

CORK & CLEAVER

STEAKHOUSE

Starters

BEEF CARPACCIO* GFO 17

Horseradish vinaigrette, capers, parmesan, arugula, crostinis

JAPANESE FRIED CHICKEN 15

Yum Yum sauce, soy glaze, cilantro, scallions, lime

BLOODY MARY SHRIMP COCKTAIL 18

Spicy "bloody mary" cocktail sauce, lemon, olive, pepperoncini, celery

PIMENTO CHEESE FONDUE GFO 15

Warm pimento cheese, spicy bacon jam, crostinis

BRISKET CANDY DEVILED EGGS GFO 18

Pickled okra, candied hot sauce

SNOW CRAB CAKES 25

Black bean puree, chipotle crema, corn salsa, crispy tortilla

PROSCIUTTO WRAPPED FONTINA GF 18

Pepperoncini jam, gremolata, balsamic glaze

STEAK BITES* GFO 16

Red skin mashed potatoes, red wine rosemary jus, onion straws

CALAMARI FRITES 16

Beet honey, marinated feta, spicy pickled carrots

SOUTHERN FRIED OYSTERS* 18

Cajun remoulade, green tomato chow-chow

Garden

C&C HOUSE SALAD GFO 8/15

Mixed greens, cherry tomatoes, cucumbers, garlic croutons, cheddar jack cheese, green pepper ranch

WEDGE SALAD GFO 8/15

Baby iceberg, buttermilk bleu cheese crumbles, cherry tomatoes, bacon, Cajun bleu cheese dressing

CAESAR SALAD GFO 8/15

Chopped romaine, shaved parmesan, garlic croutons, Caesar dressing

PEAR SALAD GF 8/15

Mixed greens, candied pecans, sliced pears, blue cheese, champagne honey vinaigrette

BLACKENED SALMON SALAD* GFO 22

Mixed greens, cucumber, cherry tomatoes, cheddar-jack cheese, black bean puree, corn salsa, crispy tortilla, green pepper ranch

STEAK SALAD* GFO 23

Mixed greens, buttermilk bleu cheese crumbles, tomatoes, cucumber, fried onions, balsamic vinaigrette

Salad Accompaniments

Blackened or Grilled Salmon*	7
Fried or Grilled Chicken	6
Steak Tips*	7
Fried or Grilled Shrimp (5)	10
Fried Oysters*	8

Pasta

BRAISED BEEF RAGU 32

Mushroom ravioli, sweet potato puree, red wine-rosemary jus, herb oil, parmesan

VENISON BOLOGNESE 31

Trombette pasta, ground venison, stewed tomatoes, burrata, parmesan

LOBSTER RAVIOLI 38

Roasted asparagus, sherry-tomato sauce, gremolata, crispy sliced potato

JUMBO SHRIMP PASTA 32

Trombette pasta, roasted garlic cream sauce, calabrian-chili, spinach, lemon, crispy prosciutto, parmesan

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

Dietary Needs Indicators: Gluten Free (GF), Gluten Free Option (GFO)

20% gratuity will be added for parties of 8 or more.

Signature Steakhouse Cuts

(Served with choice of one side)

16oz NEW YORK STRIP*	40	8oz FILET MIGNON*	45
12oz NEW YORK STRIP*	32	16oz DRY AGED RIBEYE*	69
18oz RIBEYE*	49	16oz AMERICAN WAGYU RIBEYE*	85
14oz RIBEYE*	39	16oz BONE-IN BISON RIBEYE*	75

Butcher's Boards

(Served with choice of two sides)

RIBEYE BOARD* 185

14oz Ribeye, 16oz Dry Aged Ribeye,
16oz American Wagyu Ribeye

SURF & TURF BOARD* 175

48oz Tomahawk Ribeye, 8 jumbo shrimp,
6oz Lobster Tail, 2 snow crab cakes

STEAKHOUSE BOARD* 109

8oz Filet Mignon, 12oz NY Strip,
14oz Ribeye

TOMAHAWK BOARD* 119

48oz Bone-in Tomahawk Ribeye

Steak ACCOMPANIMENTS

TRUFFLE BUTTER MUSHROOMS	8
BACON BLEU CHEESE CRUST	6
GRILLED JUMBO SHRIMP (5)	10
6oz BROILED LOBSTER TAIL	26
SNOW CRAB CAKE	12

Signature Steak SAUCES

HORSERADISH CREAM	2
RED WINE ROSEMARY JUS	2
BLACK TRUFFLE BUTTER	4
CHIMICHURRI	2
BEARNAISE SAUCE	3

RARE
Cold, dark red center

MEDIUM RARE
Cool, red center

MEDIUM
Warm pink-red center

MEDIUM WELL
Hot, light pink center

WELL
Hot, brown throughout

Land & Sea

16oz FRENCH CUT PORK CHOP* GFO 34

Achiote marinade, pineapple butter, crispy potatoes,
pickled red onion, black bean puree, cilantro

ROASTED DIVER SCALLOPS* GF 39

Grilled sweet potato, coconut curry sauce, tomato-
chutney, toasted almonds, cilantro

STUFFED CHICKEN BREAST 29

Spinach & artichoke stuffing, goat cheese mashed
potatoes, romesco sauce, basil oil

BUTTERMILK FRIED CATFISH 29

Adluh stone-ground yellow grits, gumbo braised-
collard greens, candied hot sauce

WAGYU BURGER* GFO 25

Sharp cheddar, candied bourbon bacon, lettuce,
tomato, onion, house sauce, truffle rosemary fries

NOVA SCOTIAN SALMON* GF 32

Roasted asparagus, baby carrots, lemongrass-
coconut broth, basil oil

FLANK STEAK & SHRIMP* GFO 35

Grilled flank steak, three jumbo shrimp, roasted corn
& tomatoes, crispy potatoes, red onion, chimichurri

PAN ROASTED UNICORNFISH* GFO 38

Asparagus, romesco sauce, arugula, radish,
dill bread crumbs

Sides

Individual 6

Family 12

REDSKIN MASHED POTATOES	CRISPY BRUSSEL SPROUTS	BACON MAC & CHEESE
ROASTED CREMINI MUSHROOMS	ASPARAGUS	BABY POTATOES
TRUFFLE ROSEMARY FRIES 8		COLLARD GREENS
		GARLIC BUTTER BREAD 5