

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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COBALTGRILLE.COM

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