

SALADS

CAESAR STACK

Crisp Romaine lettuce, creamy Caesar dressing,
Shredded Parmesan, croutons & Parmesan crisp \$10

PEAR & GORGONZOLA SALAD

Port & rosemary poached pear, baby spinach leaves,
red grape tomatoes, toasted almonds, crumbled Gorgonzola,
honey-wholegrain mustard vinaigrette \$13

CRAB CAKE SALAD

Pan roasted Lump Crab Cake over mixed greens, capers,
red grape tomatoes, shaved Pecorino, shallot vinaigrette \$16

CHOP SALAD

Romaine lettuce, smoked bacon, diced tomatoes, red onions,
cheddar jack cheese, pistachios, buttermilk ranch dressing \$13

SALMON GARDEN SALAD**

Faroe Island salmon, grilled and served over mixed greens,
with spiced pecans, Roma tomatoes, cucumbers,
light tangy shallot vinaigrette \$17

SHRIMP MARKET SALAD

grilled shrimp, romaine, gorgonzola cheese, spiced pecans,
bing cherries, smoked bacon, red grape tomatoes,
buttermilk ranch dressing \$18

SEARED SEA SCALLOPS SALAD

with cajun spiced cream cheese stuffed tomato, mesclun greens,
tossed in a pickled ginger-Miso vinaigrette \$17

BRONZED CHICKEN SALAD

Cajun spiced roasted chicken breast over romaine lettuce,
butter milk ranch dressing, shredded smoked Gouda cheese,
Roma tomatoes and cucumbers \$14

SOUP & SALAD

Your choice cup of soup served with today's special salad creation
Ask server for details \$13

ADD GRILLED CHICKEN \$5 GRILLED SHRIMP \$8
SALMON \$8 SEARED SCALLOPS \$10

**Items may contain raw or undercooked ingredients. Consuming raw or
undercooked items may increase your risk of food borne illness**

COBALT FAVORITES

GRILLED CHEESE

classic style on Texas toast with melted American cheese,
served with a cup of tomato-basil soup \$10
*add apple wood smoked bacon & sliced tomato \$13

CHICKEN B.L.T WRAP

char-grilled chicken breast, apple wood smoked bacon, lettuce,
tomatoes, buttermilk ranch dressing, flour tortilla \$13
served with choice of cajun chips, side salad or fresh fruit

SOUP & HALF SANDWICH

your choice cup of soup served with today's
special sandwich creation. Ask server for details \$13

CHICKEN PENNE IN A CHAMPAGNE CREAM

sauteed chicken breast pieces with leeks, shallots and
apple wood smoked bacon over penne pasta in a
champagne cream sauce \$15

CRAB CAKE SANDWICH

pan roasted lump crab cake on toasted bun with lettuce,
sliced tomato and side of tartar sauce \$16
served with choice of cajun chips, side salad or fresh fruit

FISH & CHIPS

English style, lightly battered fresh cod filet with fries,
side salad, tartar sauce and malt vinegar \$15

VEGAN MEDLEY

vegetables, beans & quinoa patty, tomato jam,
spaghetti vegetables, grilled marinated portabella \$14

CRAB RAVIOLI

three cheese stuffed ravioli in a parmesan cream sauce,
topped with lump crab meat \$16

SHRIMP RISOTTO

creamy parmesan risotto with wild mushrooms & scallions,
with grilled shrimp, shaved pecorino romano cheese \$16

SALMON DIBONA**

blackened roasted salmon filet served over
seasonal mixed vegetables with capers & kalamata olives \$17

CRAB & SPINACH QUICHE

lump crab meat, baby spinach & cheddar jack cheese
savory flan, baked in a pastry shell,
served with mixed green salad & balsamic vinaigrette \$13

~~BREAD AVAILABLE UPON REQUEST~~

LUNCH BURGER MENU

100% Angus Beef

*all served with lettuce, sliced tomato & pickle spear,
along with choice of fruit, fries, cajun chips or side salad*

COBALT BLEU BURGER**

sprinkled with Cajun spices, apple wood smoked bacon
and crumbled gorgonzola cheese \$15

CLASSIC**

cheddar jack cheese, red onion, lettuce, tomato \$14

MUSHROOM-SWISS**

sautéed crimini & shiitake mushrooms
Sliced swiss cheese \$14

THE HANGOVER**

cheddar jack cheese, apple wood smoked bacon
& fried egg \$15

QUINOA

vegetables, beans & quinoa patty
house made tomato jam \$16

BBQ CHICKEN BURGER

grilled chicken breast, bbq sauce
caramelized onions & provolone cheese \$14

SMOKEHOUSE**

bbq sauce, smoked gouda cheese
apple wood smoked bacon & frazzled onions \$16

BEYOND BURGER

Plant based meatless burger
& house made tomato jam \$15

**For healthier choice at no extra cost Substitute:
Grilled marinated Portabella mushroom
or Turkey Burger Patty Burger**

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Cobalt Grille, Inc.
www.cobaltgrille.com Tel-757-333-3334



Lunch Menu

APPETIZERS

TOMATO-BASIL SOUP

with smoked gouda cheese & croutons cup \$4 bowl \$7

SOUP OF THE DAY cup \$4 bowl \$7

OLIVES

marinated Mediterranean mixed olives \$3

CALAMARI

dusted in cajun old bay seasoned flour,
fried, sweet chili sauce \$9

BAKED CAMEMBERT CHEESE

Kalamata olives, roasted shallots & garlic, sun dried tomatoes,
olive oil & balsamic reduction, grilled bread \$14

PORTABELLA FRIES

ginger maple-ponzu and chipotle ranch dipping sauces \$6

CRAB CAKE

pan fried lump crab cake, lemon tartar,
zucchini-carrot & yellow squash spaghetti \$15

SCALLOPS ROCKEFELLER

three pan seared scallops with sautéed baby spinach,
apple wood smoked bacon and shredded parmesan cheese \$15

FRIED GREEN TOMATOES

shredded parmesan, buttermilk ranch \$7