

COBALT GRILLE

DINNER MENU

STARTERS

SOUPS, SALADS & APPETIZERS

TOMATO-BASIL SOUP	\$5 / \$9	SHE-CRAB SOUP	\$5 / \$9
with smoked gouda cheese & croutons		with sherry, old bay, lump crab	
CAESAR SALAD	\$11	OLIVES	\$5
Romaine, creamy Caesar dressing, croutons & Parmesan crisp		marinated Mediterranean mixed olives	
CHOP SALAD	\$13	FRIED GREEN TOMATOES	\$8
Romaine, smoked bacon, diced tomatoes, red onions, cheddar jack cheese, pistachios, buttermilk ranch dressing		shredded parmesan, buttermilk ranch	
PEAR & GORGONZOLA SALAD	\$14	PORTABELLA FRIES	\$7
Poached pear, baby spinach, red grape tomatoes, almonds, Gorgonzola, honey-mustard vinaigrette		Ginger maple-ponzu & chipotle ranch	
CRAB CAKE APPETIZER	\$15	SCALLOPS ROCKEFELLER	\$15
pan roasted, lemon tartar, zucchini-carrot & yellow squash spaghetti vegetables		three pan seared scallops, sautéed baby spinach, smoked bacon, shredded parmesan cheese	
		BAKED CAMEMBERT CHEESE	\$15
		Kalamata olives, roasted shallots & garlic confit, sun dried tomatoes, olive oil & balsamic reduction, grilled bread	

ENTRÉES

FISH & CHIPS	\$19	CHICKEN PENNE PASTA	\$20
English style, lightly battered fresh cod filet with fries, side salad, tartar sauce		Sautéed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce	
SHRIMP & SCALLOPS RISOTTO	\$30	*FLANK STEAK	\$26
Sautéed shrimp & scallops, pecorino romano cheese, spinach, sun-dried tomato parmesan risotto, fresh basil		Grilled 8oz marinated flank steak, sauteed mushrooms, roasted potatoes, Bourbon demi-glaze sauce	
*SALMON FILET	\$29	*NY STRIP STEAK	\$30
Pan roasted salmon filet, farro grain, preserved lemon, zucchini, carrot & yellow squash spaghetti vegetables, saffron sauce		Grilled 12oz strip steak, fries, sautéed broccoli with garlic confit, herb butter, demi-glaze sauce	
CRAB CAKES DINNER	\$30	VEGAN MEDLEY	\$18
Two pan roasted lump crab cakes, mashed potatoes, fresh asparagus, pickled peppers tartar sauce		Quinoa patty with mixed vegetables & beans, tomato jam, extra virgin olive oil sautéed spaghetti vegetables, grilled marinated portabella mushrooms, tomato vinaigrette	

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

COBALT GRILLE

DINNER 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 \$16

SMOKEHOUSE

fire-grilled beef patty
bbq sauce, smoked bacon,
frazzled onions, smoked
gouda cheese \$17

CLASSIC

fire-grilled beef patty
lettuce, tomato, red onion,
cheddar jack cheese \$15

BEYOND

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

QUINOA

quinoa vegetables & beans
patty, tomato jam \$17

CHICKEN

bbq sauce, caramelized
onions, provolone \$15

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

DIP SUM DOUGHNUTS \$9

COCONUT CAKE \$9

DEEP FRIED OREOS \$8

TRIPLE CHOCOLATE CAKE \$8

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