

# LUNCH MENU

## STARTERS

### SOUPS, SALADS & APPETIZERS

**TOMATO-BASIL SOUP** \$5 / \$9  
with smoked gouda cheese & croutons

**SHE-CRAB SOUP** \$5 / \$9  
with sherry, old bay, lump crab

**CAESAR SALAD** \$12  
Romaine, creamy Caesar dressing,  
croutons & Parmesan crisp

**CHOP SALAD** \$13  
Romaine, smoked bacon, diced tomatoes,  
red onions, cheddar jack cheese, pistachios,  
buttermilk ranch dressing

**PEAR & GORGONZOLA SALAD** \$13  
Poached pear, baby spinach, red grape  
tomatoes, almonds, Gorgonzola,  
honey-mustard vinaigrette

#### ADD YOUR CHOICE TO SALADS ABOVE:

**SALMON \$8, GRILLED CHICKEN \$5, SHRIMP \$7**

**SCALLOPS \$8, YELLOW FIN TUNA FILET \$7**

**OLIVES** \$5  
marinated Mediterranean mixed olives

**FRIED GREEN TOMATOES** \$8  
shredded parmesan, buttermilk ranch

**PORTABELLA FRIES** \$7  
Ginger maple-ponzu & chipotle ranch

**SCALLOPS ROCKEFELLER** \$15  
three pan seared scallops,  
sautéed baby spinach, smoked bacon,  
shredded parmesan cheese

**BAKED CAMEMBERT CHEESE** \$15  
Kalamata olives, sun dried tomatoes,  
roasted shallots & garlic confit,  
olive oil & balsamic reduction, grilled bread

**CRAB CAKE APPETIZER** \$15  
pan roasted, lemon tartar, zucchini-carrot &  
yellow squash spaghetti vegetables

## COBALT FAVORITES

**FISH & CHIPS** \$15  
English style, lightly battered fresh cod  
filet with fries, side salad, tartar sauce

**SHRIMP RISOTTO** \$17  
creamy parmesan risotto with wild  
mushrooms & scallions, with grilled shrimp  
and freshly shaved pecorino romano cheese

**\*SALMON DIBONA** \$17  
blackened roasted salmon filet,  
sauteed seasonal mixed vegetables,  
capers, kalamata olives,  
roasted tomato vinaigrette

**CRAB CAKE SANDWICH** \$16  
pan roasted lump crab cake on toasted  
brioche bun, lettuce, tomato, side tartar sauce.  
choice of cajun chips, side salad or fresh fruit

**CHICKEN PENNE PASTA** \$15  
Sautéed chicken breast pieces, leeks,  
shallots, smoked bacon, penne pasta,  
champagne cream sauce

**\*GRILLED CHEESE** \$10  
classic style on Texas toast with  
melted American cheese served with a  
cup of tomato-basil soup  
add smoked bacon & sliced tomato \$13

**\*SOUP & HALF SANDWICH** \$13  
your choice of soup served with  
today's special sandwich creation.  
ask server for details

**VEGAN MEDLEY** \$14  
Quinoa patty with mixed vegetables &  
beans, tomato jam, extra virgin olive oil  
sautéed spaghetti vegetables, grilled  
marinated portabella mushrooms,  
roasted tomato vinaigrette

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

# LUNCH MENU

## BURGERS

SERVED WITH CAJUN CHIPS, FRIES, FRESH FRUIT OR SALAD

### COBALT BLEU

fire-grilled beef patty  
smoked bacon, lettuce,  
tomato, cajun spice,  
gorgonzola cheese \$15

### SMOKEHOUSE

fire-grilled beef patty  
bbq sauce, smoked bacon,  
frazzled onions, smoked  
gouda cheese \$16

### CLASSIC

fire-grilled beef patty  
lettuce, tomato, red onion,  
cheddar jack cheese \$14

### BEYOND

plant based meatless burger,  
house-made tomato jam,  
lettuce, tomato \$15

### QUINOA

quinoa vegetables & beans patty,  
tomato jam \$16

### CHICKEN

bbq sauce, caramelized  
onions, provolone \$14

FOR HEALTHIER CHOICE AT NO EXTRA COST SUBSTITUTE GRILLED MARINATED PORTABELLA MUSHROOM OR GRILLED TURKEY BURGER PATTY

## SIDES

\$6 EACH

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

## DESSERTS

\$9 EACH

DIP SUM DOUGHNUTS  
KEY LIME PIE  
DEEP FRIED OREOS

MADELYN'S COCONUT CAKE  
VANILLA BEAN CREME BRULE  
TRIPLE CHOCOLATE CAKE

## WINE FEATURES

One Hope Chardonnay, CA '19 gl \$6

Barboursville Cabernet, VA '19 gl \$6

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757-333-3334