

# Cobblestone Creek

COUNTRY CLUB

## STARTERS

Soup Du' Jour	5/6	Reuben Spring Rolls	8
Artichoke Cauliflower Pizza (GF) <i>Cauliflower Pizza Crust topped with Creamy Asiago Cheese, Artichokes Roasted Peppers &amp; Basil</i>	10	<i>Corned Beef, Sauerkraut, Swiss Cheese &amp; Russian Dressing Dipping Sauce</i>	
Fried Calamari	14	Jumbo Shrimp or Lump Crab Cocktail	15
<i>Served Crispy with your choice of sauce: Marinara, Sweet Chile &amp; White Balsamic Reduction, Buffalo or Garlic Aioli</i>		<i>Cocktail Sauce &amp; Spicy Remoulade</i>	
		Dozen Chicken Wings	12
		<i>Your choice of Buffalo, Teriyaki, or BBQ Sauce</i>	

## SALADS & HANDHELD

Caesar Salad	10	Poppysseed Shrimp & Spinach Salad (GF)	18
<i>Chopped Hearts of Romaine, House Herbed Croutons, Aged Parmesan with Homemade Caesar Dressing</i>		<i>Baby Spinach, Jumbo Shrimp, Crumbled Bacon, Carrots, Pecans &amp; Creamy Poppysseed Dressing</i>	
<i>Add Chicken 5, Salmon 7, Shrimp 8, Steak 8</i>		Quesadillas	14
Autumn Kale Salad (GF)	10	<i>Choice of Chicken, Steak, Shrimp, or Grilled Veggies with Cheddar &amp; Pepper Jack Cheeses, Peppers &amp; Onions, Sour Cream, Guacamole, &amp; Pico de Gallo</i>	
<i>Kale, Apples, Pears, Cranberries, Walnuts, Feta Cheese &amp; Honey-Apple Vinaigrette</i>		<i>(Make it Vegan with our Vegan Cheddar Cheese!)</i>	
<i>Add Chicken 5, Salmon 7, Shrimp 8, Steak 8</i>		Burger	19
Ahi Tuna Crunch Salad	19	<i>10oz Angus Beef, Turkey, Veggie, or Beyond Burger, Brioche Bun with Lettuce, Tomato, Red Onions, &amp; Pickle with a side of House Fries</i>	
<i>Seared Ahi Tuna on a salad of Napa Cabbage, Carrots, Cucumbers, Edamame, Wasabi Peas, Avocado &amp; Crispy Chow Mein Noodles</i>		<i>Add: American, Swiss, Cheddar, Provolone, Smoked Gouda, Pepper Jack Cheese, Bacon, Grilled Onions &amp; Mushrooms</i>	

## ENTREES

All Entrees are served with choice of Soup or Salad

\*House Salad, Caesar Salad, or Chopped Iceberg

Cider Glazed Roasted Chicken (GF)	26	Cobblestone Crab Cakes	31/26
<i>Carolina &amp; Wild Rice Pilaf, Roasted Quince, Patty Pan Squash &amp; Haricot Verts</i>		<i>Our Signature Oven-Baked Crab Cakes with Fresh Lemon, Sweet Potato Fries, Crisp Coleslaw &amp; Tartar Sauce</i>	
Coffee Rubbed Coulotte Steak (GF)	32	Surf-n-Turf	45
<i>8oz. Beef Coulotte Steak with Spiced Coffee Rub, Vegetable Medley &amp; Root Vegetable Gratin</i>		<i>Petite Filet &amp; Lobster Tail</i>	
Pumpkin Ravioli	23	<i>Buttermilk Mashed Potatoes, Baby Vegetables, Steakhouse Onion Rings</i>	
<i>Kale, Dried Cranberries, Walnuts, Asiago Cheese, Toasted Pepitas &amp; Sage</i>		<i>Cabernet Wine Sauce</i>	
Cedar Plank Salmon (GF)	27	Wild Mushroom Tagliatelle (V)	23
<i>Toasted Hazelnut Quinoa, Brussel Sprouts, Dried Cherries &amp; A Maple Yam Puree</i>		<i>Wide Noodles Tossed with Exotic Mushrooms, Kale, Squash, Caramelized Onions, EVOO &amp; Toasted Pepitas</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Friday Dinner