

## TO GO MENU

### APPETIZERS & SALADS

#### **TOMATO-BASIL SOUP**

with smoked gouda cheese & croutons cup \$5 bowl \$9

#### **OLIVES**

marinated Mediterranean mixed olives \$5

#### **BAKED CAMEMBERT CHEESE**

Kalamata olives, roasted shallots & garlic, sun dried tomatoes, olive oil & balsamic reduction, grilled bread \$16

#### **PORTABELLA FRIES**

ginger maple-ponzu and chipotle ranch dipping sauces \$7

#### **CRAB CAKE APPETIZER**

pan roasted lump crab cake, lemon tartar, zucchini-carrot & yellow squash spaghetti \$17

#### **SCALLOPS ROCKEFELLER**

three pan seared scallops with sautéed baby spinach, apple wood smoked bacon and shredded parmesan cheese \$17

#### **FRIED GREEN TOMATOES**

shredded parmesan, buttermilk ranch dressing \$8

#### **CAESAR STACK**

Crisp Romaine lettuce, creamy Caesar dressing, Shredded Parmesan, croutons & Parmesan crisp \$11  
With Grilled Chicken \$16  
With Grilled Shrimp \$20

#### **PEAR & GORGONZOLA SALAD**

poached pear, baby spinach, red grape tomatoes, almonds, Gorgonzola, honey-mustard vinaigrette \$14  
With Grilled Chicken \$19  
With Grilled Shrimp \$23

#### **CHOP SALAD**

Romaine lettuce, smoked bacon, diced tomatoes, red onions, cheddar jack cheese, pistachios, buttermilk ranch dressing \$13  
With Grilled Chicken \$18  
With Grilled Shrimp \$22

#### **CRAB CAKE SALAD**

Pan roasted Lump Crab Cake over mixed greens, capers, red grape tomatoes, shaved Pecorino, shallot vinaigrette \$19

#### **SALMON GARDEN SALAD\*\***

grilled salmon, mixed greens, spiced pecans, Roma tomatoes, cucumbers, light tangy shallot vinaigrette \$20

#### **SEARED SEA SCALLOPS SALAD**

with cajun spiced cream cheese stuffed tomato, mesclun greens, pickled ginger-Miso vinaigrette \$20

#### **BRONZED CHICKEN SALAD**

Cajun spiced roasted chicken breast, romaine, butter milk ranch, smoked Gouda cheese, tomatoes & cucumbers \$18

## **COBALT FAVORITES**

### **GRILLED CHEESE**

classic style on Texas toast with melted American cheese, served with a cup of tomato-basil soup \$11

\*add sliced tomato \$13

\*add apple wood smoked bacon & sliced tomato \$16

### **CHICKEN PENNE IN A CHAMPAGNE CREAM**

sauteed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce \$20

### **FISH & CHIPS**

English style, lightly battered fresh cod filet with fries, side salad, tartar sauce \$20

### **\*SALMON FILET**

pan roasted salmon filet, farro grain, preserved lemon, zucchini, carrot & yellow squash spaghetti vegetables, saffron sauce~ \$29

### **SHRIMP & SCALLOPS RISOTTO**

sauteed shrimp & scallops, shaved pecorino romano, spinach, creamy sundried tomato parmesan risotto, fresh basil~ \$32

### **\*NY STRIP STEAK**

grilled 12oz strip steak, fries, sautéed broccoli with garlic confit, herb butter, demi-glaze sauce~ \$33

### **\*FILET MIGNON**

black pepper crusted 7oz filet of beef, caramelized onions, crispy potato cake, sauteed baby spinach, Bourbon demi-glaze sauce \$42

### **VEGAN MEDLEY**

quinoa patty with mixed vegetables & beans topped with tomato jam, extra virgin olive oil sauteed spaghetti vegetables, grilled marinated portabella mushrooms, roasted tomato vinaigrette~ \$18

### **CRAB CAKES DINNER**

Two pan roasted lump crab cakes, mashed potatoes, fresh asparagus, pickled peppers tartar sauce \$34

**BURGERS** Served with Cajun Chips, fries, fresh fruit or side salad

\***CLASSIC** lettuce, tomato, cheddar jack cheese, red onion \$16

\***COBALT BLEU** cajun spices, apple wood smoked bacon, gorgonzola \$17

\***SMOKEHOUSE** bbq sauce, smoked gouda, bacon, frazzled onions \$18

**BEYOND BURGER** plant based meatless burger, tomato jam \$16

**CHICKEN BURGER** bbq sauce, caramelized onions, provolone \$16

**QUINOA BURGER** quinoa vegetables & beans patty, tomato jam \$18

**For healthier choice at no extra cost Substitute: Grilled marinated Portabella mushroom or Turkey Burger Patty Burger**

### **SIDES-\$6**

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