

THE COBBLESTONE RESTAURANT

Dinner

Appetizer

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| FRIED CALAMARI 12
SERVED WITH A SPICY CHILI CHUTNEY | UTICA BEANS AND GREENS 10
DISH MADE OF SAUTÉED GREENS, WHITE BEANS, HOT PEPPERS, CHICKEN STOCK, PROSCIUTTO AND ASIAGO CHEESE |
| TRUFFLE POTATO CHIPS 9
DRIZZLED WITH BLACK TRUFFLE OIL THEN SPRINKLED WITH CRUMBLÉD BLEU CHEESE AND SEA SALT | LUMP CRAB CAKE 13
SERVED WITH FIELD GREENS, SPICY REMOULADE |
| STEAMED CLAMS MARKET
FRESH LITTLENECK CLAMS STEAMED WITH WHITE WINE, GARLIC, BUTTER, ROMA TOMATOES AND BASIL | CHEESE BOARD 16
ASSORTED CHEESES WITH CURED MEATS, OLIVE TAPENADE |
| SHRIMP COCKTAIL 15
LARGE SHRIMP POACHED WITH WINE, LEMON AND OLD BAY | MUSHROOM ARANCINI 12
SERVED WITH BASIL AND ROASTED RED PEPPER PESTO |
| ARTICHOKE FRANCAISE 10
ARTICHOKE HEARTS SAUTÉED WITH WHITE WINE, BUTTER LEMON | TOMATO BRUSCHETTA 9
ROMA TOMATOES, FRESH MOZZARELLA, BASIL PESTO, BALSAMIC REDUCTION AND VIRGIN OLIVE OIL |
| FROG LEGS PROVECALE 12
HAND BREADED AND FRIED TOPPED WITH A SAUCE OF LEMON, BUTTER, PARSLEY AND GARLIC | |

Soup and Salad

- FRENCH ONION GRATINEE/ CROCK 6**
SOUP OF THE DAY/ CUP 4 BOWL 5
- DRESSINGS :** HOUSE VINAIGRETTE , CREAMY BLEU, LEMON RANCH, PEPPER PARMESAN, 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 8**
ROMAINE, HOUSE MADE CAESAR DRESSING AND GARLIC CROUTONS WITH PARMESAN CHEESE
- ROMAINE WEDGE 9**
FRESH TOMATOES, SLIVERED ONION AND BLACK PEPPER BACON WITH CREAMY AND CRUMBLÉD BLEU CHEESE
- CRANBERRY APPLE SALAD 9**
ROMAINE AND ICEBERG LETTUCE, SLIVERED APPLES, DRIED CRANBERRIES, PICKLED RED ONION AND CANDIED WALNUTS WITH A WALDORF STYLE DRESSING
- MIXED GRAIN AND HERB SALAD 9**
MIXED GREENS, BULGUR, QUINOA AND FARRO WITH TOMATOES, CUCUMBER, FRESH BASIL, VIRGIN OLIVE OIL AND WHITE BALSAMIC VINAIGRETTE

THE COBBLESTONE RESTAURANT

Dinner

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 28

DRIZZLED WITH A PORTO ROSEMARY DEMI-GLACE

14oz NEW YORK STRIP 27

WITH A PORTO ROSEMARY DEMI-GLACE

14oz LAMB RACK 26

WITH A PORTO ROSEMARY DEMI-GLACE

12oz PORK CHOP 25

WITH A HORSERADISH MAPLE GLAZE

LEMON CRUMB COD 22

WITH A MOSCATO BEURRE BLANC

ATLANTIC SALMON 25

LIGHTLY CHAR CRUSTED WITH A DILL CREAM SAUCE

PEPPERCORN SCALLOPS 25

SERVED WITH GREENS AND DRIZZLED WITH A CITRUS BEURRE BLANC

LEMON HERB TROUT 23

WITH A MOSCATO BEURRE BLANC

Classic Sautee

DISHES HAVE A CHOICE OF PASTA OR HOUSE RISOTTO

THE VENETIAN 30

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

PASTA CARBONARA 17

ASIAGO CREAM SAUCE WITH PEAS AND PANCETTA SERVED TOSSED WITH PASTA

ROASTED VEGETABLE SAUTE 16

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

PASTA POMODORO 16

SAN MARZANO TOMATOES, BASIL, FRESH MOZZARELLA, GARLIC AND OLIVE OIL TOPPED WITH PARMESAN TOSSED WITH PASTA

VEAL COBBLESTONE 25

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

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