

CORNELIA'S

APPETIZERS

BAKED BRIE \$9

A WHEEL OF BRIE BAKED TO PERFECTION, SERVED WITH DRIED FRUIT, NUTS AND TOAST POINTS

CRABCAKE \$9

FRESH LUMP CRAB MEAT TOSSED WITH RED AND GREEN BELL PEPPERS, SPICED UP WITH JALAPEÑO PEPPERS
AND SERVED WITH A SIDE OF OUR OWN SPICY MAYONNAISE

ESCARGOTS \$9

SERVED IN A GARLIC BUTTER PERNOD SAUCE WITH TOAST POINTS

SHITAKE MUSHROOM PANCAKES \$8

MADE WITH CORN AND FRESH BASIL TOPPED WITH A BALSAMIC SYRUP AND SUNDRIED TOMATO BUTTER

CLASSIC SHRIMP COCKTAIL \$9

FIVE JUMBO SHRIMP WITH OUR HOMEMADE COCKTAIL SAUCE

LIMONCELLO POACHED SHRIMP BRUSCHETTA \$10

SERVED WITH TOASTED CROSTINI AND PESTO

TRADITIONAL BRUSCHETTA \$6

DICED TOMATOES TOSSED WITH FRESH BASIL, GARLIC AND IMPORTED OLIVE OIL ON TOASTED CROSTINI

BEEF CARPACCIO \$9

FILET MIGNON SLICED PAPER THIN WITH ARUGULA AND AGED PARMESAN

SALMON CARPACCIO \$9

SMOKED SALMON WITH ARUGULA

CHEESE PLATE \$10

ASSORTED CHEESES, DRIED APRICOTS AND SPICED NUTS

SALADS & SOUPS

CAPRESE \$8

SLICED RIPE ROMA TOMATOES, FRESH BUFFALO MOZZARELLA, OLIVE OIL, FRESH SLICED BASIL AND A HINT OF BALSAMIC VINEGAR

ANATALYA \$7

FRESH SPINACH TOSSED WITH SPICED NUTS, DRIED APRICOTS, PANCETTA, IMPORTED ASIAGO CHEESE AND OUR OWN TARRAGON VINAIGRETTE

HARVEST \$9

GRILLED ASPARAGUS, GORGONZOLA CHEESE, HEARTS OF PALM, TOMATOES,
AND OUR ONE OF A KIND PUMPKIN SEED VINAIGRETTE

CAESAR \$7

HEARTS OF ROMAINE TOSSED WITH CAESAR DRESSING AND CROUTONS, GARNISHED
WITH ANCHOVIES AND AGED PARMESAN

HOUSE \$6

MIXED GREENS, CUCUMBERS, BLACK OLIVES, CHICK PEAS AND TOMATOES,
TOSSED WITH RANCH DRESSING

PUMPKIN SOUP \$7**DAILY FEATURED SOUP****CARNE****BEEF****8OZ FILET MIGNON \$24**

SERVED WITH MASHED POTATOES AND STEAMED BROCCOLI

8OZ TUSCAN STEAK \$16

AN OUTER SKIRT STEAK MARINATED WITH ROSEMARY, SAGE, THYME, SHALLOTS AND GARLIC TOPPED
WITH GORGONZOLA BUTTER, SERVED WITH MASHED POTATOES

SMOKED BRISKET \$18

SERVED WITH MASHED POTATOES

BURGER \$9

AN 8 OZ BURGER SERVED WITH A SIDE OF FRIES
ADD YOUR CHOICE OF CHEESE

LAMB**LAMB SHANK \$19**

BRAISED WITH GARLIC, ROSEMARY, SHITAKE MUSHROOMS AND JACK DANIELS

RACK OF LAMB \$24

FIVE CHOPS GRILLED TO PERFECTION, SERVED WITH MASHED POTATOES AND A SIDE OF MINT JELLY

PORK**CERDO RELLENO \$18**

FOUR PORK TENDERLION MEDALIONS STUFFED WITH DRIED CRANBERRIES, PINENUTS, SAGE AND
THYME,
SERVED WITH MASHED POTATOES

PORK CHOPS \$18

TWO GRILLED PORK CHOPS MARINATED IN OUR SECRET DIJON MUSTARD SAUCE, SERVED WITH MASHED POTATOES

CHICKEN**CHICKEN AUDREY \$16**

CHICKEN BREAST STUFFED WITH SPINACH, GOAT CHEESE, PINENUTS AND SPICES, SERVED WITH MASHED POTATOES

QUATTRO FROMAGGI CHICKEN \$16

CHICKEN BREAST SMOTHERED IN GORGONZOLA, GOUDA, PARMESAN AND ASIAGO CHEESES, SERVED WITH MASHED POTATOES

ODDS AND ENDS**A THREESOME \$13**

A MINI BURGER, MINI FILET MIGNON SANDWICH, AND PULLED PORK SANDWICH SERVED WITH FRIES

PESCE**HALIBUT \$23**

SEASONED WITH PORCINI MUSHROOMS AND RED AND GREEN BELL PEPPERS SERVED WITH SAUTEED SPINACH

TILAPIA \$17

PAN SEARED WITH OUR SOY MARINARA SAUCE WITH ZANTE CURRANTS, SERVED WITH OUR ASPARAGUS AND MUSHROOM RISOTO

GRILLED SALMON \$16

SERVED ON A BED OF SAUTEED SPINACH

PAN SEARED SEA SCALLOPS \$24

OVER OUR CREAMY MOSAPONE POLENTA, TOMATO TRUFFLE SAUCE, CRISP PANCETTA AND SPINACH

PRIMI**RIGATONI PASTA \$18**

WITH GRILLED CHICKEN, PANCETTA, AND SUN DRIED TOMATO CREAM SAUCE

PASTA ALA VODKA \$15

RIGATONI PASTA WITH MARINARA VODKA CREAM SAUCE AND A DASH OF RED PEPPER FLAKES

EGGPLANT PARMESAN \$15

SERVED OVER LINGUINI

PASTA ARRABIATA \$16

ITALIAN SAUSAGE AND PENNE PASTA TOSSED IN SPICY MARINARA TOPPED WITH GOUDA CHEESE AND BAKED

PRIMAVERA LINGUINI \$15

MARINARA, MUSHROOMS AND FRESH VEGETABLES TOSSED WITH LINGUINI

SIDES

SAUTÉED SPINACH \$4

GRILLED ASPARAGUS \$6

MASHED POTATOES \$4

GARLIC MASHED POTATOES \$4.50

STEAMED BROCCOLI \$4

SAUTÉED VEGETABLES \$5

ASPARAGUS AND MUSHROOM RISOTTO \$5

20% GRATUITY WILL BE ADDED TO TABLES OF 5 OR MORE