

CORK & CLEAVER

STEAKHOUSE

Starters

BEEF CARPACCIO* GFO 18

Horseradish vinaigrette, capers, parmesan, arugula, crostinis

JAPANESE FRIED CHICKEN 16

Yumami aioli, soy glaze, cilantro, scallions, lime

BLOODY MARY SHRIMP COCKTAIL 18

Jumbo Gulf shrimp, spicy "bloody mary" cocktail sauce, lemon, olive, pepperoncini, celery

PIMENTO CHEESE FONDUE GFO 15

Warm pimento cheese, spicy bacon jam, crostinis

CRAB STUFFED MUSHROOMS 18

Lump blue crab stuffing, cremini mushrooms, balsamic glaze, prosciutto, parmesan, herb oil

ROASTED BONE MARROW GFO 28

Tamarind glazed beef bone, salsa macha, pickled red onions, grilled flour tortillas

PORK BELLY DEVEILED EGGS 18

Char-sui BBQ sauce, peanut chili crisp

STEAK BITES* GFO 16

Redskin mashed potatoes, red wine rosemary jus, onion straws

CALAMARI FRITES 17

Beet honey, marinated feta, spicy pickled carrots

BOURBON STREET OYSTERS* GFO 20

Broiled Chesapeake Bay oysters on the half shell, bayou butter, tasso ham, parmesan, bread crumbs

Garden

C&C HOUSE SALAD GFO 8/15

Mixed greens, cherry tomatoes, cucumbers, garlic croutons, gouda 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, bleu cheese, champagne honey vinaigrette

BLACKENED SALMON SALAD* GFO 22

Mixed greens, cucumber, cherry tomatoes, gouda 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
Pan Seared Grouper	15

Land

16oz FRENCH CUT PORK CHOP* GFO 34

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

FLANK STEAK & SHRIMP* GFO 36

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

WAGYU BURGER* GFO 25

Sharp cheddar, spicy bacon jam, lettuce, tomato, onion, house sauce, truffle rosemary fries

CITRUS MOJO CHICKEN GF 31

Joyce Farms roasted half chicken, black bean puree, asparagus, chili oil, petite orange salad

Signature Steakhouse Cuts

Served with one side selection

16oz NEW YORK STRIP*	50	48oz TOMAHAWK RIBEYE*	135
12oz NEW YORK STRIP*	39	16oz AMERICAN WAGYU RIBEYE*	109
18oz RIBEYE*	59	16oz DRY AGED RIBEYE*	75
14oz RIBEYE*	48	8oz FILET MIGNON*	52

Butcher's Boards

Served with two sides

RIBEYE BOARD* 225

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

SURF & TURF BOARD* 229

48oz Tomahawk Ribeye, 8 jumbo Gulf shrimp,
6oz Lobster Tail, 2 lump blue crab cakes

STEAKHOUSE BOARD* 155

8oz Filet Mignon, 16oz NY Strip,
18oz Ribeye

SURF BOARD* MKT

Chef's selection whole fried fish, 6oz Lobster Tail
8 jumbo Gulf shrimp, 2 lump blue crab cakes

Steak ACCOMPANIMENTS

TRUFFLE BUTTER MUSHROOMS	8
BACON BLEU CHEESE CRUST	8
GRILLED JUMBO SHRIMP (6)	10
6oz BROILED LOBSTER TAIL	28
BLUE CRAB CAKE	12

Signature Steak SAUCES

HORSERADISH CREAM	2
RED WINE ROSEMARY JUS	2
BLACK TRUFFLE BUTTER	6
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

Sea

PAN SEARED GROUPER* GF 45

Creole mustard crust, sweet potato hash,
warm bacon & mushroom vinaigrette

CHEF'S SELECT WHOLE FISH MKT

Fried whole fresh fish, tamarind glaze, shishito peppers,
pickled red onions, soy mushrooms, cilantro

NOVA SCOTIAN SALMON* GF 36

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

LOBSTER SCALLOPINI* 42

Crispy panko breaded lobster tail, trombette pasta,
cherry tomato, capers, lemon-garlic butter, parmesan

BUTTERMILK FRIED CATFISH 29

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

JUMBO SHRIMP PASTA 32

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

Sides

Individual 6 Family 12

REDSKIN MASHED POTATOES	CRISPY BRUSSEL SPROUTS	BACON GOUDA MAC & CHEESE
SWEET POTATO HASH	ASPARAGUS	BLISTERED SHISHITO PEPPERS
ROASTED CREMINI MUSHROOMS	BABY POTATOES	COLLARD GREENS
TRUFFLE ROSEMARY FRIES 8	GARLIC BUTTER BREAD 5	