

— CORKS —

— " APPETIZERS " —

ENOCH'S CHARCUTERIE — \$29
Assortment of cured meats, imported artisan cheeses, fresh fruit, crackers & accompaniments

CRAB CAKES — \$18
Hand breaded lump crab meat mixed with herbs & spices sautéed & topped with zesty remoulade

BRISKET MAC & CHEESE — \$14
Three pepper gouda cheese pasta loaded with Bear Creek Brisket topped with toasty panko crumbs

PARMESAN FRIES WITH ROSEMARY — \$14
Beer battered fries tossed in parmesan & rosemary

STUFFED PORTABELLA — \$12
Stuffed with whipped goat cheese and herbs, with a balsamic reduction

BEEF TAMALE — \$12
Topped with jalapeno corn chowder

— " SALADS " —

ENOCH'S WEDGE SALAD — \$11
Whole baby iceberg topped with red onion, tomatoes, Roquefort blue cheese, & warm bacon with house ranch dressing & balsamic glaze

AHI TUNA SALAD — \$16
Sesame crusted ahi tuna over cabbage, radicchio, carrot, cilantro, avocado, and crispy wonton with a ginger carrot vinaigrette

CHOPPED HOUSE SALAD — \$9
Chopped iceberg lettuce, shredded cheddar cheese, cherry tomato, red onion, bacon, croutons with ranch dressing and balsamic drizzle

STRAWBERRY SALAD — \$9
Baby spinach, red onion, crumbled goat cheese, crushed pistachio, sliced strawberries with raspberry vinaigrette

CRAB & LOBSTER BISQUE — \$11
Creamy seafood bisque served with toasted sourdough

— " ENTRÉES " —

PRIME FILET OF BEEF — \$44
Prime Black Angus filet grilled with tarragon béarnaise & choice of two sides

BLACK ANGUS RIBEYE — \$48
Seasoned 16oz Texas Farmed Ribeye Topped With Steak Butter & choice of two sides

DRY AGED PORK RIBEYE — \$31
Grilled 14 day dry aged pork ribeye with sweet potato mash and brussels sprouts leaves with a merlot demi glaze

WILD MUSHROOM CRUSTED HALIBUT — \$33
Pan seared halibut crusted with wild mushroom and herb served with parmesan truffle risotto and ribbon vegetables

SHRIMP AND GRITS — \$30
Sautéed jumbo Tiger Shrimp over jalapeno cheddar grits with & cilantro cream sauce

ATLANTIC SALMON — \$30
Pan seared salmon over horseradish mashed potatoes and asparagus with caper beurre blanc sauce

CRAB PASTA — \$33
Angel hair pasta in white wine broth reduction with fresh herbs and buttery crab

ANCHO GLAZED CHICKEN — \$26
Grilled chicken breast with a smoky, ancho pepper rub over mashed potatoes topped with a bell pepper mushroom cream sauce and tobacco onions

CHICKEN ALFREDO — \$26
Panko breaded Chicken breast over Linguini pasta tossed parmesan alfredo with seared broccolini

— " SIDES " —

SWEET POTATO MASH — \$8

ASPARAGUS — \$8

HORSERADISH MASHED POTATOES — \$8

BACON BRUSSEL SPROUTS — \$8

MASHED POTATOES — \$8

JALAPENO CHEDDAR GRITS — \$8

CARROTS — \$8

POTATO MEDLEY — \$6

— " DESSERTS " —

CHOCOLATE CAKE — \$12

NEW YORK STYLE CHEESECAKE — \$12

BROWN BUTTER CAKE WITH MIXED BERRY COMPOTE — \$12