

Cioppino

SEAFOOD • CHOPHOUSE • BAR

The Cork Factory Menu

Soup and Salad

(Select One)

Caesar Salad *romaine hearts, fresh dressing, bruschetta crostini, shaved Parmigiano-Reggiano*

Spinach and Apple Salad *crisp shallot, mustard vinaigrette*

Roasted Butternut Squash Soup *toasted sunflower seeds, cream*

Entrées

(Select Three)

Mediterranean Sea Bass *spaghetti squash, caper-beet brown butter*

Chicken *free-range roasted breast, roasted root vegetables, natural juices*

Filet Mignon *7oz grilled filet served with cheddar cheese potatoes*

Gnocchi *in-house made potato gnocchi, acorn, butternut squash, PA sweet onion puree, escarole, Parmigiano-Reggiano*

Dessert

(Select Two)

Chocolate & Peanut butter *chocolate truffle layered with peanut butter mousse, salted peanuts, chocolate crust, chocolate and peanut butter sauces*

Crème Brulee *your choice of, cherry, chocolate, or brandy-vanilla bean crème brulee*

Blood Orange Torta *yellow sponge cake layered with blood orange jam, white chocolate crunch, vanilla panna cotta*

Guinness Cake *decadent European chocolate ganache, Bailey's Irish Cream icing*

All soft drinks, coffee and hot teas are included

(Items are subject to change based on seasonal availability)

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The Strip District Menu

Soup and Salad

(Select One)

- Caesar Salad *romaine hearts, fresh dressing, bruschetta crostini, shaved Parmigiano-Reggiano*
Spinach and Apple Salad *crisp shallot, mustard vinaigrette*
Roasted Beet Salad *blue cheese, parsley, red wine vinaigrette*
Roasted Butternut Squash Soup *toasted sunflower seeds, cream*

Entrée

(Select Three)

- Wild King Salmon *7oz grilled medium, white beans, squash, escarole*
Filet Mignon *7oz grilled filet served with cheddar cheese potatoes*
Chicken *free-range roasted breast, roasted root vegetables, natural juices*
Crab Cakes *two jumbo lump crab cakes, tartar sauce, macaroni and cheese*
Pork Chop *14oz grilled pork chop, spaetzle, roasted beets, PA sweet onion puree*
Gnocchi *in-house made potato gnocchi, acorn, butternut squash, PA sweet onion puree, escarole, Parmigiano-Reggiano*

Dessert

(Select Two)

- Chocolate & Peanut butter *chocolate truffle layered with peanut butter mousse, salted peanuts, chocolate crust, chocolate and peanut butter sauces*
Crème Brulee *your choice of, cherry, chocolate, or brandy-vanilla bean crème brulee*
Blood Orange Torta *yellow sponge cake layered with blood orange jam, white chocolate crunch, vanilla panna cotta*
Guinness Cake *decadent European chocolate ganache, Bailey's Irish Cream icing*

All soft drinks, coffee and hot teas are included

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The Cioppino Premier Menu

Hors d'oeuvres

(Select Two)

- Antipasti Platter** *a selection of cured aged meats, roasted peppers, olives, fresh mozzarella, aged provolone*
Shrimp Cocktail *four colossal shrimp with spicy cocktail sauce*
Calamari *semolina dusted with preserved lemon and parsley garlic aioli*
Beef Carpaccio *thinly shaved Certified Angus beef, capers, roasted peppers, and shaved Parmigiano-Reggiano*

Soup and Salad

(Select Two)

- Caesar Salad** *romaine hearts, fresh dressing, bruschetta crostini, shaved Parmigiano-Reggiano*
Spinach and Apple Salad *crisp shallot, mustard vinaigrette*
Roasted Beet Salad *blue cheese, parsley, red wine vinaigrette*
Roasted Butternut Squash Soup *toasted sunflower seeds, cream*

Entrées

(Select Three)

- Filet Mignon** *7oz grilled filet served with cheddar cheese potatoes*
Scallops *pan seared jumbo sea scallops served over risotto, lobster cream*
Chicken *free-range roasted breast, roasted root vegetables, natural juices*
Gnocchi *in-house made potato gnocchi, acorn, butternut squash, PA sweet onion puree, escarole, Parmigiano-Reggiano*
New York Strip *14oz grilled center-cut served with mushroom risotto*
Wild King Salmon *7oz grilled medium, white beans, squash, escarole*
Mediterranean Sea Bass *spaghetti squash, caper-beet brown butter*

Desserts

(Select Two)

- Chocolate & Peanut butter** *chocolate truffle layered with peanut butter mousse, salted peanuts, chocolate crust, chocolate and peanut butter sauces*
Crème Brulee *your choice of, cherry, chocolate, or brandy-vanilla bean crème brulee*
Blood Orange Torta *yellow sponge cake layered with blood orange jam, white chocolate crunch, vanilla panna cotta*
Guinness Cake *decadent European chocolate ganache, Bailey's Irish Cream icing*

All soft drinks, coffee and hot teas are included

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