Cioppino Restaurant & Cigar Bar

The Cork Factory Dinner Menu

First Course (SELECT ONE FOR THE GROUP)

Chopped Romaine Salad tomato, cucumber, bleu cheese, balsamic

Caesar Salad

romaine hearts, crispy capers Parmigiano-Reggiano, marinated white anchovy

Vidalia Onion & Tomato Cabrales bleu cheese, Cioppino steak sauce

Seasonal Soup Selection
Or

Upgrade Your Soup Selection Additional \$5.00 Per Selection Per Guest

Lobster Bisque Wedding Soup Clam Chowder Soup Of Choice

Second Course (SELECT THREE ENTREES FOR THE GROUP)

Crab Cakes two jumbo lump crab cakes, winter squash, roasted sprouts, aioli

Seasonal Poultry Option free-range roasted breast, seasonal preparation

Seasonal Fish Option seasonal availability and preparation

Filet Mignon 80z, grilled, prepared medium, seasonal side

Alternative Side Selection

Additional \$5.00 Per Side Per Guest

Lobster Mac & Cheese

Lobster Risotto

Truffle Parmesan Risotto

Seasonal Vegetable

Dessert Course (SELECT TWO FOR THE GROUP)

Seasonal Creme Brulee

Bing Cherry Phyllo toasted almonds, sweetened

mascarpone cheese, house-made vanilla ice cream, cherry bourbon sauce

Additional Vegetarian Option (SELECT ONE FOR THE GROUP)

Gnocchi

house-made potato gnocchi, baked, Osteria red sauce, bechamel, fontina, Parmigiano-Reggiano

Pasta Primavera

house-made pasta, Osteria red sauce, seasonal vegetables

Seasonal Ice Cream Duo

(Preselect (2) Flavors) chocolate, vanilla, butter pecan, chocolate marshmallow, raspberry chocolate chip served with house-made biscotti

Guinness Cake

Guinness-soaked chocolate cake, Bailey's Irish Cream icing, chocolate ganache

Turtle Cheesecake

vanilla cheesecake, chocolate ganache, chocolate crust, candied pecans, caramel, spiced rum creme anglaise

\$50.00 Per Person

*Onsite Substitutions Permitted For Dietary Restrictions Only. Complimentary Coffee, Tea & Soft Drinks Included. Items Are Subject To Change Based Upon Availability. Not Reflective Of Tax Or Gratuity.