

# From the grill and Seafood

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

**8oz FILET MIGNON 37**  
DRIZZLED WITH A PORTO ROSEMARY DEMI-GLACE

**14oz NEW YORK STRIP 33**  
WITH A PORTO ROSEMARY DEMI-GLACE

**8oz PETITE NY STRIP STEAK 25**  
WITH A PORTO ROSEMARY DEMI-GLACE

**12oz LAMB RACK 34**  
WITH A PORTO ROSEMARY DEMI-GLACE

**12oz PORK CHOP 30**  
WITH A HORSERADISH MAPLE GLAZE

**LEMON CRUMB COD 29**  
WITH A MOSCATO BEURRE BLANC

**ATLANTIC SALMON 29**  
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 29**  
WITH A LEMON MOSCATO BEURRE BLANC

**ROASTED DUCK BREAST 30**  
WITH A TART *Cherbandi* PORT SAUCE

## Classic Dishes

CHOICE OF PASTA OR HOUSE RISOTTO

### THE VENETIAN 38

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

### VEAL COBBLESTONE 30

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

### SHRIMP SCAMPI 29

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

### CHICKEN MADEIRA 26

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

### CHICKEN FRANCAISE 26

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

### SHRIMP AND SPANISH CHORIZO 31

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 17

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

### BBQ BACON CHEESEBURGER 17

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

### PASTA POMODORO 18

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

### PASTA CARBONARA 19

PARMESAN CREAM SAUCE WITH PEAS AND PANCETTA SERVED TOSSED WITH PASTA

### WHITE BEAN PASTA 17

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

### VEAL PARMESAN 22

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

### CHICKEN PARMESAN 19

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

### PASTA AND MEATBALLS 17

HAND MADE MEATBALLS SERVED WITH PASTA AND RED SAUCE

### ARTICHOKE SAUTE 17

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

### VEGETABLE SAUTE 18

A MEDLEY OF FRESH VEGETABLES SAUTÉED WITH OLIVE OIL, ROASTED GARLIC AND HERBS SERVED WITH PASTA

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



**FRIED CALAMARI 14**

SERVED WITH A SPICY CHUTNEY

**TRUFFLE POTATO CHIPS 11**

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 17**

LARGE SHRIMP , LEMON, COCKTAIL SAUCE

**ARTICHOKE FRANCAISE 12**

ARTICHOKE HEARTS SAUTÉED TOPPED WITH LEMON BUTTER

**FROG LEGS PROVENCAL 15**

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

**BEEF EMPANADAS 16**

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

**COBBLESTONE BEANS & GREENS 13**

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

**LUMP CRAB CAKE 16**

FIELD GREENS, SPICY REMOULADE

**CHEESE BOARD 19**

ASSORTED CHEESES WITH CURED MEATS, OLIVE TAPENADE AND CRACKERS

**MUSHROOM ARANCINI 14**

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

**TOMATO BRUSCHETTA 13**

ROMA TOMATOES, FRESH MOZZARELLA, BASIL PESTO, BALSAMIC REDUCTION

**JUMBO SOFT PRETZELS 13**

GARLIC PARMESAN STYLE OR CINNAMON SUGAR

*Soups and Salads*

**FRENCH ONION GRATINEE/ CROCK 6.5**

**SOUP OF THE DAY/ CUP 4.5 BOWL 5.5**

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

**HOUSE SALAD 4.5**

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

**BISTRO SALAD 13**

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

**CAESAR SALAD 13**

ROMAINE, CAESAR DRESSING AND GARLIC CROUTONS WITH PARMESAN CHEESE

**ROMAINE WEDGE 13**

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

**CRANBERRY APPLE SALAD 13**

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

**WILLIAM SMITH GRAIN SALAD 13**

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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