



OUR MOTTO

QUALITY FOOD inspired by culinary passion creating tantalizing tastes
SERVICE EXCELLENCE committed to offering a charming dining experience
ECLECTIC ATMOSPHERE unique and artist driven to provoke your senses

STARTERS

- MUSSELS** coconut curry, arrabbiata or white wine 12.95
ESCARGOT Asiago | garlic butter 8.95
SHRIMP COCKTAIL large shrimp | cocktail sauce 14.95
COCONUT SHRIMP sweet chili sauce 11.95
STUFFED MUSHROOM CAPS Asiago | double smoked bacon | thyme 9.95
CALAMARI hand-cut | house seasoning | spicy aioli 12.95
VEGGIE SPRING ROLLS Thai spring rolls | sweet chili sauce 9.95
BRUSCETTA FLATBREAD tomato | red onion | parmesan | pesto 11.95
SPINACH DIP FLATBREAD house made spinach dip | cheese blend 12.95
GARLIC CHEDDAR SHRIMP large shrimp | garlic cheddar sauce 14.95

SALADS + SOUPS

- BABY SPINACH** goat cheese | dried cranberry | walnut | red onion
poppy seed vinaigrette 11.95
CLASSIC CAESAR romaine | bacon | parmesan | egg | crouton | Caesar dressing 10.95
CHILLED CORK mixed greens | cherry tomato | red onion | cucumber | carrot
herb & spice vinaigrette 8.95
ROCKET & QUINOA arugula | quinoa | blueberry | peas | walnut | sunflower seed
goat cheese | lemon vinaigrette 12.95

Select one of the following to enhance your salad

- SHRIMP (3)** or **SALMON (4oz)** 7.95
CHICKEN BREAST or **TOFU** 5.95 **TOP SIRLOIN (6oz)** 13.95

- ROASTED GARLIC TOMATO SOUP** *vegan and gluten-friendly* 5.95
SOUP OF THE DAY ask your server for today's selection 6.95

CORK CLASSIC DINNERS

2 Course

soup or Chilled Cork salad

Chef's vegetable | choice of accompaniment

TOP SIRLOIN CLASSIC signature jus | 6oz 30.95

FILET MIGNON CLASSIC bacon wrapped | signature jus | 8oz 44.95

NEW YORK CLASSIC king of steaks | signature jus | 10oz 37.95

PRIME RIB CLASSIC hand-carved | specialty spice blend | signature jus | 10oz 37.95

STEAK OUR WAY

Blue Rare *cool, blue, all the way through*

Rare *cool centre, bright red throughout*

Medium Rare *warm centre, mostly red throughout*

Medium *warm, pink throughout*

Medium Well *hot, slight hint of pink in the centre*

Well *hot, fully cooked throughout*

CORK CUTS

PRIME or AAA | well-trimmed | seasoned

grilled over high heat to your liking

TOP SIRLOIN

Chef's vegetable | choice of accompaniment | 6oz

TOP SIRLOIN signature jus 24.95

SANTORINI SIRLOIN roasted red pepper | goat cheese 27.95

TENDERLOIN

Chef's vegetable | choice of accompaniment | 8oz

FILET MIGNON bacon wrapped | signature jus 38.95

BEEF BACON & BLEU bacon wrapped | gorgonzola cream sauce 41.95

NEW YORK

Chef's vegetable | choice of accompaniment | 10oz

NEW YORK sizzling with signature jus 31.95

PEPPERCORN NEW YORK cracked peppercorn | signature jus 33.95

PRIME RIB

hand-carved at medium rare or above | slow roasted | specialty spice blend

signature jus | Chef's vegetable | choice of accompaniment

prepared or fresh horseradish upon request

10oz 31.95 14oz 42.95

ACCOMPANIMENTS

select a side to complete your entrée

HAND-CUT FRIES | **MASHED** | **ROASTED** | **BAKED** | **JASMINE RICE**

Upgrade **SWEET POTATO FRIES 2** | **ONION RINGS 2** | **LOADED BAKED 4** | **QUINOA 4**

ADD TO YOUR FAVOURITE CUT

SAUTEED MUSHROOM 4 | **CARAMELIZED ONION 2** | **GORGONZOLA CREAM SAUCE 4**

SHRIMP SKEWER (3) 7.95

FISH

- PERCH DINNER** seasoned perch | Chef's vegetable | hand-cut fries | house tartar 22.95
MAPLE CITY SALMON pan seared filet | Jasmine rice | Chef's vegetable
maple whole grain mustard glaze 24.95
WASABI ENCRUSTED SALMON edamame rice | Chef's vegetable | citrus ginger glaze 26.95

CHICKEN & PORK

- Chef's vegetable | choice of accompaniment
THE HARVEST chicken supreme | mushroom | walnut | signature jus 24.95
FRENCH CONNECTION chicken supreme | herb & garlic cream sauce 24.95
PORK TENDERLOIN double smoked bacon | peppercorn cream sauce 26.95
BUTTER CHICKEN mild butter chicken | basmati rice | Chef's vegetable | garlic naan | raita 21.95
CHICKEN TENDERS BBQ or plum sauce 14.95

PASTA & VEGETARIAN

- WILD MUSHROOM RAVIOLI** spinach | shallot | fresh parmesan | cream sauce 21.95
SEAFOOD FETTUCCINE mussels | shrimp | calamari | white wine cream or arrabbiata sauce 25.95
PESTO FUSILLI roasted garlic | roasted red pepper | mushroom | parmesan 19.95
INDIAN CURRY mild vegetable curry | chickpea | potato | cauliflower | cilantro | basmati rice | naan 19.95

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CHICKEN BREAST or **TOFU** 5.95 **TOP SIRLOIN (6oz)** 13.95

BURGERS & MORE

- Choice of two sides!** soup, Chilled Cork Salad or hand-cut fries
enhance your sides *Sweet Potato Fries* | *Onion Rings* | *Caesar* | *Baby Spinach* 2
ADD Bacon 2 **Cheese** 2 **Mozzarella** | **Brie** | **Asiago** | **Bleu** | **Cheddar** | **Swiss** | **Goat** | **Monterey Jack**
BEEF 6oz handmade patty | lettuce | tomato | red onion | aioli 16.95
VEGGIE black bean & corn patty | spinach | tomato | red onion | guacamole 15.95
GRILLED CHICKEN 6oz chicken breast | lettuce | tomato | red onion | mayo | brioche bun 16.95
BACON & CHEDDAR 6oz chicken breast or handmade beef patty | lettuce | tomato | red onion | aioli 19.95
PRIME RIB on a BUN braised prime rib | caramelized onion | mushroom | red wine
cheddar | garlic toasted Calabrese bun 23.95

DESSERTS

made fresh in-house

- CRÈME BRÛLÉE** cool custard | sugar glazed | berries 8.95
VANILLA BEAN CHEESECAKE graham cracker bottom | fresh vanilla bean | berries | berry coulis 8.95
CHOCOLATE CARAMEL CAKE chocolate cake | pecan caramel cheesecake | dulce du leche 9.95
FRESH FRUIT CUP seasonal selection | berries 6.95
RETRO DONUT HOLES cinnamon | sugar | chocolate sauce | whipped cream 6.95
SEASONAL SELECTION ask your server about this season's house made creation

Vegetarian & Gluten-friendly options available upon request

Please inform your server of allergies and food sensitivities

17% Gratuity will be added to parties of eight or more

All prices are subject to applicable taxes

