

MAIN COURSE SELECTIONS

***FAROE ISLAND SALMON FILET**

pan roasted salmon filet, farro grain, preserved lemon, zucchini, carrot & yellow squash spaghetti vegetables, saffron sauce~ \$27

SHRIMP & SCALLOPS RISOTTO

sauteed shrimp & scallops, shaved pecorino romano, spinach, creamy sun dried tomato parmesan risotto, fresh basil~ \$30

***YELLOW FIN TUNA FILET**

pan seared tuna filet, grilled marinated portabellas, thai herb cream sauce, charred cauliflower, tomato jam, pickled ginger~\$26

***NY STRIP STEAK**

grilled twelve ounce strip steak, house cut fries, sautéed broccoli with garlic confit, herb butter, demi-glaze sauce~ \$30

***MAPLE LEAF DUCK BREAST**

oven roasted duck breast, poached pear & bing cherry relish, whipped potatoes, sauteed spinach, balsamic gastrique sauce~ \$26

CHICKEN PENNE PASTA

champagne cream sauce, apple wood smoked bacon, parmesan, leeks, shallots, penne pasta \$20

***FILET MIGNON**

black pepper crusted seven ounce filet of beef, caramelized onions, crispy potato cake, sauteed baby spinach, Bourbon demi-glaze sauce \$39

VEGAN MEDLEY

quinoa patty with mixed vegetables & beans topped with tomato jam, extra virgin olive oil sauteed spaghetti vegetables, grilled marinated portabella mushrooms, roasted tomato vinaigrette~ \$19

FISH & CHIPS

fresh cod fish filet, beer battered and fried, house cut fries, garden peas, lemon & tartar sauce \$19

BURGERS Served with Cajun Chips, fries, fresh fruit or side salad

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

***COBALT BLEU** cajun spices, apple wood smoked bacon, gorgonzola \$15

***SMOKEHOUSE** bbq sauce, smoked gouda, bacon, frazzled onions \$16

BEYOND BURGER plant based meatless burger, tomato jam \$15

CHICKEN BURGER bbq sauce, caramelized onions, provolone \$14

QUINOA BURGER vegetables, beans & quinoa patty, tomato jam \$16

For healthier choice at no extra cost Substitute:

Grilled marinated Portabella mushroom or Turkey Burger Patty Burger

SIDES-\$5

house cut fries

sauteed spinach

sauteed mushrooms

side salad

whipped potatoes

fresh asparagus

parmesan risotto

charred cauliflower

EXECUTIVE CHEF *Alvin Williams*

We are proud to serve all natural organic foods from Cobalt Farms or local farmers whenever possible

Bread is available upon request

Parties of 7 or more 20% gratuity added. No separate checks please.

*Items may contain raw or undercooked ingredients.

Consuming raw or undercooked items may increase your risk of food borne illness.

~ *Gluten free entrees.*