES • 3 | COLESLAW • 3
CUP OF SOUP • 3 | BOWL OF SOUP • 5

WE PREFER TO LIMIT SEPARATE CHECKS | SPLIT PLATE CHARGE \$3

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE | CORK & CATCH RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE

*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