

# DINNER FEATURES

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## STARTERS

### CRAB CASSEROLE \$14

LUMP CRAB MEAT IN CHARDONNAY CREAM CHEESE WITH DICED CELERY & SCALLIONS, SERVED WITH FLATBREAD CRACKERS

### 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

### FRENCH ONION SOUP \$9

TRADITIONAL FRENCH ONION SOUP WITH BEEF STOCK, ROSEMARY & THYME, GRATINEED WITH SWISS CHEESE CROUTON

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## ENTREES

### FILET NAPOLEON \$45

FILET MIGNON LAYERED WITH SHRIMP SCAMPI & SAUTEED MUSHROOMS, SERVED WITH PARMESAN RISOTTO AND DEMI-GLAZE SAUCE

### "R.L.C" ROCKFISH SPECIAL \$37

PAN ROASTED ROCKFISH FILET LOBSTER & CRAB MEAT, MASHED POTATOES, FRESH ASPARAGS & LEMON BEURRE BLANC

### BLACKENED TUNA CAPRESE \$28

BLACKENED YELLOW FIN TUNA FILET, VINE RIPE TOMATOES, FRESH MOZZARELLA, SAUTEED SPINACH, BALSAMIC REDUCTION, BASIL PESTO

### MAPLE LEAF DUCK BREAST \$28

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

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## SIDES

\$6 EACH

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

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## DESSERTS

\$9 EACH

VANILLA BEAN CREME BRULE

DEEP FRIED OREO COOKIES

TRIPLE LAYER CHOCOLATE CAKE

MADelyn'S COCONUT CAKE

BOURBON BREAD PUDDING

KEY LIME PIE

DIP SUM DOUGHNUTS

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