

THE COBBLESTONE RESTAURANT

Appetizers

FRIED CALAMARI 13
SERVED WITH A SPICY CHILI CHUTNEY

TRUFFLE POTATO CHIPS 10
DRIZZLED WITH 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 12
ROMA TOMATOES, FRESH MOZZARELLA, BASIL
PESTO, BALSAMIC REDUCTION

BEEF EMPANADAS 14
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

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

BISTRO SALAD 11

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

CAESAR SALAD 11

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

ROMAINE WEDGE 11

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

CRANBERRY APPLE SALAD 11

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

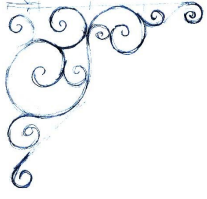
WILLIAM SMITH GRAIN SALAD 12

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

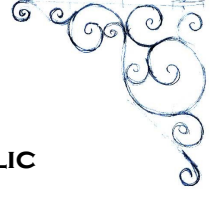
ADD CHICKEN 4 - SHRIMP 9 - SALMON 8

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 34
DRIZZLED WITH A PORTO ROSEMARY
DEMI-GLACE

14oz NEW YORK STRIP 31
WITH A PORTO ROSEMARY DEMI-GLACE

12oz LAMB RACK 30
WITH A PORTO ROSEMARY DEMI-GLACE

12oz PORK CHOP 28
WITH A HORSERADISH MAPLE GLAZE

ROASTED DUCK BREAST 28
WITH A TART *Cheribundi* PORT SAUCE

LEMON CRUMB COD 27
WITH A MOSCATO BEURRE BLANC

ATLANTIC SALMON 27
LIGHTLY CHAR CRUSTED WITH
A DILL CREAM SAUCE

PEPPERCORN SCALLOPS 29
SERVED WITH SAUTÉED SPINACH
AND DRIZZLED WITH A LEMON MOSCATO
BEURRE BLANC

LEMON HERB TROUT 27
WITH A LEMON 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

PETITE NY STRIP STEAK 22
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 & MONTEREY,
ONION RINGS, FULLY DRESSED AND OUR VERY
OWN STATESMAN SAUCE

BBQ BACON CHEESEBURGER 15
OUR SPECIALTY BURGER, SEASONED AND GRILLED
TOPPED WITH CHEDDAR & MONTEREY, CRISP BA-
CON, 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 BREAST 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

