



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
(enough for 2) 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