

CHILLED CORK



Restaurant & Lounge

Winter Lunch

Join us every season for our fresh new take on taste; good things made fresh every day!

Lunch Take-Out

Call ahead or join us at our bar, convenience at its finest!

Freshly Squeezed Orange Juice

\$4

Soup of the day

Enjoy our Chef's daily creation

\$5

Quiche of the day

Our hand-made creation is served with hand-cut fries, soup or a mixed green salad

\$8

Substitute Caesar, Spinach, Sweet Potato Fries, Seasonal Vegetables

\$2

Daily Lunch Feature

Our in-house feature rivals the best in the country, ask your server why!

\$5

Salads

Chilled Cork Salad

Mixed Greens, cherry tomatoes, slivered red onion, cucumber, radish with house vinaigrette

\$7

Classic Caesar

Romaine hearts, shaved parmesan, double smoked bacon, shredded egg; our very own house made Caesar dressing and grilled toast points

\$8

Baby Spinach

Goat's cheese, dried cranberries, toasted walnuts, red onion, and Chef's Poppy seed Vinaigrette

\$9

Chevre Salad

Mixed lettuce, apple slices, toasted pecans, on a fried chevre patty with apple vinaigrette

\$9

Add Chicken \$5, Shrimp \$5, or Scallops \$9 to any salad

Wraps

Accompanied by hand-cut fries, soup or mixed green salad

Grilled Vegetable

Zucchini, red onions, Eggplant, house roasted red peppers, Portobello, goat's cheese and basil puree

\$7

Curry Chicken

Oven fresh roasted chicken, toasted cashews, celery, lettuce, tomato and house made curry mayo

\$8

Substitute Caesar, Spinach, Sweet Potato Fries, or Seasonal Vegetables to any wrap

\$2

Panini's

Accompanied by hand-cut fries, soup or mixed green salad

Italian Deli

Prosciutto, salami, black olive tapenade, chili bocconcini, house roasted red peppers, lettuce and a balsamic dressing

\$8

House Roast Beef

Thinly shaved house roasted AAA beef, slivered red onion, spinach, tomato, blue cheese and our house-made horseradish aioli

\$8

Substitute Caesar, Spinach, Sweet Potato Fries, or Seasonal Vegetables to your Panini

\$2

Sandwiches

Accompanied by hand-cut fries, soup or a mixed green salad

Dry Aged Beef Burger

Lettuce, tomato, red onion, garlic aioli, on a bun

\$8

Add aged cheddar, bleu, goat's, brie \$1.50, bacon \$2, double smoked bacon \$3

Chicken Quesadilla

Oven fresh pulled roasted chicken, pico de gallo, Monterey jack, and spicy ancho aioli

\$7

Add guacamole \$2.5, sour cream 1.5, or pico de gallo \$1.5

Ham and Brie

Shaved country ham, red onion, brie, lettuce, tomato, whole grain mustard mayo on a ciabatta bun

\$8

The Crabby Lobster

Canadian lobster, rock crab meat, cucumber, lettuce, tomato with a lime mayo

\$10

Classic Chatham Club

Peameal bacon, shaved roasted turkey, aged cheddar, red onion, lettuce, tomato and house mayo

\$12

Substitute Caesar, Spinach, Sweet Potato Fries, or Seasonal Vegetables to your sandwich

\$2

Mains

Lake Erie Perch

Hand cut fries and house tartar sauce

\$11

Shrimp or Chicken Stir-Fry

Black tiger shrimp, mushrooms, scallions, spinach, stir-fry sauce and jasmine rice

\$12

Tagliatelle Pasta

House made pasta, wild mushrooms, spinach, shallots with a simple cream sauce

\$12

Steak and Fries

6oz Top Sirloin, hand cut fries with red wine jus or house BBQ

\$14

Add Chicken \$5, Shrimp \$5, or Scallops \$9 to any main

***Please inform your server if you have dietary or allergy restrictions
Inquire about Off-site catering, event space, private functions, corporate meetings and room service***