

TO GO MENU

APPETIZERS & SALADS

TOMATO-BASIL SOUP

with smoked gouda cheese & croutons cup \$5 bowl \$9

SHE-CRAB SOUP

cup \$5 bowl \$9

OLIVES

marinated Mediterranean mixed olives \$5

BAKED CAMEMBERT CHEESE

Kalamata olives, roasted shallots & garlic, sun dried tomatoes,
olive oil & balsamic reduction, grilled bread \$15

PORTABELLA FRIES

ginger maple-ponzu and chipotle ranch dipping sauces \$7

CRAB CAKE APPETIZER

pan roasted 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 dressing \$8

CAESAR STACK

Crisp Romaine lettuce, creamy Caesar dressing,
Shredded Parmesan, croutons & Parmesan crisp \$11
With Grilled Chicken \$16
With Grilled Shrimp \$20

PEAR & GORGONZOLA SALAD

poached pear, baby spinach, red grape tomatoes, almonds, Gorgonzola,
honey-mustard vinaigrette \$14
With Grilled Chicken \$19
With Grilled Shrimp \$23

CHOP SALAD

Romaine lettuce, smoked bacon, diced tomatoes, red onions,
cheddar jack cheese, pistachios, buttermilk ranch dressing \$13
With Grilled Chicken \$18
With Grilled Shrimp \$22

COBALT FAVORITES

GRILLED CHEESE

classic style on Texas toast with melted American cheese, served with a cup of tomato-basil soup \$11

*add sliced tomato \$13

*add apple wood smoked bacon & sliced tomato \$16

CHICKEN PENNE IN A CHAMPAGNE CREAM

sauteed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce \$20

FISH & CHIPS

English style, lightly battered fresh cod filet with fries, side salad, tartar sauce \$19

***SALMON FILET**

pan roasted salmon filet, farro grain, preserved lemon, zucchini, carrot & yellow squash spaghetti vegetables, saffron sauce~ \$29

SHRIMP & SCALLOPS RISOTTO

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

***NY STRIP STEAK**

grilled 12oz strip steak, fries, sautéed broccoli with garlic confit, herb butter, demi-glaze sauce~ \$30

***FILET MIGNON**

black pepper crusted 7oz 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~ \$18

CRAB CAKES DINNER

Two pan roasted lump crab cakes, mashed potatoes, fresh asparagus, pickled peppers tartar sauce \$30

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 quinoa vegetables & beans patty, tomato jam \$16

For healthier choice at no extra cost Substitute:

Grilled marinated Portabella mushroom or Turkey Burger Patty Burger

SIDES-\$6

house cut fries, sauteed spinach, sauteed mushrooms, side salad, parmesan risotto, charred cauliflower

DESSERTS

Dip Sum Doughnuts \$9

Coconut Cake \$9

Deep Fried Oreos \$8

Triple Layer Chocolate Cake \$6