

GETTING STARTED

Calamari Rings | 8oz

Tender squid lightly breaded and fried to perfection with banana peppers; served with our homemade special blend of tzatziki sauce.

\$14

Chicken Quesadilla

A blend of cheddar and mozzarella cheese with tomatoes and green onions in a tortilla shell served with sour cream and salsa.

\$15

Greek Combination Platter

Served with 4-Greek-Style Dolmathakia (grape leaves stuffed with rice and fresh herbs), 4-mouthwatering Spanakopita (flaky phyllo filled with savory spinach and feta cheese filling), Greek Kalamata olives, diced tomatoes, and chunks of feta cheese. Includes pita bread and tzatziki sauce.

\$20

Breaded Chicken Wings | 1 Pound

Choose between Hot, Flaming Hot, BBQ, Honey Garlic, Sweet Chili, Salt n Pepper, Lemon Pepper, or Electric Honey.

\$16



Add Blue cheese or Ranch dressing \$1

Chilled Jumbo Prawns

5 -Tender jumbo prawns, poached, chilled and served with seafood sauce.

\$15



Bone in Riblets | 1 Pound

Pork riblets deep fried golden brown to precision.

Choose between Hot, Flaming Hot, BBQ, Honey Garlic, Sweet Chili, Salt n Pepper, Lemon Pepper, or Electric Honey.

\$15

Add Blue cheese or Ranch dressing \$1

Spanakopita

4 - Flaky phyllo filled with savory spinach and feta cheese filling.

\$12

Flat Bread

Served with goat cheese, caramelized onions, roma tomatoes, fresh dill and balsamic drizzle.

\$13

Stuffed Mushroom Neptune

A generous portion of 6 stuffed mushroom caps filled with crab and cream cheese.

\$13

Spinach Dip

A basil pesto cream cheese spinach dip served with pita bread.

\$12



Gluten Free

18% Gratuity is applied to groups of 8 or more guests.

SOUPS

Homemade Soup of the Day

Ask your server about today's featured homemade soup.

Large | \$6

Baked French Onion Soup

Baked with toasted croutons and topped with swiss cheese.

Large | \$9

Avgolemono Soup

Made with lemon juice, rice and diced chicken.

Large | \$6

SALADS

All Large salads are served with garlic toast

Add a small soup of the day \$3

Add chicken \$5

Add 5 garlic shrimp \$8

Greek Salad

Crisp lettuce mixed together with tomatoes, cucumbers, red onions, Kalamata olives, feta cheese and our special blend of homemade Greek Dressing.

Starter \$9
Large \$14



Mixed Greens Salad

An assortment of mixed garden lettuce greens topped with dried cranberries, roasted pumpkin seeds and grape tomatoes. Served with our homemade blend of raspberry citrus vinaigrette.

Starter \$8
Large \$12



Caesar Salad

Romaine lettuce tossed with croutons and freshly grated parmesan cheese.

Starter \$8
Large \$12



Beet Salad with Crispy Tortilla

An assortment of mixed greens, warm beets, pulled chicken, goat cheese, crispy tortilla strings, and julienned carrots. Served with our homemade Lime Cilantro Dressing.

Large \$16



Southwest Salad

A tasty array of mixed greens, pulled chicken, black beans, corn, crispy tortilla strips, and tomatoes. Served with our homemade Chipotle Dressing.

Large \$16.



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CLASSIC LUNCH SANDWICHES

Only available for lunch from 11am - 4pm

Platters include Fresh-Cut Steak Fries and coleslaw

Add starter Greek Salad \$6

Add starter Caesar \$4

Add starter Mixed Greens Salad \$4

Add small Soup of the Day \$3

Clubhouse Sandwich

Ham, bacon, cheddar cheese, lettuce, tomato and mayonnaise served on toasted white, rye or brown bread.

\$15



Corned Beef Sandwich

Shaved corned beef with mustard on white, rye or brown bread.

\$14



Reuben Sandwich

Shaved grilled corned beef served with sauerkraut, cheddar, swiss cheese and thousand island dressing on white, rye or brown bread.

\$15



Traditional BLT Sandwich

Bacon, lettuce and tomato on toasted white, rye or brown bread with mayonnaise.

\$13



Hot Roast Beef with Gravy

Slow roasted beef stacked on Texas bread topped with our delicious homemade gravy.

\$16

Gyros Wrap

Seasoned beef and lamb wrapped in a pita bread, loaded with lettuce, tomatoes, onions and topped with tzatziki sauce.

\$16

Chicken Pita

Delicious marinated chicken wrapped in a pita bread, loaded with lettuce, tomatoes, onions and topped with tzatziki sauce.

\$15

Chicken Fingers

Hand breaded, deep fried and served golden brown to perfection with your choice of Honey Dill or BBQ sauce.

\$16

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BURGERS

Platters include Fresh-Cut Steak Fries.

Add starter Greek Salad \$6

Add starter Caesar \$4

Add starter Mixed Greens Salad \$4

Add small Soup of the Day \$3

The Bon Fire Burger

A TWO pound beef patty served with cheddar cheese, lettuce, tomato, bacon, onions, dill pickle, mustard, chili and thousand islands dressing in an oversized toasted bun.

\$23

The Flame Burger

A 10oz. single ground beef patty, cheddar cheese, lettuce, tomato, dill pickle, raw onions, mustard, mayonnaise, and chili on a toasted bun.

\$15

Flame Burger only \$11 | Add on a second patty \$3 | Add bacon \$2

Chicken Burger

A fresh breaded grilled chicken breast with mozzarella, lettuce, tomato and basil pesto aioli.

\$16

Add bacon \$2

Spicy Veggie Burger

Flame broiled patty, handmade in-house, loaded with lettuce, tomatoes, red onions, mayonnaise and hot sauce.

\$15

Patty ingredients include black beans, rice, mushrooms, corn and red bell peppers.

Add cheese \$2

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CLASSIC DINNERS

Our classic dinners include your choice of: Fresh-Cut Steak Fries, Rice Pilaf, Lemon Potatoes, or Mashed Potato; and Coleslaw

Add starter Greek Salad \$6

Add starter Caesar \$4

Add starter Mixed Greens Salad \$4

Add small Soup of the Day \$3

Baby Beef Liver

Tender baby beef livers, lightly breaded and served with fried onions and our homemade beef gravy. \$20

Veal Cutlet Burgundy

A tender veal cutlet, breaded to a mouthwatering finish, topped with mushroom burgundy gravy. \$24

Hamburger Steak

Smothered with fried onions and homemade gravy. \$17

Fish & Chips

Two pieces of our battered English-style Pollock, lightly seasoned; served with tartar sauce and lemon. \$20

THE CLASSIC DINNERS LISTED BELOW DO NOT INCLUDE A STARCH OR COLESLAW

Perogies

Eight potato cheddar perogies served with sautéed onions, diced crispy bacon. \$14
Served with sour cream.

Served boiled or pan fried.

Dragon Bowl

Served with rice, sautéed mushrooms, red onions, red pepper, broccoli and cabbage. \$15

Choose between Spicy-Thai or Sesame Ginger.

Add 5 Garlic Shrimp \$8

Add Chicken \$5



The Fiesta Bowl

A taste array of rice, black beans, corn, cucumber, avocado, mole, chipotle, and crispy tortilla. \$18

Add 5 Garlic Shrimp \$8

Add Chicken \$5

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ENTRÉE SELECTIONS

Entrées are served with grilled seasoned vegetables;
small Soup, starter Mixed Greens OR Caesar salad;
and your choice of one of the following: Roasted Lemon Potatoes, Rice Pilaf, Mashed Potatoes, OR Fresh-Cut Steak Fries.

*Upgrade Mixed Greens/Caesar Salad to a starter Greek Salad for \$2
Add small Soup of the Day \$3*

*Add 1 Lobster Tail brushed with garlic butter \$19
Add 5 Garlic shrimp \$8
Add Sautéed Mushrooms \$4*

The Cork & Flame Signature: The Prime Rib Weekender

\$34



Available 4pm – close: Friday, Saturday, and Sunday

12 oz's of tender and juicy prime rib roast, the king of beef cuts; marbled in fat and it's rich flavours, finished to your liking; served with Au Jus and Yorkshire pudding.

Tomahawk Veal Chop

\$30



One of the most delicate cuts of meats; this 8oz. bone-in veal chop is cooked to a sumptuous tender medium in a mushroom burgundy reduction.

Braised Bone-in Lamb Shank

\$35



A beautiful 10oz. bone-in lamb shank, braised in a fire roasted shallot merlot infused reduction. Topped with a creamy feta.

Short Ribs

\$28

12 oz's of supple, bone-in short ribs, braised with a combination of spices, seasonings and Lake of the Woods Brewery's Lakeside Kolsch.

New York Striploin

\$35



10oz's of certified angus beef, center cut, grilled to perfection by our master chef. Includes a fresh garlic burgundy mushroom sauté.

Two Bacon Wrapped Filet Mignon Medallions

\$33



Two – 4 oz. filet mignons, cuddled with bacon, cooked to your liking; served on a bed of velvety mushroom burgundy sauce.

Atlantic Salmon

\$24



8oz. fillet of salmon, herb-crusting in a mango pico and balsamic glaze.

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Lobster Tail Feast

Poached Canadian Lobster tails, coated in garlic butter, then broiled to tender perfection. Served with a side of garlic butter.

Single Tail \$32 | Double Tail \$50 

“The Greek” Chicken Souvlaki

Deliciously charbroiled chicken souvlaki, marinated with an explosion of homemade Greek flavours. Best accompanied with our Roasted Lemon Potatoes. This dish is served with tzatziki sauce and pita bread.

Single Skewer \$19 | Double Skewer \$22 

Greek Style Ribs

A full rack of our exceptionally popular fall-off-the-bone baby back pork ribs, seasoned with an authentic dry rub of Greek herbs and spices, and finished in lemon juice.

\$29 

Barbequed Baby Back Ribs

A full rack of our pork baby back ribs, slow roasted in our signature B.B.Q sauce, charbroiled to a tender finish.

\$29 

Chicken Parmesan

A tender 6oz chicken breast, breaded and baked in a savory tomato marinara sauce and layered with mozzarella cheese.

\$24 

Nobashi Jumbo Shrimp

Eight jumbo shrimp, lightly breaded and deep fried to golden perfection. Served with a zesty cocktail sauce.

\$25

THE ENTREES LISTED BELOW ONLY INCLUDE GARLIC TOAST

Spaghetti & Meat Balls

Spaghetti noodles smothered in our homemade marinara sauce, topped with herb and garlic meatballs, dusted with fresh parmesan cheese.

\$17

Fettuccini Alfredo

Fettuccine noodles cooked and tossed in our homemade Alfredo sauce.

\$17

Striped Ravioli with North Atlantic Lobster

North Atlantic Lobster, blended with ricotta cheese, in a creamy leek reduction. Wrapped in egg pasta with basil pesto primavera sauce.

\$23

Vegetarian | Ravioli with Roasted Mushrooms

Oven roasted portabella and cremini mushrooms, in a burgundy reduction, blended with mozzarella and parmesan cheeses, red onions, roasted garlic and cracked black pepper in egg pasta topped with rose primavera sauce.

\$24

Vegan | Roasted Eggplant with Tahini

Oven roasted eggplant served soft and tender, drizzled with tahini sauce, lemon juice and garlic; plated with a generous portion of fresh grilled seasoned vegetables.

\$19 

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KIDS MEALS

Served anytime for guests aged 10 and under.

Add starter Greek Salad \$6

Add starter Caesar \$4

Add starter Mixed Greens Salad \$4

Add small Soup of the Day \$3

Grilled Cheddar Cheese Sandwich with French Fries.	\$7
Chicken Fingers (2) with French Fries.	\$8
Spaghetti with Meat Sauce.	\$8
Kids Cheese Pizza.	\$8

A 'LA CARTE

Fresh-Cut Steak Fries	\$6
Poutine	\$9
Garlic toast	\$5
Roasted Lemon Potatoes	\$6
Mashed Potatoes	\$5
Sautéed Mushrooms	\$4
Sautéed Vegetables	\$6
Tzatziki Sauce (2oz serving)	\$2
Gravy	\$2
Sour Cream (2oz serving)	\$2
Salsa (2oz serving)	\$2
Honey Dill, BBQ, Ranch or Blue cheese Dressing (2oz serving)	\$1
Side serving of Chili	\$3

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HOMEMADE DESSERTS

Signature: Milfeau

Puffed phyllo pastry, layered with fresh homemade cream, almonds and whipping cream. **\$8**

Signature: Greek Baklava

Honey soaked layers of flaky phyllo pastry, wrapped with walnuts and almonds. **\$8**

New York Style Cheesecake

(Choice of Strawberry, Chocolate, or Caramel) **\$8**

Fudge Brownie explosion

A warm and homemade gooey walnut and Kahlua brownie, drizzled with caramel and fudge. Topped with vanilla ice cream. **\$8**

Add 1 oz Kahlua Shot (over ice cream) \$7

Old Fashioned Apple Crisp

Warmed and topped with vanilla ice cream and caramel sauce. **\$8**

COLD & REFRESHING BEVERAGES

Pepsi, Diet Pepsi, Iced Tea, Ginger Ale **\$3**
7up, Club Soda, Tonic Water | **Bottomless**

Orange Juice, Apple, Cranberry, Clamato **\$4**

Coffee | **Bottomless** **\$3**

Hot Chocolate **\$3**

Tea | Orange Pekoe | Earl Grey | Black Tea | Green Tea **\$3**

Chocolate | White Milk | Large Glass **\$3**

SPECIALTY BEVERAGES

B52 (1/2 oz. Bailey's, 1/2 oz. Kahlua, and Whipped Cream) **\$8**

Monte Cristo (1/2 oz. Grand Marnier, 1/2 oz. Kahlua, and Whipped Cream) **\$8**

Greek Coffee **\$4**

San Pellegrino Sparkling Water (**Bottled - 750ml**) **\$6**

Red Bull **Can** **\$5**

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BREAKFAST

Available every day from 7am – 11am

**Complementary Coffee or Tea for Seniors 55 plus,
with the purchase of a meal**

FRESH CRACKED DUOS

Egg choices: Sunny-side up, Scrambled, Over (easy, medium, or hard), Poached (easy, medium, or hard), or Basted

Eye Opener	\$7
Two eggs, choice of two strips of bacon OR two sausages, and shredded hash browns. Includes choice of white, rye or brown toast.	
The Lumberjack Breakfast	\$13
Three eggs, three sausages, three strips of bacon, two pieces of French Toast, and shredded hash browns.	
The Athenian Breakfast	\$15
Two eggs, feta cheese, tomatoes, hash browns, and choice of three strips of bacon, three sausages, OR three pieces of ham. This dish is served with tzatziki sauce and pita bread.	
The Red Eye	\$28
Two – tender 4 oz. filet mignons, wrapped with bacon, cooked to your liking. Served with two eggs and hash browns. Includes choice of white, rye or brown toast.	



SKILLETS

**All skillets include two eggs, cheese, and shredded hash browns
Choice of white, brown, or rye toast.**

Veggie Skillet	\$13
Peppers, mushroom, spinach, tomatoes, and onion.	
Meat Lover's	\$14
Sausage, bacon, and ham.	
Seafood Feast	\$13
Shrimp, crab, tomato, and green onion; smothered in hollandaise sauce.	

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OMELETS

All Omelets are made with three eggs.
Includes hash browns and your choice of white, brown, or rye toast.

Cheese Omelet

Our blend of Monterey jack, old cheddar and mozzarella cheese. **\$12**

Garden Omelet

Spinach, peppers, mushroom, green onions, tomatoes, and cheese. **\$13**

Bacon Denver Omelet

Bacon, green onions, and cheese. **\$14**

Southern Omelet

Taco beef, tomatoes, jalapenos, and cheese. **\$15**

Seafood Omelet

Shrimp, crab, green onions, tomatoes and cheese. **\$16**

EGGS BENEDICT

All include hash browns and market fresh fruit

Traditional Bennie

Two poached eggs on an English muffin with ham; smothered in hollandaise sauce. **\$13**

Tomato and Spinach Bennie

Two poached eggs on an English muffin with roma tomatoes, and wilted spinach; smothered in hollandaise sauce. **\$12**

Smoked Salmon Bennie

Two poached eggs on an English muffin with cream cheese, smoked salmon, and wilted spinach; smothered in hollandaise sauce. **\$16**

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PANCAKES AND FRENCH TOAST

Buttermilk Pancakes

Three golden buttermilk pancakes served with butter & syrup. \$10
Add blueberries, bananas, or strawberries \$2

Pancake Platter

Two golden buttermilk pancakes; served with two eggs any style, and choice of three strips of bacon, three sausages, OR three pieces of ham. \$13
Add blueberries, bananas, or strawberries \$2

French Toast

Three pieces of French Toast, served with butter & syrup. \$12
Add blueberries, bananas, or strawberries \$2

French Toast Platter

Two pieces of French Toast, served with butter & syrup. \$15
Includes two eggs any style, and choice of three strips of bacon, three sausages, OR three pieces of ham.
Add blueberries, bananas, or strawberries \$2

BURRITOS AND SANDWICHES

Served with hash browns and market fresh fruit.

The Canadian Breakfast Burrito

2 scrambled eggs, ham, sliced tomatoes, lettuce, and shredded cheese. \$11

Baja Breakfast Burrito

2 scrambled eggs, taco beef, black beans, corn, jalapenos, and mixed cheese. \$13

The Denver

2 eggs, ham and green onions served on toasted white, rye or brown bread. \$14
Add cheese \$2

Ham, Mushroom, and Swiss Sandwich

2 eggs, ham, mushrooms, and swiss cheese on toasted white, brown or rye bread. \$14

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CORK & FLAME EXTRAS

Sausage (3)	\$4
Bacon (3)	\$4
Ham (3)	\$4
Hash browns	\$5
Toast (2 pieces)	\$3
Fruit (Market Fresh)	\$5
Add 1 Egg	\$2
Add 1 Pancake	\$3
Add 1 French Toast	\$4

COLD & REFRESHING BEVERAGES

Pepsi, Diet Pepsi, Iced Tea, Ginger Ale 7up, Club Soda, Tonic Water Bottomless	\$3
Orange Juice, Apple, Cranberry, Clamato	\$4
Coffee Bottomless	\$3
Hot Chocolate	\$3
Tea Orange Pekoe Earl Grey Black Tea Green Tea Chocolate White Milk Large Glass	\$3 \$3

SPECIALTY BEVERAGES

Greek Coffee	\$4
San Pellegrino Sparkling Water (Bottled - 750ml)	\$6
Red Bull Can	\$5
After 9am only:	
B52 (1/2 oz. Bailey's, 1/2 oz. Kahlua, and Whipped Cream)	\$8
Monte Cristo (1/2 oz. Grand Marnier, 1/2 oz. Kahlua, and Whipped Cream)	\$8

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