

# 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 CRUMBED 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 CRUMBED 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