

STARTERS

Maine Lobster Ravioli 19.8
Shrimp Cocktail 22
Steamed Artichoke 12
Butternut Squash Soup 8

SALADS

Mixed Greens Salad 10
Wedge Salad 14.5
Caesar Salad 11.5
Cork Salad 14.5

HOLIDAY SPECIALS 39.5

*Served with homemade dressing, turkey gravy (GF), mashed potatoes
steamed broccoli, and cranberry sauce*

Barber's Local Roast Sliced Turkey

Baked Glazed Ham

Turkey and Ham Combination

Children's Portions 14.5 (Ages 12 & under)

ENTREES

Butternut Squash Ravioli 29

In a sage brown butter sauce with an arugula salad

Roast Prime Rib 52

With horseradish cream sauce, au jus, mashed potatoes and steamed broccoli

Pepper Steak 55

Filet Mignon topped with peppercorn sauce, served with mashed potatoes and broccolini

Sake Salmon 37.5

*Marinated in sake and ginger, served with jasmine rice, stir-fried vegetables
and a ginger soy butter sauce*

Sea Scallops 44

*Corn crusted and sautéed with a chili lime butter, served with
seared spinach and mashed potatoes (GF)*

Quinoa Cakes 24.5

*On greens with cucumbers, green onions, beets, cherry tomatoes, salsa verde,
Greek yogurt, and sliced avocado (Vegetarian / Can be prepared Vegan upon request)*

DESSERT 11

Pumpkin Pie

Pecan Pie

Mud Pie

New York Cheesecake

Chocolate Mousse (GF)

Sorbet (GF)