

# soup

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## Soup of the Day

Ask your server for the delicious details.

**6.95**

## Seafood Chowder

Tender morsels from the sea, combined with garden fresh vegetables in a creamy broth.

**8.25**

# salads

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## Open Cork Beef Carpaccio

Thinly sliced, marinated beef tenderloin on a bed of baby arugula, topped with grana padano cheese shavings, balsamic vinegar and lemon juice.

**15.25**

## Italian Salad

Mixture of baby greens with your choice of our house dressing, balsamic or raspberry vinaigrette.

**8.25**

## Caesar Salad

Whole heart of romaine with Monte Carlo croutons and homemade Caesar dressing.

**9.95**

## Greek Village Salad

Tomato, cucumber, red onion, peppers, feta cheese and kalamata olives with a drizzle of lemon juice and extra virgin olive oil.

**11.95**

## Shrimp Avocado Salad

Roasted shrimp, fresh avocado, baby arugula, herbs in a extra virgin olive oil lemon vinaigrette.

**19.95**

## Roasted Fig Spinach Salad

Baby spinach, roasted beets, cranberries and goat cheese in a raspberry vinaigrette.

**14.95**

## Insalata Caprese

Seasonal tomatoes, fior di latte and red onion drizzled with extra virgin olive oil.

**14.95**

## Mediterranean Salad

Grilled portobello mushrooms, Belgian endive seasoned with extra virgin olive oil and balsamic vinegar.

**13.25**

## The Open Cork Salad

Assorted greens, topped with your choice of N.Y. Striploin slivers *or* assorted seafood in a warm balsamic vinaigrette.

**15.95**

## Grilled Octopus

Grilled octopus with mixed greens, red onions, cherry tomatoes, baby arugula in a lemon dressing

**18.95**



# from the grill

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## **Veal or Chicken Parmigiana**

Breaded veal or chicken breast topped with tomato sauce and cheese.

**18.95**

## **Involtini Pollo**

Chicken breast, rolled and stuffed with goat cheese and sundried tomatoes, topped with a creamy mushroom sauce.

**20.95**

## **Roasted Pork Tenderloin**

Served with a mushroom cabernet sauvignon reduction.

**20.95**

## **Rack of Lamb**

New Zealand spring lamb, marinated in our special herb blend and grilled to perfection.

**MARKET PRICE**

## **Meat Platter for Two**

Beef tenderloin medallions, grilled veal, chicken breast, Lamb Provenciale, fries, sautéed peppers and mushrooms.

**99.95**

## **Veal Scallopini**

Grilled veal scallopini with sautéed bell peppers and mushroom.

**22.95**

## **The Open Cork Pollo**

Grilled chicken breast with artichoke in a light brandy mushroom sauce.

**19.95**

## **Chicken Mediterranean**

Chicken scaloppini, flambéed with frangelico in a creamy mushroom sauce.

**19.95**

## **Lamb Provenciale**

Marinated grilled lamb chops.

**29.95**

## **Frenched Veal Chop**

Mouth-watering, milk-fed veal chop, with an assortment of wild mushrooms.

**29.95**

## **New York Striploin Steak**

Specially aged for 21 days, it can only leave your mouth watering.

*With peppercorn cognac sauce add 1.95*

Your choice of:

10 oz **34.95**

12 oz **39.95**



## **Veal Ossobuco**

Slow roasted in chardonnay tomato broth served with saffron risotto.

**31.95**



# from the sea

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## Orange Roughy

Chef's specialty, topped with crab meat, shrimp and mushrooms in a rosé sauce.

**27.95**

## Salmon Tarragon

Lightly herb crusted fresh Atlantic salmon, grilled and topped with a lemon tarragon sauce.

**27.95**

## Seabream

Roasted whole seabream in a garlic lemon sauce. Served with rice and vegetables.

**31.95**

## Pan-Roasted Scallops and Tiger Prawns

In a lemon garlic chardonnay sauce.

**31.95**

## Chilean Sea Bass

Oven roasted to your liking with lemon and our chef's own secret sauce.

**MARKET PRICE**

## Open Cork Seafood Bouillabaisse

Assortment of seafood in a tomato and chardonnay broth.

**47.95**

## Seafood Platter for Two

Lobster tail, king crab, scallops, shrimp, clams, calamari, mussels, and fish fillet in a white wine garlic sauce.

**MARKET PRICE**

# pasta

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## Penne Arrabbiata

Penne in a spicy tomato sauce.

*With sausage add 2.95*

**16.95**

## Fettuccine Sea & Land

Grilled cajun chicken, scallops and portobello mushrooms in a rosé sauce.

**22.95**

## Pappardelle Jambalaya

Grilled chicken breast, black tiger shrimp, hot Italian sausage, sliced black olives, baby spinach, scallions and pappardelle noodles in a spicy tomato basil sauce.

**23.95**

## Seafood Risotto

Shrimp, scallops, portobello mushrooms and red onions in a cream sundried tomato pesto sauce.

**24.95**

## Squash Ravioli Lobster

Ravioli tossed with leeks in a vecchia Romagna Brandy cream sauce.

**23.95**

## Rigatoni Aromantica

Rigatoni with fresh rapini, grilled chicken, sundried tomatoes, black olives, sautéed with roasted garlic and extra virgin olive oil.

**18.95**

## Linguine of the Sea

Shrimp, mussels, scallops and calamari in a garlic basil tomato or cream sauce or rose sauce.

**25.95**

## Penne Gorgonzola

Penne with chicken, spinach, sundried tomatoes, red onion and mushrooms in a Gorgonzola cream sauce.

**21.95**

## Octopus Capellini

Capellini with cherry tomato, baby arugula, chilli, extra virgin olive oil, feta crumble

**23.95**

*Gluten free pasta add 3.00*

# anti-pasto

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## Shrimp Alfiletto

Shrimp, sautéed in tomato, wine, garlic and basil.

**14.95**

## Poseidon Calamari

Crispy fried calamari served with basil lemon mayonnaise.

**14.95**

## Knife cut Tuna Tartare

Sesame soy seasoned Ahi tuni and fresh avocado

**18.95**

## Mussels

With *your choice* of white wine, tomato *or* saffron cream sauce.

**14.95**

## Grilled Calamari

Grilled with tomato, peppers and Pernod sauce, topped with feta cheese.

**14.95**

## Homemade Hummus

Made fresh, with tahini sauce, extra virgin olive oil, garlic and lemon.

Served with pita crisps.

*With beef or chicken add 5.95*

**10.25**

## Seafood Antipasto

A combination of mixed seafood, marinated in an olive oil and lemon garlic juice.

**14.95**

## Bruschetta

Toasted Italian bread with chopped tomatoes, garlic, red onion, fresh basil, olive oil and herbs.

*With Feta or Goat or Mozzarella cheese add 3.00*

**5.95**

## Stuffed Mushrooms

Button mushrooms stuffed with cream cheese and shredded cheddar, served with ranch and horseradish dip.

**12.95**

# vegetarian

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## Spaghetti Mediterranean

Spaghetti tossed with sundried tomatoes, spinach, sliced black olives, garlic and olive oil, topped with goat cheese.

**18.95**

## Eggplant Parmigiana

Layered with zucchini, tomato and mozzarella cheese.

**14.95**

## Spicy Zucchini Capellini

in a tomato white wine sauce

**18.95**

## Tortellini Fantasia

Cheese filled tortellini in a rosé sauce with sweet leeks.

**19.95**

## Grilled Vegetables and Goat Cheese Salad

Grilled seasonal vegetables, topped with goat cheese and extra virgin olive oil.

**14.95**

## Three Mushroom and Asparagus Risotto

Portobello, oyster and button mushrooms with red onion, green asparagus in a pesto sundried tomato sauce.

**21.95**

