

# THE COUNTY CORK WINE PUB



## The Cork Joins Howard County's Restaurant Week



July 24<sup>th</sup> – August 6<sup>th</sup>

**4 Course Prix Fixe Menu \$38.00**



### Soup or Salads

#### **Seasonal Soup**

Ask your server for today's selection

#### **Summer Salad**

Mixed greens, blueberries, toasted almonds, orange supremes, feta and orange blossom vinaigrette.

#### **The House \***

Mixed greens, cucumber, carrots, tomatoes, balsamic honey dijon.

#### **Chilled Caesar Salad \***

Polenta croutons, cracked pepper, shaved parmesan, anchovies.

### Appetizers

#### **Tempura Fried Okra**

Fresh okra, tempura fried served with a siracha aioli.

#### **Spanish Style Mussels \***

PEI Mussels, chorizo, spicy tomato fume'.

#### **Yellow Grit Cake**

Grilled grit cake, chutney of roasted peaches, bacon lardons and bourbon poached onions.

#### **Crispy Thai Shrimp\***

Crispy shrimp tossed in thai mayo, over chopped romaine, topped with orange zest aioli and sesame seeds.

### Entrees

#### **Grilled New York Strip\***

10 oz NY Strip, parmesan topped ratatouille, topped with basil butter.

#### **Chicken Roulade**

Chicken breast stuffed with horseradish cheddar, asparagus and shallots, served with couscous and a white wine mushroom sauce.

#### **Eastern Shore Crabcakes**

Eastern Shore style crabcakes, Old bay corn hash over garden tomato puree.

#### **Grilled Pork Chop\***

10 oz chop, grilled corn creamy polenta, roasted tomato and sauteed green beans.

#### **Creamy Shrimp n' Grits\***

Stone ground cheddar grits, tomatoes and corn, topped with scallions.

#### **Walnut Crusted Salmon\***

Salmon, sweet potato mash, garlic spinach and a shallot gastrique.

### Desserts

#### **Crème Brulee\***

Creamy custard with a caramelized topping

#### **House Made Ice Cream\***

Ask your server for today's creation

#### **Flourless Cake\***

Rich chocolate and whipped cream.

\*Gluten Free or can be prepared Gluten Free