

# CORKS

## APPETIZERS

ENOCH'S CHARCUTERIE — \$26  
*Assortment of cured meats, artisan cheeses, fresh fruit, crackers & accompaniments*

PARMESAN FRIES WITH ROSEMARY — \$12  
*Beer battered fries tossed in parmesan and rosemary*

CRAB CAKES — \$16  
*Hand breaded lump crab meat mixed with herbs and spices sautéed and topped with zesty remoulade*

DUCK BACON AND CORN WONTON — \$14  
*Savory duck bacon and creamy roasted corn wrapped in wonton, served with mango soy sauce and red cabbage slaw*

## SALADS

SPRING SALAD — \$7.5  
*Mixed Greens, Walnuts, Cucumber, Red Onion, Crumbled Goat Cheese, strawberries and raspberry vinaigrette*

ENOCH'S WEDGE SALAD — \$9  
*Whole baby iceberg topped with red onions, blue cheese crumbles, and warm bacon with house ranch dressing and balsamic glaze*

FRENCH ONION SOUP — \$8  
*A rich and deep flavorful beef broth, loaded with onions, and topped with sliced baguette and mozzarella cheese*

## ENTRÉES

PRIME FILET OF BEEF — \$38  
*Prime black Angus filet grilled with a side of demi glaze and choice of two sides*

44 FARMS ANGUS STRIP — \$44  
*Seasoned 12oz Texas Farmed Strip topped with steak butter served with choice of two sides*

CHICKEN CHAMBOURCIN — \$24  
*Grilled chicken breast with a sundried tomato puree, Chambourcin portabella sauce, served with choice of two sides*

CHICKEN ALFREDO — \$24  
*Grilled chicken over a bed of linguini tossed in alfredo sauce*

MEXICAN SHRIMP AND GRITS — \$26  
*Sautéed Shrimp on a bed of grits topped with a cilantro cream sauce and crispy tobacco onions*

CRAB PASTA — \$28  
*Pasta bathed in white wine broth reduction topped with seasoned crab and basil pesto drizzle*

ATLANTIC SALMON — \$26  
*Pan seared salmon, horseradish mashed potatoes, asparagus and beurre blanc sauce with capers*

SESAME CRUSTED AHI TUNA — \$25  
*Pan seared ahi tuna crusted in black and white sesame seeds cooked to medium rare served over wasabi mashed potatoes and topped with sweet chili vegetables*

GRILLED PORK CHOP — \$28  
*Bone-in, French cut pork chop with sweet potato puree and balsamic cabbage topped with a blueberry glaze*

## SIDES

SWEET POTATO PUREE — \$6  
SOUTHERN GREEN BEANS — \$6  
BACON BRUSSEL SPROUT LEAVES — \$6

GARLIC MASHED POTATOES — \$6  
POBLANO CHEDDAR GRITS — \$6  
ASPARAGUS — \$6

## DESSERTS

3 LAYER CHOCOLATE CAKE — \$10  
NEW YORK STYLE CHEESE CAKE — \$10