

THE COBBLESTONE RESTAURANT

Dinner

Appetizers

- FRIED CALAMARI 12**
SERVED WITH A SPICY CHILI CHUTNEY
- TRUFFLE POTATO CHIPS 9**
DRIZZLED WITH BLACK TRUFFLE OIL
THEN SPRINKLED WITH CRUMBLÉ BLEU
CHEESE AND SEA SALT
- STEAMED CLAMS MARKET**
FRESH LITTLENECK CLAMS STEAMED WITH
WHITE WINE, GARLIC, BUTTER,
ROMA TOMATOES AND BASIL
- SHRIMP COCKTAIL 15**
LARGE SHRIMP POACHED WITH WINE,
LEMON
- ARTICHOKE FRANÇAISE 10**
ARTICHOKE HEARTS SAUTÉED TOPPED WITH
A LEMON BUTTER
- FROG LEGS PROVECALE 12**
HAND BREADED AND FRIED TOPPED WITH A
SAUCE OF LEMON, BUTTER, PARSLEY AND
GARLIC

UTICA BEANS AND GREENS 10
SAUTÉED GREENS, WHITE BEANS,
HOT PEPPERS, CHICKEN STOCK,
PROSCIUTTO AND ASIAGO CHEESE

LUMP CRAB CAKE 13
SERVED WITH FIELD GREENS,
SPICY REMOULADE

CHEESE BOARD 16
ASSORTED CHEESES WITH
CURED MEATS, OLIVE TAPENADE

MUSHROOM ARANCINI 12
SERVED WITH BASIL AND ROASTED
RED PEPPER PESTO

TOMATO BRUSCHETTA 10
ROMA TOMATOES, FRESH MOZZARELLA,
BASIL PESTO, BALSAMIC
REDUCTION AND VIRGIN OLIVE OIL

BEEF EMPANADAS 12
HAND MADE EMPANADAS FILLED WITH
CHORIZO AND BEEF SERVED WITH
CHIPOTLE SOUR CREAM SAUCE

JUMBO SOFT PRETZELS 10
GARLIC PARMESAN STYLE OR
CINNAMON SUGAR STYLE

Soups and Salads

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

**DRESSINGS : HOUSE VINAIGRETTE , CREAMY BLEU,
LEMON RANCH, CRUMBLY BLEU**

HOUSE SALAD 4
MIXED GREENS, CUCUMBER, SLIVERED RED ONION AND ROMA TOMATOES
WITH HOUSE VINAIGRETTE

BISTRO SALAD 9
MIXED GREENS WITH ROMA TOMATOES, RED ONION, CUCUMBERS, RADISHES,
GOAT CHEESE AND TOASTED SUNFLOWER SEEDS WITH A HONEY BALSAMIC
VINAIGRETTE

CAESAR SALAD 9
ROMAINE, HOUSE MADE CAESAR DRESSING AND GARLIC CROUTONS
WITH PARMESAN CHEESE

ROMAINE WEDGE 9
FRESH TOMATOES, PICKLED RED ONION, CUCUMBER, RADISHES TOPPED WITH
BLACK PEPPER BACON WITH CREAMY AND CRUMBLÉ BLEU CHEESE

CRANBERRY APPLE SALAD 9
MIXED GREENS, JULIENNE APPLES, DRIED CRANBERRIES, RED ONION AND CANDIED
WALNUTS WITH A WALDORF STYLE DRESSING AND WHITE BALSAMIC VINAIGRETTE

WILLIAM SMITH GRAIN SALAD 10
MIXED GREENS, BULGUR, QUINOA AND FARRO WITH TOMATOES,
CUCUMBER, FRESH BASIL, VIRGIN OLIVE OIL AND WHITE BALSAMIC VINAIGRETTE

ADD CHICKEN 4 - SHRIMP 9 - SALMON 8

*It is our wish at the cobblestone to make sure your visit is 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 our best to accommodate you .*

THE COBBLESTONE RESTAURANT

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 31
DRIZZLED WITH A PORTO ROSEMARY
DEMI-GLACE

14oz NEW YORK STRIP 28
WITH A PORTO ROSEMARY DEMI-GLACE

12oz LAMB RACK 27
WITH A PORTO ROSEMARY DEMI-GLACE

12oz PORK CHOP 26
WITH A HORSERADISH MAPLE GLAZE

ROASTED DUCK BREAST 25
WITH A TART *Cheribundi* PORT SAUCE

LEMON CRUMB COD 25
WITH A MOSCATO BEURRE BLANC

ATLANTIC SALMON 25
LIGHTLY CHAR CRUSTED WITH
A DILL CREAM SAUCE

PEPPERCORN SCALLOPS 28
SERVED WITH GREENS AND DRIZZLED
WITH A CITRUS BEURRE BLANC

LEMON HERB TROUT 25
WITH A MOSCATO BEURRE BLANC

Classic Dishes

DISHES HAVE A CHOICE OF PASTA OR HOUSE RISOTTO

THE VENETIAN 35
CLAMS, SHRIMP, SCALLOPS AND CALAMARI SAUTÉED WITH WHITE WINE, SAFFRON,
SEAFOOD BROTH, DICED TOMATOES, GARLIC, BASIL AND BUTTER

VEAL COBBLESTONE 26
TENDER VEAL SAUTÉED WITH BASIL, GARLIC, TOMATO CONCASSE, ASPARAGUS,
PROSCIUTTO AND FRESH MOZZARELLA WITH WHITE WINE AND BUTTER SAUCE

SHRIMP SCAMPI 25
LARGE SHRIMP SAUTÉED WITH GARLIC, OVEN CURED TOMATOES, BASIL, SPINACH,
ARTICHOKE HEARTS WITH GARLIC SCAMPI BUTTER

CHICKEN MADEIRA 22
FRESH CHICKEN SAUTÉED WITH MUSHROOMS, OVEN CURED
TOMATOES AND A RICH SPANISH MADEIRA SAUCE

CHICKEN FRANCAISE 22
EGG BATTERED CHICKEN BREAST SAUTÉED WITH FRESH BASIL, MUSHROOMS,
ARTICHOKE HEARTS, OVEN CURED TOMATOES IN A LEMON WHITE WINE SAUCE

SHRIMP AND SPANISH CHORIZO 25
LARGE SHRIMP AND SPICY SPANISH CHORIZO SAUSAGE, BANANA PEPPERS AND SPICY CHERRY
PEPPERS, SPINACH AND PLUM TOMATOES IN A GARLIC CHICKEN BROTH SAUCE
SERVED OVER PASTA

PETITE NY STRIP STEAK 18
8OZ HAND CUT STRIP STEAK SERVED WITH
GARLIC MASHED AND SEASONAL VEGETABLE

THE "HOBART" BURGER 14
OUR SPECIALTY BURGER, SEASONED AND
GRILLED TOPPED WITH A FOUR CHEESE BLEND,
FRIED ONION RINGS FULLY DRESSED WITH OUR
VERY OWN STATESMAN SAUCE

PASTA POMODORO 16
DICED PLUM TOMATOES, BASIL, FRESH
MOZZARELLA, GARLIC AND OLIVE OIL
WITH PARMESAN CHEESE OVER PASTA

PASTA CARBONARA 17
ASIAGO CREAM SAUCE WITH PEAS AND
PANCETTA SERVED TOSSED WITH PASTA

VEGETABLE SAUTE 16
A MEDLEY OF FRESH ROASTED VEGETABLES
WITH OLIVE OIL, ROASTED GARLIC AND FRESH
HERBS TOSSED WITH PASTA

VEAL PARMESAN 17
TENDER VEAL HAND BREADED TOPPED WITH
OUR RED SAUCE AND MOZZARELLA SERVED
WITH PASTA

CHICKEN PARMESAN 16
CHICKEN HAND BREADED TOPPED WITH
OUR RED SAUCE AND MOZZARELLA
SERVED WITH PASTA

SPAGHETTI AND MEATBALLS 14
HAND MADE MEATBALLS (OUR OWN GROUND
BEEF) SERVED WITH PASTA AND RED SAUCE

TUSCAN WHITE BEAN PASTA 15
CANNELLINI BEANS, SPINACH PLUM
TOMATOES IN A LIGHT VEGETABLE STOCK
SAUCE WITH FRESH BASIL AND GARLIC
SERVED OVER PASTA

LEMON ARTICHOKE SAUTE 15
EGG BATTERED ARTICHOKE HEARTS,
ASPARAGUS, OVEN CURED TOMATOES,
FRESH BASIL WITH A LIGHT LEMON
BUTTER SAUCE OVER PASTA