

DINNER FEATURES

STARTERS

COBALT BLEU MUSSELS \$17
PRINCE EDWARD ISLAND BLACK MUSSELS,
LEEKs, SHALLOTS, GORGONZOLA CREAM,
SERVED WITH TOASTED BREAD

FRIED CALAMARI APP \$10
OLD BAY DUSTED AND FRIED,
WITH SIDE OF SWEET CHILI SAUCE

BEEF CARPACCIO \$14
KOBE STYLE, RAW, TRUFFLE OIL,
CHILI OIL, CAPERS, SHAVED PECORINO
CHEESE, JAPANESE HOT COOKING STONE

PROSCIUTTO & BURATTA SALAD \$14
ORGANIC HEIRLOOM TOMATOES, FRESH BASIL,
CREAMY FRESH BURATTA MOZZARELLA,
SLICED PROSCIUTTO HAM, RED WINE VINAIGRETTE

ENTREES

GRILLED FILET NAPOLEON \$44
GRILLED FILET MIGNON LAYERED WITH
SHRIMP SCAMPI, SAUTEED MUSHROOMS,
PARMESAN RISOTTO, DEMI-GLAZE SAUCE

SHRIMP & GRITS \$24
SAUTEED SHRIMP, CHORIZO SAUSAGE,
TOMATOES, SCALLIONS, SMOKED BACON
SAUCE,
OVER PARMESAN GRITS

N.Z RACK OF LAMB CHOPS \$38
OVEN ROASTED HALF RACK OF LAMB,
SAUTEED MUSHROOMS, PARMESAN RISOTTO,
WHITE TRUFFLE DEMI-GLAZE SAUCE

MAPLE LEAF DUCK BREAST \$28
OVEN ROASTED MAPLE LEAF DUCK BREAST,
MASHED POTATOES, SAUTEED SPINACH,
PEAR & BING CHERRY COMPOTE, GASTRIQUE

SIDES

\$6 EACH

house cut fries, sautéed spinach, sautéed mushrooms, side salad,
parmesan risotto, charred cauliflower, mashed potatoes

DESSERTS

\$9 EACH

VANILLA BEAN CREME BRULE

DEEP FRIED OREO COOKIES

TRIPLE LAYER CHOCOLATE CAKE

CARROT CAKE

MADELYN'S COCONUT CAKE

KEY LIME PIE WITH WHIPPED CREAM

DIP SUM DOUGHNUTS

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

COBALTGRILLE.COM

757-333-3334