

Cobb's Mill Inn by the Waterfall Dinner Menu

Starters

French Onion Soup Gratinée

\$8.00

Escargots

*Sautéed Escargots, served with Warm Bartlett Pears, Mesclun Salad
Stilton Cheese Sauce \$10.00*

Quenelle Pastorale

*Quenelles of Duxelles Mushrooms and Goat Cheese, Baby Lettuce,
Olive Oil Toasted Croustades \$9.25*

Butternut Squash Ravioli

Julienne of Prosciutto and Sage Sauce \$9.50

Bluepoint Oysters on the Half Shell

\$14.50

Maine Lobster Cocktail

Chunks of Maine Lobster and Avocado, Mirin Vinaigrette \$16.95

Chesapeake Bay Crab Cakes

Savory Lump Crab Cakes, Roasted Red Pepper Mayonnaise \$15.95

Salads

The Gilded Salad

*Galette of Golden Beets, Feta Cheese, Baby Arugula,
Shallot and Honey Vinaigrette \$7.95*

Panzanella Salad

Native Tomatoes, Toasted Croutons, Basil and Extra Virgin Olive Oil \$6.95

Montrachet Salad

Field greens, Goat Cheese, Sliced Bosc Pear, Toasted Almonds, Banyuls Vinaigrette \$8.25

Classic Cæsar Salad

*Croutons and Shredded Parmesan Cheese
Tossed in a Dressed Chopped Romaine Lettuce \$7.25*

Entrées

Atlantic Salmon Fillet

*Pan Roasted Atlantic Salmon Fillet, Sautéed Shiitake Mushrooms,
Kabayaki Sauce \$24.50*

Lobster Risotto

*A Creamy Flavorful Risotto with Lobster, Asparagus and Wild Mushrooms
Served in a Baked Acorn Squash \$27.00*

Treasure Trove

*Roasted Diver Scallops, Succotash,
Lemon and Cilantro infused Avocado Nage \$26.00*

Thai Seafood Penang

*A Thai Seafood Stew of Sea Scallops, Shrimps, Lobster and Mussels
in a Coconut and Curry Sauce \$27.95*

Amish Chicken

*Slow Roasted Half a Free Range Amish Chicken,
Vegetables of the Day and Mashed Potato, Herb de Provence infused Natural Jus \$20.95*

Long Island Duckling

*Crispy Roasted Long Island Duckling, Vegetable of the Day, Canadian Wild Rice,
Fig and Rosemary Sauce \$25.50*

Veal Scallopini

*Sautéed Milk Fed Veal Scallopini, Soft Polenta,
Ragoût of Cipollini, Fava Beans and Prosciutto in Madeira Sauce \$24.50*

Rack of Lamb

*Roasted Domestic Rack of Lamb, Toasted Almonds and Sundried Tomato Couscous,
Artichoke Barigoule, Lemon infused Thyme Jus \$36.50*

*Certified Angus Sirloin Steak

*Grilled Certified Angus New York Sirloin Steak, Vegetable of the day, French Fries
Pomegranate Sauce \$36.95*

*Tournedos of Beef

*Roasted Twin Cut of Filet Mignon,
Vegetables of the Day and Mashed Potato, Black Peppercorn Sauce \$35.00*

**Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness*

There will be a \$10.00 plate charge for all split entrées

*Chef Jacques Larsen and his staff use only the finest ingredients in the preparation of all of their
food*