



COBBLESTONE VALENTINE'S MENU

STARTERS

SHE CRAB SOUP 6

OYSTERS 18
MIGNONETTE / HORSERADISH

CHARCUTERIE BOARD 18
ARTISAN MEATS / CULTURED CHEESES / HOUSEMADE MUSTARD / CROSTINIS

SMOKED SALMON 13
IN HOUSE SMOKED SALMON / TOASTED CROSTINIS / EGG / CAPER / DILL

SPICY SHRIMP 13
LIGHTLY BREADED / SPICY AIOLI / SCALLION CORN SALAD

DUCK TACOS 13
DUCK BREAST / CARAMELIZED ONION / GOAT CHEESE / BLACKBERRY CORN SALSA

BABY BEET SALAD 10
ROASTED BABY BEETS / MARBLE POTATO / FARM EGG / ROASTED SHALLOT CRÈME FRAICHE

CHEF'S ROMAINE SALAD 8
PARMIGIANO-REGGIANO / CELERY / KALE / FRIED CAPER / ANCHOVY DRESSING

WEDGE SALAD 8
ICEBERG / BACON LARDON / CUCUMBER / BLEU CHEESE CRUMBLES / BUTTERMILK DRESSING

LIZ'S SIGNATURE SALAD 7
GREENS / SPICED PECANS / RED ONION / BLEU CHEESE CRUMBLES / RASPBERRY VINAIGRETTE

ENTRÉES

RIBEYE 38
12 OUNCES / SAUTÉED MUSHROOMS / MARBLE POTATO / THUMBELINA CARROT

FISCHER FARMS FILET 28
6 OUNCES / SHALLOT HERB BUTTER / POTATO PUREE / BROCCOLINI

SCALLOPS 31
PARMESAN RISOTTO / BROWN BUTTER VINAIGRETTE / KALETTA

BEEF SHORT RIB 28
POLENTA CAKE / WILD MUSHROOMS / BORDELAISE / WASABI MUSTARD GREENS

AMBERJACK 27
SMOKED GRAPEFRUIT / YUZU CRÈME FRAICHE / CHICHARRON / RICED CAULIFLOWER

JACK & COKE PORK CHOP 27
CARAMELIZED BRUSSELS SPROUTS / BEER MUSTARD / POMEGRANATE / CARROT

CHICKEN 19
CONFIT SCRAPPLE / BRAISED CABBAGE / THUMBELINA CARROT

PASTA MEDITERRANEAN 16
SPINACH / SUNDRIED TOMATOES / PINE NUTS / GARLIC / OLIVE OIL / PARMESAN
AVAILABLE WITH GRILLED CHICKEN OR SAUTÉED SHRIMP