

DINNER MENU

STARTERS • SALADS

<i>CHEF'S SOUP DU JOUR</i>	<i>CUP \$3</i>	<i>BOWL \$4</i>
<i>SHRIMP COCKTAIL</i>		<i>\$12</i>
<i>SMOKED SALMON PLATE</i>		<i>\$12</i>
<i>IN HOUSE SMOKED SALMON, TOASTED CROSTINIS, EGG, CAPERS AND DILL CREAM</i>		
<i>COBBLESTONE CRAB CAKES WITH CREOLE AIOLI</i>		<i>\$13</i>
<i>SPINACH ARTICHOKE DIP</i>		<i>\$9</i>
<i>SERVED WITH PITA CRISPS</i>		
<i>TAQUITOS</i>		<i>\$8</i>
<i>CHICKEN, BACON AND CREAM CHEESE ROLLED IN A QUICK FRIED FLOUR TORTILLA</i>		
<i>BLACK BEAN QUESADILLA</i>		<i>\$7</i>
<i>SPICY BLACK BEANS WITH FETA AND CHEDDAR CHEESE IN A GRILLED FLOUR TORTILLA SERVED WITH HOMEMADE SALSA AND SOUR CREAM</i>		
	<i>ADD CHICKEN</i>	<i>\$9</i>
<i>LIZ'S SIGNATURE SALAD</i>		<i>\$6</i>
<i>MIXED GREENS, RED ONION, TOMATOES, SPICED PECANS AND BLEU CHEESE CRUMBLES IN OUR HOMEMADE RASPBERRY VINAIGRETTE</i>		
<i>LETTUCE WEDGE</i>		<i>\$5</i>
<i>ICEBERG WEDGE SERVED WITH TOMATOES, CUCUMBER AND BLEU CHEESE CRUMBLES WITH HOMEMADE BLEU CHEESE DRESSING</i>		
<i>CAESAR SALAD</i>		<i>\$5</i>
<i>ROMAINE, CROUTONS, RED ONION AND PARMESAN IN CLASSIC CAESAR</i>		
<i>TOSSED SALAD</i>		<i>\$3</i>
<i>MIXED GREENS, CARROTS, TOMATO, CROUTONS, CUCUMBER AND CHEESE</i>		

STEAKS • ENTRÉES

<i>NEW YORK STRIP 12 OUNCES CREEKSTONE FARMS CERTIFIED BLACK ANGUS*</i>	<i>\$24</i>
<i>FILET MIGNON 6 OUNCES CREEKSTONE FARMS CERTIFIED BLACK ANGUS*</i>	<i>\$18</i>
<i>SIRLOIN 10 OUNCES CREEKSTONE FARMS CERTIFIED BLACK ANGUS*</i>	<i>\$17</i>

BLACKENED \$1
BUTTERMILK ONION STRAWS \$2
BLEU CHEESE CRUST \$2
SAUTÉED MUSHROOMS \$2
OSCAR STYLE \$4

ADD THREE BEER BATTERED SHRIMP TO ANY ENTRÉE \$4

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

<i>CEDAR PLANK BLUE CORNMEAL CRUSTED SALMON*</i>	\$17
GRILLED TO MEDIUM WITH DIJON CREAM SAUCE	
<i>CHICKEN BRUSCHETTA</i>	\$15
GRILLED AND TOPPED WITH FRESH TOMATOES, BASIL, FETA AND BLACK OLIVES	
<i>CHICKEN FLORENTINE</i>	\$14
STUFFED WITH SPINACH, HAM AND PROVOLONE WITH SPINACH CREAM SAUCE	
<i>PORK SCALOPPINI MARSALA</i>	\$14
TWO TENDER PORK FILET CUTLETS IN MUSHROOM MARSALA SAUCE	
<i>BEER BATTERED TILAPIA FILET</i>	\$13
WITH CHIPOTLE TARTAR SAUCE	

ABOVE ENTRÉES SERVED WITH CHEF'S ACCOMPANIMENTS

PASTAS

<i>LIME CHICKEN FETTUCCINI</i>	\$15
SPINACH FETTUCCINI, CHICKEN, TEQUILA CREAM SAUCE, SWEET PEPPERS AND ONION	
<i>PASTA MEDITERRANEAN</i>	\$12
SPINACH, SUN-DRIED TOMATOES, PINE NUTS, FETA CHEESE, PARMESAN, GARLIC AND OLIVE OIL TOSSED WITH PENNE	
ADD GRILLED CHICKEN \$14	ADD SAUTÉED SHRIMP \$16
<i>PENNE À LA VODKA</i>	\$12
PENNE TOSSED IN VODKA TOMATO CREAM SAUCE WITH SWEET PEPPERS AND ONION	
ADD GRILLED CHICKEN \$14	ADD SAUTÉED SHRIMP \$16

SANDWICHES • ENTRÉE SALADS

<i>CALIFORNIA CHICKEN CLUB</i>	\$9
GRILLED BREAST OF CHICKEN WITH GUACAMOLE, BACON AND PROVOLONE	
<i>BACON CHEDDAR OR MUSHROOM SWISS BURGER*</i>	\$8
HALF POUND BURGER GRILLED TO ORDER	
<i>CRISPY WHITEFISH FILET</i>	\$8
LIGHTLY BREADED AND FRIED, SERVED WITH CHIPOTLE TARTAR SAUCE	
<i>OPEN-FACED TURKEY</i>	\$8
GRILLED MARBLE RYE WITH TURKEY, BACON, HOMEMADE GUACAMOLE, RED ONION, TOMATO AND PROVOLONE	
<i>CHICKEN & GOAT CHEESE SALAD</i>	\$10
TOSSED WITH TOASTED ALMONDS, GRILLED ASPARAGUS AND BALSAMIC VINAIGRETTE	
<i>SALMON GARDEN SALAD*</i>	\$13
GRILLED SALMON FILET ATOP MIXED GREENS WITH CUCUMBER, ONION, TOMATOES, CROUTONS AND HONEY MUSTARD	
<i>STRAWBERRY SPINACH SALAD</i>	\$9
SPINACH, FRESH STRAWBERRIES, ALMONDS, MUSHROOMS, FETA CHEESE, RED ONION AND BALSAMIC VINAIGRETTE	
	ADD CHICKEN \$11

A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF EIGHT OR MORE

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**KENT & LIZ ESRA, PROPRIETORS
EXECUTIVE CHEF**

MATT WAGNER,