

From the grill and Seafood

ALL STEAKS, CHOPS AND SEAFOOD HAVE A CHOICE OF GARLIC MASHED POTATOES, HOUSE RISOTTO OR FRENCH FRIES-
SERVED WITH SEASONAL VEGETABLE

8oz FILET MIGNON 38
DRIZZLED WITH A PORTO ROSEMARY DEMI-GLACE

14oz NEW YORK STRIP 34
WITH A PORTO ROSEMARY DEMI-GLACE

8oz PETITE NY STRIP STEAK 26
WITH A PORTO ROSEMARY DEMI-GLACE

12oz LAMB RACK 35
WITH A PORTO ROSEMARY DEMI-GLACE

12oz PORK CHOP 31
WITH A HORSERADISH MAPLE GLAZE

LEMON CRUMB COD 30
WITH A MOSCATO BEURRE BLANC

ATLANTIC SALMON 30
LIGHTLY CHAR CRUSTED WITH A DILL CREAM SAUCE

PEPPERCORN SCALLOPS MARKET
SERVED WITH SAUTÉED SPINACH, DRIZZLED WITH A
LEMON MOSCATO BEURRE BLANC

LEMON HERB TROUT 30
WITH A LEMON MOSCATO BEURRE BLANC

ROASTED DUCK BREAST 31
WITH A TART *Cherbandi* PORT SAUCE

Classic Dishes

CHOICE OF PASTA OR HOUSE RISOTTO

THE VENETIAN 39

CLAMS, SHRIMP, SCALLOPS AND CALAMARI SAUTÉED WITH WHITE WINE, SAFFRON, SEAFOOD BROTH,
DICED TOMATOES, GARLIC, BASIL AND BUTTER

VEAL COBBLESTONE 31

TENDER VEAL SAUTÉED WITH BASIL, GARLIC, DICED TOMATO, ASPARAGUS, PROSCIUTTO, FRESH MOZZARELLA
WITH WHITE WINE AND BUTTER SAUCE

SHRIMP SCAMPI 30

LARGE SHRIMP SAUTÉED WITH GARLIC, OVEN CURED TOMATOES, BASIL, SPINACH, ARTICHOKE HEARTS
WITH SCAMPI BUTTER

CHICKEN MADEIRA 27

FRESH CHICKEN SAUTÉED WITH MUSHROOMS, OVEN CURED TOMATOES AND A RICH SPANISH MADEIRA SAUCE

CHICKEN FRANCAISE 27

EGG BATTERED CHICKEN BREAST SAUTÉED WITH FRESH BASIL, MUSHROOMS, ARTICHOKE HEARTS,
OVEN CURED TOMATOES IN A LEMON WHITE WINE SAUCE

SHRIMP AND SPANISH CHORIZO 32

LARGE SHRIMP AND SPANISH CHORIZO SAUSAGE, BANANA AND SPICY CHERRY PEPPERS, SPINACH AND PLUM
TOMATOES IN A GARLIC CHICKEN BROTH SAUCE SERVED OVER PASTA

THE "HOBART" BURGER 18

OUR SPECIALTY BURGER, SEASONED AND GRILLED
TOPPED WITH CHEDDAR & MONTEREY, ONION
RINGS, FULLY DRESSED AND OUR VERY OWN
STATESMAN SAUCE

BBQ BACON CHEESEBURGER 18

OUR SPECIALTY BURGER, SEASONED AND GRILLED
TOPPED WITH CHEDDAR & MONTEREY, CRISP
BACON, BBQ SAUCE AND FRIED HAYSTACK ONIONS

PASTA POMODORO 19

DICED PLUM TOMATOES, BASIL, FRESH
MOZZARELLA, GARLIC AND OLIVE OIL WITH
PARMESAN CHEESE OVER PASTA

PASTA CARBONARA 20

PARMESAN CREAM SAUCE WITH PEAS AND
PANCETTA SERVED TOSSED WITH PASTA

WHITE BEAN PASTA 18

WHITE BEANS, SPINACH, PLUM TOMATOES IN A LIGHT
VEGETABLE STOCK SAUCE WITH FRESH BASIL AND
GARLIC. SERVED WITH PASTA

VEAL PARMESAN 23

TENDER VEAL HAND BREADED TOPPED WITH OUR RED
SAUCE AND MOZZARELLA SERVED WITH PASTA

CHICKEN PARMESAN 20

CHICKEN BREAST HAND BREADED TOPPED WITH OUR
RED SAUCE AND MOZZARELLA SERVED WITH PASTA

PASTA AND MEATBALLS 18

HAND MADE MEATBALLS SERVED WITH PASTA AND RED
SAUCE

ARTICHOKE SAUTE 18

EGG BATTERED ARTICHOKE HEARTS, ASPARAGUS, OVEN
CURED TOMATOES, FRESH BASIL WITH A LIGHT LEMON
BUTTER SAUCE OVER PASTA

VEGETABLE SAUTE 19

A MEDLEY OF FRESH VEGETABLES SAUTÉED WITH OLIVE

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES



FRIED CALAMARI 15

SERVED WITH A SPICY CHUTNEY

TRUFFLE POTATO CHIPS 12

DRIZZLED WITH BLACK TRUFFLE OIL AND BALSAMIC REDUCTION AND TOPPED WITH CRUMBLLED BLEU CHEESE

STEAMED CLAMS (MARKET)

FRESH LITTLENECK CLAMS STEAMED WITH WHITE WINE, GARLIC, BUTTER, TOMATOES AND BASIL

SHRIMP COCKTAIL 18

LARGE SHRIMP , LEMON, COCKTAIL SAUCE

ARTICHOKE FRANCAISE 13

ARTICHOKE HEARTS SAUTÉED TOPPED WITH LEMON BUTTER

FROG LEGS PROVENCAL 16

BREADED AND FRIED TOPPED WITH A SAUCE OF LEMON, BUTTER, PARSLEY AND GARLIC

BEEF EMPANADAS 17

HAND MADE EMPANADAS FILLED WITH CHORIZO AND BEEF SERVED WITH CHIPOTLE DIPPING SAUCE

COBBLESTONE BEANS & GREENS 14

SAUTÉED GREENS, WHITE BEANS, HOT PEPPERS, CHICKEN STOCK , PROSCIUTTO AND PARMESAN CHEESE

LUMP CRAB CAKE 17

FIELD GREENS, SPICY REMOULADE

CHEESE BOARD 20

ASSORTED CHEESES WITH CURED MEATS, OLIVE TAPENADE AND CRACKERS

MUSHROOM ARANCINI 15

SERVED WITH BASIL AND ROASTED RED PEPPER PESTO, TRUFFLE OIL AND A BALSAMIC REDUCTION DRIZZLE

TOMATO BRUSCHETTA 14

ROMA TOMATOES, FRESH MOZZARELLA, BASIL PESTO, BALSAMIC REDUCTION

JUMBO SOFT PRETZELS 14

GARLIC PARMESAN STYLE OR CINNAMON SUGAR

Soups and Salads

FRENCH ONION GRATINEE/ CROCK 7

SOUP OF THE DAY/ CUP 5 BOWL 6

DRESSINGS : HOUSE VINAIGRETTE , CREAMY BLEU, PEPPER PARMESAN, CATALINA FRENCH, RUSSIAN, HONEY MUSTARD, LEMON RANCH, CRUMBLY BLEU

HOUSE SALAD 5

ROMAINE, MIXED GREENS, CUCUMBER, CARROTS, RED ONION, CROUTONS AND TOMATOES WITH HOUSE VINAIGRETTE

BISTRO SALAD 14

MIXED GREENS WITH ROMA TOMATOES, RED ONION, CUCUMBERS, CARROTS, CROUTONS GOAT CHEESE AND TOASTED SUNFLOWER SEEDS WITH A HONEY BALSAMIC VINAIGRETTE

CAESAR SALAD 14

ROMAINE, CAESAR DRESSING AND GARLIC CROUTONS WITH PARMESAN CHEESE

ROMAINE WEDGE 14

FRESH TOMATOES, PICKLED RED ONION, CUCUMBER, CARROTS, TOPPED WITH BACON WITH CREAMY AND CRUMBLLED BLEU CHEESE

CRANBERRY APPLE SALAD 14

MIXED GREENS, JULIENNE APPLES, DRIED CRANBERRIES, RED ONION AND CANDIED WALNUTS WITH A WALDORF STYLE DRESSING AND WHITE BALSAMIC VINAIGRETTE

WILLIAM SMITH GRAIN SALAD 15

MIXED GREENS, BULGUR, QUINOA AND FARO WITH TOMATOES, CUCUMBER, FRESH BASIL AND WHITE BALSAMIC VINAIGRETTE

ADD CHICKEN 5 - SHRIMP 10 - SALMON 9

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