

CORK & CLEAVER

STEAKHOUSE

Starters

JAPANESE FRIED CHICKEN 15

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

TUNA POKE* GFO 17

Avocado, edamame, scallions, soy dressing, togarashi, sesame seeds, crispy wontons

PIMENTO CHEESE FONDUE GFO 15

Warm pimento cheese, spicy bacon jam, crostinis

BRISKET CANDY DEVEILED EGGS GFO 18

Pickled okra, candied hot sauce

STEAK BITES* GFO 16

Red skin mashed potatoes, red wine jus, onion straws

FRIED OYSTERS ROCKEFELLER* 18

Creamed spinach, bacon crumbles, parmesan

BEEF CARPACCIO* GFO 16

Horseradish vinaigrette, capers, parmesan, arugula, crostinis

SHRIMP COCKTAIL GF 17

House-made cocktail sauce, old bay, lemon wedge

CALAMARI FRITES 16

Spicy tomato sauce, pickled banana peppers

FRIED GREEN TOMATOES GFO 16

Cajun shrimp remoulade, pickled okra

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, buttermilk bleu cheese crumbles, champagne honey vinaigrette

CHILI GLAZED SALMON SALAD* GFO 22

Chopped romaine, cucumber, roasted red peppers, cilantro, peanuts, crispy wontons, soy dressing

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	8
Fried Oysters*	8

Land

WAGYU BURGER* GFO 25

Ground American wagyu beef, sharp cheddar cheese, candied bourbon bacon, lettuce, tomato, onion, truffle rosemary fries

FLANK STEAK & SHRIMP* GFO 34

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

LAMB CHOPS* GF 33

Roasted baby carrots, baby potatoes, red wine jus

VENISON BOLOGNESE GFO 32

Ground farm raised venison, tomatoes, linguine, burrata, shaved parmesan, basil

16oz FRENCH CUT PORK CHOP* GFO 32

Pineapple butter, crispy potatoes, pickled red onion, cilantro

STUFFED CHICKEN BREAST 29

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

*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), Vegan (V)

20% gratuity will be added for parties of 6 or more.

Signature Steakhouse Cuts

(Served with choice of one side)

13oz BONE-IN FILET MIGNON*	64	18oz RIBEYE*	48
8oz FILET MIGNON*	42	14oz RIBEYE*	38
16oz NEW YORK STRIP*	39	16oz DRY AGED RIBEYE*	58
12oz NEW YORK STRIP*	32	16oz AMERICAN WAGYU RIBEYE*	85

Butcher's Boards

RIBEYE BOARD* 169

14oz Ribeye, 16oz Dry aged Ribeye,
16oz American Wagyu Ribeye, choice of 2 sides

SIGNATURE STEAK BOARD* 99

8oz Filet Mignon, 12oz New York Strip,
14oz Ribeye, choice of 2 sides

TOMAHAWK BOARD* 89

48oz Bone-in Tomahawk Ribeye, choice of 2 sides

Steak ACCOMPANIMENTS

BACON BLEU CHEESE CRUST	6
ROASTED CREMINI MUSHROOMS	4
GRILLED JUMBO SHRIMP (4)	7
JUMBO DIVER SCALLOP* (1)	12

Signature Steak SAUCES

HORSERADISH CREAM	2
RED WINE JUS	2
MAITRE D' BUTTER	2
CHIMICHURRI	2

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

Sea

SHRIMP FRA DIAVOLO ^{GFO} 29

Linguinie, spicy tomato sauce, basil, parmesan

ATLANTIC SALMON FILET* ^{GF} 32

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

PAN ROASTED SNAPPER* ^{GFO} 38

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

PAN SEARED DIVER SCALLOPS* ^{GFO} 42

Carolina gold fried rice, bacon, scallions, heart of palm, togarashi sauce

SESAME CRUSTED TUNA* ^{GFO} 35

Crispy brussels sprouts, cashews, scallions, cilantro, soy dressing, red miso sauce

BUTTERMILK FRIED CATFISH 29

Creamy Adluh stone ground yellow grits, tasso ham, andouille sausage, tomatoes, cajun butter sauce

Sides

Individual 6 Family 12

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

Please note there is a \$6 charge for splitting entrees

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