

Corso

ITALIAN STEAK

RAW & CHILLED

6 PACIFIC COAST OYSTERS **22**
cucumber mignonette, cocktail sauce, horseradish

TUNA CRUDA* **19**
himalayan salt block, lemon oil, micro salad

LIMONCELLO SEAFOOD MARTINI **24**
shrimp, crab, avocado

SHRIMP COCKTAIL **22**
ginger sauce, cocktail sauce

BEEF CARPACCIO* **21**
caper berries, olives, grana padano

PASTA

SEAFOOD TAGLIATELLE ALFREDO **45**
shrimp, scallops, lobster

CAPELLINI **28** 🍴
wild mushroom, artichoke, sun dried tomatoes

CLASSIC RADIATORI **31**
fennel sausage, sweet peppers, garlic wine sauce

SPAGHETTI & MEATBALLS **31**
corso marinara, stracciatella, toasted pine nuts

CLAM & SHRIMP LINGUINE **35**
little neck clams, garlic white wine sauce

SHORT RIB PAPPARDELLE **39**
wild mushrooms, garlic chips, grana padano

LASAGNA BOLOGNESE **31**
prosciutto bechamel, spinach, mushroom, mozzarella

SEAFOOD

MISO MARINATED HALIBUT **45**
spinach asparagus salad, carrot vinaigrette

KING SALMON FILLET **39**
fennel cream, spring herb risotto, roasted asparagus

FRESH CATCH
please inquire with your server

SALAD

GREEN GODDESS WEDGE **14**
gorgonzola, bacon, heirloom tomatoes

ITALIAN CHOPPED SALAD **14**
salami, aged provolone, white balsamic

CORSO HOUSE SALAD **13**
sherry walnut vinaigrette, feta, roasted beets

CAESAR CARDINI SALAD **15**
lime, foccacia crouton

BURRATA SALAD **18**
raspberry sherry gastrique, candied walnuts

STEAK

à la carte

8 OZ FILET MIGNON **49**

FILET GORGONZOLA **56**
bacon, cognac green peppercorn sauce

OSCAR STYLE FILET **63**
lump crab, asparagus, béarnaise sauce

FILET SURF & TURF **63**
grilled shrimp scampi, garlic butter

24 OZ T-BONE STEAK **70**

16 OZ SRF RIBEYE SILVER **60**

34 OZ PORTERHOUSE **120**
— for two —

20 OZ BONE-IN NEW YORK **68**

8 OZ SRF FLAT IRON GOLD **48**

served with your choice of sauce

8 OZ STEAK HOUSE BURGER **21**
brioche bun, bacon, provolone, garlic aioli, pepper relish

SAUCES

corso steak sauce, cognac green peppercorn demi, classic bernaise, wild mushroom demi

ADDITIONS

shrimp scampi **14**
classic clams casino **12**
oscar style **16**

APPETIZERS

CALAMARI & SHRIMP FRITTO MISTO **20**
san marzano marinara, basil remoulade

ITALIAN MEATBALLS **19**
calabrian marinara, herb ricotta

ARANCINI **16**
crispy risotto, pistachio pesto, stracciatella

STEAMED MUSSELS **20**
garlic leek cream, tasso ham, tuscan foccacia

LUMP CRAB CAKES **22**
basil oil, red pepper vinaigrette, arugula

CLASSIC CLAMS CASINO **18**
bacon, aged parmesan

SAUSAGE & PEPPERS **20**
shaved fennel, garlic, oregano

SOUP

SARDINIA MINISTRONE **9**
ditalini pasta, grana padano 🍴

NEW ENGLAND CLAM CHOWDER **9**
smoked bacon, leeks, fresh thyme

CHICKEN

CHICKEN PICCATA **32**
lemon caper wine sauce

CHICKEN MARSALA **34**
cremini mushroom sauce

CHICKEN PARMESAN **31**
basil marinara, mozzarella

SIGNATURE ENTREES

SCF LOCAL PORK PORTERHOUSE **42**
bourbon bacon jus, polenta, broccolini

IDAHO BRAISED LAMB SHANK **48**
pan jus, figs, prosciutto, broccolini, garlic mashed potatoes

PEPPERED FILET TIPS **44**
peppercorn sauce, haystacked onions, garlic mashed potatoes

14 OZ STEAK & HOUSE FRIES **45**
charbroiled new york sirloin, corso steak sauce

ON THE SIDE

TRUFFLE MAC & CHEESE **13**
wild mushrooms, four cheese blend

JUMBO ASPARAGUS **10**
artichoke lemon olive oil

GARLIC MASHED POTATOES **10**
basil oil, chives

WILTED HAZELNUT SPINACH **10**
brown butter

IDAHO BAKED POTATO **8**
sour cream, butter, bacon, cheddar, green onion

SIGNATURE FRIES **8**
garlic, pepper, parmesan, romesco sauce

POTATO AU GRATIN **10**
white cheddar, rosemary, roasted garlic

BROCCOLINI **10**
sun dried tomato pesto, pinenuts, lemon

WILD MUSHROOMS **10**
garlic, dry sherry

Please make us aware of any food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen & bar uses nuts, dairy, eggs, gluten and the like.