

# COBALT GRILLE

## DINNER MENU

### STARTERS

#### SOUPS, SALADS & APPETIZERS

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

### ENTRÉES

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

#### SMOKEHOUSE

fire-grilled beef patty  
bbq sauce, smoked bacon,  
frazzled onions, smoked  
gouda cheese \$12

#### CLASSIC

fire-grilled beef patty  
lettuce, tomato, red onion,  
cheddar jack cheese \$10

#### BEYOND

plant based meatless burger,  
tomato jam, lettuce, tomato \$12

#### QUINOA

quinoa vegetables & beans  
patty, tomato jam \$12

#### CHICKEN

bbq sauce, caramelized  
onions, provolone \$12

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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