

LUNCH MENU

STARTERS • SALADS

<i>CHEF'S SOUP DU JOUR</i>	<i>CUP 3</i>	<i>BOWL</i>	<i>4</i>
<i>SMOKED SALMON PLATE</i> IN HOUSE SMOKED SALMON, TOASTED CROSTINIS, EGG, CAPERS AND DILL CREAM			<i>12</i>
<i>COBBLESTONE CRAB CAKES WITH CREOLE AIOLI</i>			<i>13</i>
<i>SPINACH ARTICHOKE DIP</i> WITH PITA CRISPS			<i>9</i>
<i>TAQUITOS</i> CHICKEN, BACON AND CREAM CHEESE ROLLED IN A QUICK FRIED FLOUR TORTILLA			<i>8</i>
<i>BLACK BEAN QUESADILLA</i> SPICY BLACK BEANS WITH FETA AND CHEDDAR CHEESE IN A GRILLED FLOUR TORTILLA SERVED WITH HOMEMADE SALSA AND SOUR CREAM			<i>7</i>
		<i>ADD CHICKEN</i>	<i>9</i>
<i>LIZ'S SIGNATURE SALAD</i> MIXED GREENS, RED ONION, TOMATOES, SPICED PECANS AND BLEU CHEESE CRUMBLES IN OUR HOMEMADE RASPBERRY VINAIGRETTE			<i>6</i>
<i>LETTUCE WEDGE</i> ICEBERG WEDGE SERVED WITH TOMATOES, CUCUMBER AND BLEU CHEESE CRUMBLES WITH HOMEMADE BLEU CHEESE DRESSING			<i>5</i>
<i>CAESAR SALAD</i> ROMAINE, CROUTONS, RED ONION AND PARMESAN IN CLASSIC CAESAR DRESSING			<i>5</i>
<i>TOSSED SALAD</i> MIXED GREENS, CARROTS, TOMATO, CROUTONS, CUCUMBER AND CHEESE			<i>3</i>
<i>CHICKEN WALNUT SALAD</i> ALL WHITE MEAT CHICKEN, CELERY, GRAPES, WALNUTS AND SCALLIONS SERVED OVER GREENS WITH A FRESH-BAKED MUFFIN			<i>8</i>
<i>SALMON GARDEN SALAD*</i> GRILLED SALMON FILET ATOP MIXED GREENS WITH CUCUMBER, TOMATO, ONION, SEASONED CROUTONS AND HONEY MUSTARD DRESSING			<i>13</i>
<i>CHICKEN & GOAT CHEESE SALAD</i> TOSSED WITH TOASTED ALMONDS, GRILLED ASPARAGUS AND BALSAMIC VINAIGRETTE			<i>10</i>
<i>STRAWBERRY SPINACH SALAD</i> SPINACH, FRESH STRAWBERRIES, ALMONDS, MUSHROOMS, FETA CHEESE, RED ONION AND BALSAMIC DRESSING			<i>9</i>
		<i>ADD CHICKEN</i>	<i>11</i>
<i>SOUP / HALF COBBLESTONE CLUB COMBO</i>			<i>7</i>
<i>SOUP / SALAD COMBO*</i>			<i>8</i>
<i>SALAD / HALF COBBLESTONE CLUB COMBO*</i>			<i>8</i>

**SALAD CHOICE: SIGNATURE, WEDGE OR CAESAR*

*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.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF DILLED RED POTATO SALAD, BROCCOLI SALAD, FRESH FRUIT OR FRIES

CALIFORNIA CHICKEN CLUB GRILLED BREAST OF CHICKEN WITH GUACAMOLE, BACON AND PROVOLONE	9
BACON CHEDDAR OR MUSHROOM SWISS BURGER* HALF POUND BURGER GRILLED TO ORDER	8
CRISPY WHITEFISH FILET LIGHTLY BREADED AND FRIED, SERVED WITH CHIPOTLE TARTAR SAUCE	8
COBBLESTONE CLUB FRESH TURKEY, HAM, BACON, LETTUCE, TOMATO AND MAYO BETWEEN LAYERS OF WHITE TOAST WITH CHEDDAR AND SWISS CHEESE	8
OPEN-FACED TURKEY MARBLE RYE GENTLY GRILLED WITH TURKEY, BACON, HOMEMADE GUACAMOLE, RED ONION, TOMATO AND PROVOLONE	8
BREADED PORK TENDERLOIN A HOOSIER FAVORITE! HAND BREADED AND SERVED WITH LETTUCE, TOMATO AND MAYO	7
VEGGIE WRAP HERBED CREAM CHEESE, CUCUMBER, TOMATO, RED PEPPER, ROMAINE, RED ONION AND BROCCOLI TUCKED IN A GRILLED FLOUR TORTILLA	7
	ADD SMOKED SALMON 10
	ADD CHICKEN 9

ENTRÉES

QUICHE OF THE DAY SERVED WITH FRESH FRUIT AND A HOMEMADE MUFFIN	8
FISH TACOS CAJUN SPICED WHITEFISH WITH FRESH CILANTRO, ONION AND SALSA ON TWO FLOUR TORTILLAS	8
LIME CHICKEN FETTUCCINI SPINACH FETTUCCINI, TEQUILA CREAM SAUCE, SWEET PEPPERS AND ONION	13
PASTA MEDITERRANEAN SPINACH, SUN-DRIED TOMATOES, PINE NUTS, FETA CHEESE, PARMESAN, GARLIC AND OLIVE OIL TOSSED WITH PENNE	10
PENNE À LA VODKA PENNE TOSSED IN VODKA TOMATO CREAM SAUCE WITH SWEET PEPPERS AND ONION	10

A GRATUITY OF 18% MAY BE ADDED TO PARTIES OF EIGHT OR MORE

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