

# THE COBBLESTONE RESTAURANT

## *Appetizers*

**FRIED CALAMARI 13**  
SERVED WITH A SPICY CHILI CHUTNEY

**TRUFFLE POTATO CHIPS 9**  
DRIZZLED WITH BLACK TRUFFLE OIL AND BALSAMIC REDUCTION SPRINKLED WITH CRUMBLD BLEU CHEESE

**STEAMED CLAMS (MARKET)**  
FRESH LITTLENECK CLAMS STEAMED WITH WHITE WINE, GARLIC, BUTTER, TOMATOES AND BASIL

**SHRIMP COCKTAIL 16**  
LARGE SHRIMP , LEMON, COCKTAIL SAUCE

**ARTICHOKE FRANCAISE 11**  
ARTICHOKE HEARTS SAUTÉED TOPPED WITH A LEMON BUTTER

**FROG LEGS PROVENCAL 14**  
HAND BREADED AND FRIED TOPPED WITH A SAUCE OF LEMON, BUTTER, PARSLEY AND GARLIC

**COBBLESTONE BEANS & GREENS 12**  
SAUTÉED GREENS, WHITE BEANS, HOT PEPPERS, CHICKEN STOCK , PROSCIUTTO AND PARMESAN CHEESE

**LUMP CRAB CAKE 14**  
FIELD GREENS, SPICY REMOULADE

**CHEESE BOARD 18**  
ASSORTED CHEESES WITH CURED MEATS, OLIVE TAPENADE

**MUSHROOM ARANCINI 13**  
SERVED WITH BASIL AND ROASTED RED PEPPER PESTO, TRUFFLE OIL AND BALSAMIC REDUCTION DRIZZLE

**TOMATO BRUSCHETTA 11**  
ROMA TOMATOES, FRESH MOZZARELLA, BASIL PESTO, BALSAMIC REDUCTION

**BEEF EMPANADAS 13**  
HAND MADE EMPANADAS FILLED WITH CHORIZO AND BEEF SERVED WITH CHIPOTLE DIPPING SAUCE

**JUMBO SOFT PRETZELS 11**  
GARLIC PARMESAN STYLE OR CINNAMON SUGAR

## *Soups and Salads*

**FRENCH ONION GRATINEE/ CROCK 6**  
**SOUP OF THE DAY/ CUP 4 BOWL 5**

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

### **HOUSE SALAD 4**

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

### **BISTRO SALAD 10**

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

### **CAESAR SALAD 10**

ROMAINE, HOUSE MADE CAESAR DRESSING AND GARLIC CROUTONS WITH PARMESAN CHEESE

### **ROMAINE WEDGE 10**

FRESH TOMATOES, PICKLED RED ONION, CUCUMBER TOPPED WITH BLACK PEPPER BACON WITH CREAMY AND CRUMBLD BLEU CHEESE

### **CRANBERRY APPLE SALAD 10**

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

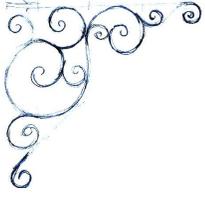
### **WILLIAM SMITH GRAIN SALAD 11**

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

**ADD CHICKEN 4 - SHRIMP 9 - SALMON 8**

**PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES**

*It is our wish at the cobblestone to make your visit enjoyed start to finish, if you have any dietary restrictions such as : gluten, dairy or spice allergy ' please bring it to the attention of your server and we will do are best to accommodate you .*



## *From the grill and Seafood*



ALL STEAKS, CHOPS AND SEAFOOD HAVE A CHOICE OF GARLIC MASHED POTATOES, HOUSE RISOTTO OR FRENCH FRIES

**8oz FILET MIGNON 33**  
DRIZZLED WITH A PORTO ROSEMARY  
DEMI-GLACE

**14oz NEW YORK STRIP 30**  
WITH A PORTO ROSEMARY DEMI-GLACE

**12oz LAMB RACK 29**  
WITH A PORTO ROSEMARY DEMI-GLACE

**12oz PORK CHOP 27**  
WITH A HORSERADISH MAPLE GLAZE

**ROASTED DUCK BREAST 26**  
WITH A TART *Cheribundi* PORT SAUCE

**LEMON CRUMB COD 26**  
WITH A MOSCATO BEURRE BLANC

**ATLANTIC SALMON 26**  
LIGHTLY CHAR CRUSTED WITH  
A DILL CREAM SAUCE

**PEPPERCORN SCALLOPS 29**  
SERVED WITH SAUTÉED SPINACH  
AND DRIZZLED WITH A CITRUS BEURRE  
BLANC

**LEMON HERB TROUT 26**  
WITH A MOSCATO BEURRE BLANC

## *Classic Dishes*

DISHES HAVE A CHOICE OF PASTA OR HOUSE RISOTTO

**THE VENETIAN 36**  
CLAMS, SHRIMP, SCALLOPS AND CALAMARI SAUTÉED WITH WHITE WINE, SAFFRON,  
SEAFOOD BROTH, DICED TOMATOES, GARLIC, BASIL AND BUTTER

**VEAL COBBLESTONE 28**  
TENDER VEAL SAUTÉED WITH BASIL, GARLIC, DICED TOMATO, ASPARAGUS,  
PROSCIUTTO AND FRESH MOZZARELLA WITH WHITE WINE AND BUTTER SAUCE

**SHRIMP SCAMPI 27**  
LARGE SHRIMP SAUTÉED WITH GARLIC, OVEN CURED TOMATOES, BASIL, SPINACH,  
ARTICHOKE HEARTS WITH GARLIC SCAMPI BUTTER

**CHICKEN MADEIRA 24**  
FRESH CHICKEN SAUTÉED WITH MUSHROOMS, OVEN CURED  
TOMATOES AND A RICH SPANISH MADEIRA SAUCE

**CHICKEN FRANCAISE 24**  
EGG BATTERED CHICKEN BREAST SAUTÉED WITH FRESH BASIL, MUSHROOMS,  
ARTICHOKE HEARTS, OVEN CURED TOMATOES IN A LEMON WHITE WINE SAUCE

**SHRIMP AND SPANISH CHORIZO 29**  
LARGE SHRIMP AND SPANISH CHORIZO SAUSAGE, BANANA AND SPICY CHERRY  
PEPPERS, SPINACH AND PLUM TOMATOES IN A GARLIC CHICKEN BROTH SAUCE  
SERVED OVER PASTA

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**PETITE NY STRIP STEAK 20**  
8OZ HAND CUT STRIP STEAK SERVED WITH  
GARLIC MASHED AND VEGETABLE

OUR BURGER IS A SPECIAL GRIND FOR THE COBBLESTONE  
OF CERTIFIED ANGUS BRISKET, CHUCK AND SIRLOIN

**THE "HOBART" BURGER 15**  
OUR SPECIALTY BURGER, SEASONED AND  
GRILLED TOPPED WITH CHEDDAR, ONION RINGS,  
FULLY DRESSED AND OUR VERY OWN STATESMAN  
SAUCE

**BBQ BACON CHEESEBURGER 15**  
OUR SPECIALTY BURGER, SEASONED AND GRILLED  
TOPPED WITH CHEDDAR, CRISP BACON, BBQ  
SAUCE AND FRIED HAYSTACK ONIONS

**PASTA POMODORO 17**  
DICED PLUM TOMATOES, BASIL, FRESH  
MOZZARELLA, GARLIC AND OLIVE OIL  
WITH PARMESAN CHEESE OVER PASTA

**PASTA CARBONARA 18**  
ASIAGO CREAM SAUCE WITH PEAS AND  
PANCETTA SERVED TOSSED WITH PASTA

**VEAL PARMESAN 19**  
TENDER VEAL HAND BREADED TOPPED WITH  
OUR RED SAUCE AND MOZZARELLA SERVED  
WITH PASTA

**CHICKEN PARMESAN 17**  
CHICKEN HAND BREADED TOPPED WITH  
OUR RED SAUCE AND MOZZARELLA  
SERVED WITH PASTA

**PASTA AND MEATBALLS 15**  
HAND MADE MEATBALLS (OUR OWN GROUND  
BEEF) SERVED WITH PASTA AND RED SAUCE

**WHITE BEAN PASTA 16**  
WHITE BEANS, SPINACH, PLUM  
TOMATOES IN A LIGHT VEGETABLE STOCK  
SAUCE WITH FRESH BASIL AND GARLIC  
SERVED OVER PASTA

**ARTICHOKE SAUTE 16**  
EGG BATTERED ARTICHOKE HEARTS,  
ASPARAGUS, OVEN CURED TOMATOES,  
FRESH BASIL WITH A LIGHT LEMON  
BUTTER SAUCE OVER PASTA

**VEGETABLE SAUTE 17**  
A MEDLEY OF FRESH VEGETABLES  
SAUTÉED WITH OLIVE OIL, ROASTED  
GARLIC AND HERBS WITH PASTA

