

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

Lemon dill remoulade, pickled vegetable salad

CRISPY PORK BELLY 18

Scallion pancake, char siu sauce, marinated-cucumbers, peanut chili crisp

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

BLUEBERRY SALAD GF 8/15

Mixed greens, candied pecans, blueberries, feta cheese, champagne honey vinaigrette

BLACKENED SALMON SALAD* GFO 22

Mixed greens, cucumber, cherry tomatoes, cheddar-jack cheese, black bean puree, roasted corn, 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 |
| Pan Seared Grouper | 15 |

Pasta

DUCK CONFIT STIR FRY 32

Udon noodles, broccoli, cremini mushrooms, bell peppers, stir fry sauce, sunny side egg, scallions

VENISON BOLOGNESE 31

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

GRILLED CHICKEN PESTO 31

Trombette pasta, balsmic glazed pork belly, arugula pesto, cherry tomatoes, parmesan, pickled yellow squash

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* | 45 | 8oz FILET MIGNON* | 45 |
| 12oz NEW YORK STRIP* | 36 | 16oz DRY AGED RIBEYE* | 69 |
| 18oz RIBEYE* | 56 | 16oz AMERICAN WAGYU RIBEYE* | 89 |
| 14oz RIBEYE* | 45 | 16oz BONE-IN BISON RIBEYE* | 75 |

Butcher's Boards

(Served with choice of two sides)

RIBEYE BOARD* 195

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* 119

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

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|-----------------------|---|
| 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

STUFFED LOBSTER TAIL* 42

Snow crab stuffing, broccoli salad, cashews, bacon,
grilled red onions, pickled carrots, peppadew honey

STUFFED CHICKEN ROULADE 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, spicy bacon jam, 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 SEARED GROUPER* GF 38

Sea island red pea succotash, stewed tomatoes, corn,
bacon, pickled yellow squash

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 |