

# COBALT GRILLE

## FIRST BITES

**TOMATO-BASIL OR SHE CRAB CUP \$5 BOWL \$9**

**PORTABELLA FRIES \$9**

Ginger maple-Ponzu & chipotle ranch sauce

**OLIVES \$5**

marinated Mediterranean mixed olives

**FRIED GREEN TOMATOES \$8**

shredded parmesan, buttermilk ranch

**FRIED CALAMARI \$13**

old bay dusted & fried, side of sweet chili sauce

**COBALT BLEU MUSSELS \$17**

Prince Edward Island black mussels, leeks, shallots, gorgonzola cream, toasted bread

**BEEF CARPACCIO \$15**

Kobe style, raw, white truffle oil, chili oil, capers, shaved pecorino cheese, Japanese hot cooking stone

## SMALL PLATES

**CHOP SALAD \$13**

Romaine, smoked bacon, tomatoes, red onion, pistachios, cheddar jack cheese, buttermilk ranch

**CAESAR SALAD \$11**

Romaine, creamy Caesar dressing, croutons, parmesan

**PEAR & GORGONZOLA SALAD \$14**

baby spinach leaves, poached pear, tomatoes, toasted almonds, gorgonzola cheese, honey-mustard vinaigrette

**BAKED CAMEMBERT CHEESE \$15**

Kalamata olives, roasted garlic & shallot confit, sun dried tomatoes, evoo, balsamic glaze toasted bread

**CRAB CASSEROLE \$15**

lump crab in chardonnay simmered cream cheese with celery & scallions, parmesan, toasted bread

**SCALLOPS ROCKEFELLER \$15**

three pan seared scallops, sauteed baby spinach, apple wood smoked bacon, shredded parmesan cheese

**CRAB CAKE APPETIZER \$15**

pan seared lump crab cake, lemon tartar sauce, zucchini-carrot & yellow squash spaghetti vegetables

**CHEESE BOARD \$18**

creamy bleu Wisconsin Gorgonzola, Aged Spanish Manchego, French Brie, toasted bread, fresh fruit, cornichons, truffle honey, spiced pecans

## ENTRÉES

**SHRIMP & SCALLOPS RISOTTO \$33**

Sautéed shrimp & scallops, pecorino romano cheese, spinach, sun-dried tomato parmesan risotto, fresh basil

**\*SALMON FILET \$29**

Pan roasted salmon filet, farro grain, preserved lemon, zucchini, carrot & yellow squash spaghetti vegetables, saffron sauce

**VEGETARIAN MEDLEY \$18**

Beyond plant based meatless patty, tomato jam, evoo sautéed spaghetti vegetables, grilled marinated portabella mushrooms, tomato vinaigrette, balsamic glaze

**CRAB CAKES DINNER \$31**

Two pan roasted lump crab cakes, mashed potatoes, pickled peppers, broccoli & garlic confit, tartar sauce

**FRESH CATCH \$42**

Pan roasted seasonal whitefish filet, lobster & lump crab meat, mashed potatoes, broccoli & roasted garlic, lemon beurre blanc

**\*BLACKENED TUNA \$29**

Blackened yellow fin tuna filet, grilled marinated portabella mushrooms, gnocchi, pickled ginger, Thai herb cream sauce

**FISH & CHIPS \$18**

English style, lightly battered fresh cod filet with hand cut fries, lemon tartar sauce

**CHICKEN PENNE PASTA \$20**

Sautéed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce

**\*NY STRIP STEAK \$33**

Grilled 12oz strip steak, fries, sautéed broccoli & garlic confit, herb butter, demi-glaze sauce

**\*BEEF WELLINGTON \$52**

Filet mignon, sautéed mushrooms & foie gras baked in a puff pastry case, with sautéed baby spinach, red wine bordelaise sauce

**\*N.Z RACK OF LAMB CHOPS \$38**

Oven roasted half rack of lamb, sautéed mixed mushrooms, parmesan risotto, white truffle demi-glaze

**\*MAPLE LEAF DUCK BREAST \$28**

Oven roasted Maple Leaf Duck breast, mashed potatoes, sautéed spinach, pear & bing cherry compote, gastrique

## BURGERS

FIRE GRILLED PATTY ON Brioche BUN, SERVED WITH CAJUN CHIPS, FRIES, FRESH FRUIT OR SALAD

FOR HEALTHIER CHOICE AT NO EXTRA COST SUBSTITUTE GRILLED MARINATED PORTABELLA MUSHROOM

**COBALT BLEU**

smoked bacon, lettuce, tomato, Cajun spice, Gorgonzola cheese \$17

**BEYOND**

plant based meatless burger, tomato jam, lettuce, tomato \$16

**SMOKEHOUSE**

bbq sauce, smoked bacon, frazzled onions, smoked Gouda cheese \$17

**CLASSIC**

lettuce, tomato, red onion, Cheddar Jack cheese \$15

**BRIE-JAM**

tomato jam, caramelized onions, French Brie cheese \$17

**CHICKEN**

bbq sauce, caramelized onions, Provolone cheese \$16

## SIDES

\$7 EACH

HOUSE CUT FRIES, SAUTÉED SPINACH, SAUTÉED MUSHROOMS, SIDE SALAD, PARMESAN RISOTTO, CHARRED CAULIFLOWER

## DESSERTS

\$9 EACH

**ENGLISH STICKY TOFFEE PUDDING**

**VANILLA BEAN CREME BRULE**

**DEEP FRIED OREOS**

**MADELYN'S COCONUT CAKE**

**TRIPLE LAYER CHOCOLATE CAKE**

**KEY LIME PIE**

**"DIP SUM DOUGHNUTS"**

\*ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED INGREDIENTS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.