

COBALT GRILLE

DINNER MENU

STARTERS

SOUPS, SALADS & APPETIZERS

TOMATO-BASIL SOUP

smoked gouda cheese
& croutons

\$5 / \$9

SHE-CRAB SOUP

with sherry, old bay,
lump crab meat

\$5 / \$9

CHOP SALAD

Romaine, smoked bacon,
tomatoes, red onions,
cheddar jack cheese, pistachios,
buttermilk ranch dressing

\$13

CAESAR SALAD

Romaine lettuce,
creamy Caesar dressing,
shredded Parmesan croutons
& Parmesan crisp

\$11

CRAB CAKE APPETIZER

pan roasted, lemon tartar,
zucchini-carrot & yellow squash
spaghetti vegetables

\$15

PEAR & GORGONZOLA SALAD \$14

Poached pear, baby spinach, red grape
tomatoes, almonds, gorgonzola,
honey-mustard vinaigrette

OLIVES

marinated Mediterranean
mixed olives

\$5

FRIED GREEN TOMATOES

shredded parmesan,
buttermilk ranch

\$8

PORTABELLA FRIES

Ginger maple-ponzu &
chipotle ranch

\$7

SCALLOPS ROCKEFELLER

three pan seared scallops,
sautéed baby spinach, smoked
bacon, shredded parmesan cheese

\$15

BAKED CAMEMBERT CHEESE \$15

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

ARTISANAL CHEESE BOARD \$18

Multi-grain crackers, fresh fruit,
cornichons, truffle honey,
spiced pecans

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