

Cork & Barrel

DINNER

TENDERLOIN

8 oz pan seared tenderloin, demi-glace, seasonal vegetable, & choice of potato42

RIBEYE

16 oz grilled ribeye, herbed butter, seasonal vegetable, & choice of potato48

PORK TENDERLOIN

Oven roasted pork tenderloin with a creamy tarragon and Dijon sauce, mashed potatoes, & seasonal vegetable32

OVEN ROASTED CHICKEN

Herbed butter rubbed airline chicken with fingerling potatoes & seasonal vegetable27

LEMON PEPPER SALMON

Lemon & pepper seasoned salmon with a quinoa pilaf & seasonal vegetable32

BARRAMUNDI

Oven roasted barramundi with blackened seasoning, chimichurri, blistered tomatoes, couscous, & zucchini32

SESAME CRUSTED AHI

Lightly seared ahi tuna with garlic & ginger green beans & sweet chili glazed fingerlings. Served with soy sauce32

PASTA JAMBALAYA

Shrimp, chicken, clams, andouille sausage, creole cream sauce, tossed in fettuccine. Topped with green onions. Served with grilled crostini30

STUFFED PORTABELLA

Portabella mushroom stuffed with mozzarella and cherry tomatoes over fettuccine with zucchini & marinara, topped with balsamic reduction drizzle25

Add Chicken - 6 • Add Steak - 9 • Add Shrimp - 9 • Add Salmon - 12

CHICKEN PESTO GNOCCHI

Gnocchi tossed in basil pesto with almonds, grilled chicken, & sun-dried tomatoes28

FOOD DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gratuities will be added to parties of 6 or more. Please, no splitting of checks on parties of 6 or more, the time saved allows us to serve you better. Thank you.

