



# THANKSGIVING DINNER

## COBALT GRILLE

NOON-7:00PM \$39 PER PERSON

### FIRST COURSE

She-Crab Soup  
or  
Oven roasted Tomato-Basil Soup with  
smoked Gouda & crouton

### SECOND COURSE

Mixed greens salad with tomatoes,  
cucumbers, balsamic vinaigrette  
or  
Caesar salad with Romaine, Parmesan,  
croutons, creamy Caesar dressing

### BEVERAGE SPECIALS

Mimosas \$6  
Bloody Mary's \$6  
Beaufort & Scott Chardonnay gl \$7  
Barboursville Cabernet gl \$7  
Pumpkintini \$12  
Maple Old Fashioned \$12

"MIDNIGHT SNACK"  
Traditional turkey dinner packages  
(to-go) available to dine-in customers  
only!! \$18

### ENTREES

Traditional Turkey breast dinner with  
herb stuffing, mashed potatoes, green  
beans, candied yams & cranberry sauce

Grilled Pork Ribeye, mashed potatoes,  
green beans, cranberry relish,  
Bourbon demi-glaze sauce

Maple Leaf Duck Breast  
with mashed potatoes, green beans,  
apple brandy balsamic glaze

Pan roasted Salmon filet with mashed  
potatoes, green beans & dill cream sauce

### DESSERTS

Pumpkin Pie with whipped Cream  
Chocolate Cake with Chocolate sauce  
& whipped cream  
Apple Pie with caramel sauce  
& whipped cream

Reservations are required. Walk-ins not accepted.

For inquiries, call 757-333-3334 or email [events@cobaltgrille.com](mailto:events@cobaltgrille.com)