

CORKS

APPETIZERS, SOUPS & SALADS

ENOCH'S CHARCUTERIE assortment of cured meats, imported cheeses, fresh fruit, crackers & accompaniments	(Member price) \$26 (\$22)	CAPRESE HUMMUS PLATTER basil & garlic pesto hummus topped with balsamic marinated tomatoes, served with grilled pita, cucumbers, and sweet peppers for dipping	\$13 (\$11)
CHICKEN LETTUCE WRAPS lettuce leaves, cauliflower rice, sauteed chicken, julienne carrots, lo mein, & sweet chili sauce	\$14 (\$12)	WARM SPINACH SALAD sauteed onions, mushrooms, bacon, balsamic vinaigrette, topped with fried tobacco onions	\$8 (\$7)
CHICKEN SATAYS six seared chicken skewers with side of peanut sauce	\$12 (\$10)	SPRING SALAD mixed greens, tomatoes, onions, walnuts, goat cheese, and raspberry vinaigrette	\$6 (\$5)
PANKO CRUSTED 4 CHEESE MAC & CHEESE elbow macaroni with smoked gouda, guinness cheddar, swiss, and pepper jack cheeses	\$10 (\$8.5)	YOUNG CAESAR SALAD organic baby romaine lettuces, house-made croutons, grilled lemon, shaved parmesan, and creamy Caesar dressing	\$6 (\$5)
BRIE CROSTINI topped with sun dried tomatoes and artichoke hearts	\$12 (\$10)		
SOUP DU JOUR made weekly from fresh ingredients, chef inspired	\$6 (\$5)		

ENTRÉES

ASIAN CRUSTED WASABI CHICKEN tangy citric wasabi pea crusted fried chicken breast with wasabi mash, cilantro lime gastrique, and stir fry veggies	\$24 (\$20)	ANCHO GLAZED CHICKEN mashed potatoes, mushroom cream sauce with onions, bell peppers, fresh calabacitas, topped with tobacco onions	\$22 (\$19)
PESTO SHRIMP ALFREDO lemon pesto butter sauteed shrimp over angel hair pasta with creamy alfredo sauce	\$24 (\$20)	PAN SEARED SALMON horseradish mashed potatoes, beurre blanc sauce with capers & asparagus	\$24 (\$20)
BEEF POT ROAST garlic mashed potatoes, roasted carrots & green beans	\$23 (\$20)		

ENTRÉES - includes choice of two sides

TRADITIONAL FILET center cut beef tenderloin seasoned in our house made seasoning. Grilled to your liking	\$33 (\$28)	BUFFALO FILET fork-tender grilled bison tenderloin rubbed in our house made seasoning. (Only 168 Calories!)	\$36 (\$31)
44 FARMS BLACK ANGUS STRIP STEAK 12oz Texas strip steak rubbed in our house made seasoning. Grilled to your liking	\$39 (\$33)	SMOTHERED PORK CHOP slow roasted bone in pork chop smothered in a cajun brown gravy	\$26 (\$22)

SIDES - available a la carte

BACON BRUSSELSPROUT LEAVES	\$6	MASHED POTATOES (garlic, wasabi, or horseradish)	\$6
GUINNESS CHEDDAR GRITS	\$6	ASPARAGUS	\$6
RICED CAULIFLOWER	\$6	BROCCOLINI	\$6
ROASTED POTATO MEDLEY	\$6	FRESH GREEN BEANS	\$6
BLACK AND MAHOGANY RICE	\$6		

Beverages

SODA, ICED TEA	\$2
COFFEE	\$3
ASSORTED WINE TASTING FLIGHTS flight of 5 wines served in miniature 1oz bottles Choose from dry, sweet, white, red, or dessert	\$8

Desserts

NEW YORK CHEESECAKE	\$8
BERRY MOSCATO TIRAMISU CAKE	\$8
CHOCOLATE LAVA CAKE	\$8

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Meal preparation does NOT allow SIDE SUBSTITUTIONS with these entrees.

20% service charge automatically applied to tables of 6 or more.

(\$) = Enoch's Select - Wine Club member prices.

07/01/18