



FINE FOOD & SPIRITS

STARTERS

Sautéed Mushrooms^{GF}

a Cork tradition, sautéed in butter, a dash of spice, and red wine \$11

Quesadilla

a blend of two cheeses, toasted in a tortilla, and served with our spicy tomato salsa \$10

Blackened Twist

blackened chicken, chopped and rolled in a tortilla with cheese and tomatillo salsa \$12.50

Blackened Calamari^{GF}

a calamari steak, lightly coated with spices, blackened and finished with lemon butter \$12

Escargot

simmered in garlic, shallots and wine; finished with butter and served with bread to dip \$14

Shrimp Cakes

shrimp meat, combined with a savory bread crumb dressing, a touch of remoulade, then sautéed to a golden brown \$15

Rib Strips^{GF}

a heart of prime rib grilled with sweet bbq and served over mashed potatoes \$16

Bacon Shrimp

four large shrimp, stuffed with queso fresco and wrapped with jalapeño bacon \$16.50

Shrimp Cocktail^{GF}

four large shrimp, New Orleans style, chilled, served with remoulade and cocktail sauce \$16

*Venison 3 Way

grilled, sautéed or blackened, your choice of one or all three ways \$18

Artichoke^{GF}

steamed and served with drawn butter (subject to availability) \$13

SOUP & SALADS

Soup of the Day

House made specialty soup \$9

House Salad

a mix of chopped romaine and arugula \$10

Grilled Romaine^{GF}

1/2 a heart of romaine charbroiled with tomatoes, parmesan, and bacon, served with a charred tomato vinaigrette \$14

*Caesar Salad

romaine lettuce wedges, a dressing of garlic, oil, anchovies, lemon, mustard and a touch of tabasco, parmesan cheese and croutons \$14

Dressings: house vinaigrette, ranch, Italian, blue cheese, thousand, oil and vinegar

MAINS

*New York Strip^{GF}

12 oz. selected angus beef \$37

*Prime Rib^{GF}

9 oz. selected angus beef \$38

*Cork Prime^{GF}

16 oz. selected angus beef \$50

*Petite Filet

6 oz. selected angus beef with a Bordelaise sauce \$44

*Filet Mignon

8 oz. selected angus beef with a Bordelaise sauce \$49.50

*Baseball Teriyaki

a Cork tradition, select angus top sirloin marinated with soy sauce and pineapple juice \$33

*Lamb Chops

pistachio nut crusted lamb chops, grilled and served with a creole mustard cream sauce \$47

*Venison

denver leg venison steak grilled, char-broiled, sautéed or blackened and served with a selected sauce \$36

*Bison Filet (Buffalo)^{GF}

an 8 oz. filet, wrapped with jalapeño bacon and char-broiled, excellent rare. \$46

*Ostrich

when available, will be served the same way as venison *Market Price*

Atlantic Salmon

Wild-caught served poached or grilled, lemon caper sauce

Blackened Chicken^{GF}

spice crusted chicken thighs, blackened and served with lemon butter sauce \$24

Southwest Chicken

two boneless, skinless chicken breasts stuffed with Hatch green chilies, feta cheese, and salsa butter \$26

Green Chili Beef

a Tucson favorite... diced beef simmered in a green chili stew, served with a flour tortilla \$27

Bar-B-Que Duck

half a duck, roasted golden brown and finished on the grill with a sweet bbq sauce \$34

Shrimp Scampi

sautéed with garlic, shallots, white wine, finished with butter and served over pasta \$29

Lobster Tail^{GF}

cold water 5oz tail
check with your server for availability & MP

Baby Back Ribs

a rack of our pork ribs, slow cooked and brushed with sweet bbq sauce \$31

Liver and Onions

tender veal liver, sautéed and served with onions \$25

Vegetable

fresh vegetable of the day \$8

Alaskan Halibut

Wild-caught served Macadamia nut encrusted or grilled

DESSERTS

Ask your server to see our daily house made dessert tray selections. \$10

Mains served with choice of Garlic Mashed Potatoes,
Baked Potato or Brown Rice Blend
and our House Vegetables or Asparagus

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF = Gluten Free