

# COBALT GRILLE

## DINNER MENU

PLEASE SCAN THE QR  
CODE TO VIEW TODAY'S  
OFFERINGS



### 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, croutons & Parmesan crisp		marinated Mediterranean mixed olives	
<b>CHOP SALAD</b>	\$13	<b>FRIED GREEN TOMATOES</b>	\$8
Romaine, smoked bacon, diced tomatoes, red onions, cheddar jack cheese, pistachios, 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 tomatoes, almonds, Gorgonzola, 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 & yellow squash spaghetti vegetables		three pan seared scallops, sautéed baby spinach, smoked bacon, shredded parmesan cheese	
		<b>BAKED CAMEMBERT CHEESE</b>	\$15
		Kalamata olives, roasted shallots & garlic confit, sun dried tomatoes, olive oil & balsamic reduction, grilled bread	

### ENTRÉES

<b>FISH &amp; CHIPS</b>	\$19	<b>CHICKEN PENNE PASTA</b>	\$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	
<b>SHRIMP &amp; SCALLOPS RISOTTO</b>	\$30	<b>*FLANK STEAK</b>	\$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	
<b>*SALMON FILET</b>	\$29	<b>*NY STRIP STEAK</b>	\$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	
<b>CRAB CAKES DINNER</b>	\$30	<b>VEGAN MEDLEY</b>	\$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

#### CLASSIC

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

#### QUINOA

quinoa vegetables & beans  
patty, tomato jam \$17

#### SMOKEHOUSE

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

#### BEYOND

plant based meatless burger,  
house-made tomato jam,  
lettuce, tomato \$16

#### 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

MADELYN'S COCONUT CAKE \$9

DEEP FRIED OREOS \$8

TRIPLE CHOCOLATE CAKE \$9

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# DINNER FEATURES 6/9

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## STARTERS

### **BEEF CARPACCIO \$14**

KOBE STYLE, RAW, TRUFFLE OIL,  
CHILI OIL, CAPERS, SHAVED PECORINO  
CHEESE, JAPANESE HOT COOKING STONE

### **SHRIMP & ARUGULA SALAD \$15**

ORGANIC COBALT FARMS ARUGULA,  
FRESH MOZZARELLA PEARLS, TOMATOES,  
SWEET SHALLOT VINAIGRETTE, ALMONDS

### **FRIED CALAMARI APP \$10**

OLD BAY DUSTED AND FRIED,  
WITH SIDE OF SWEET CHILI SAUCE

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## ENTREES

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

PAN ROASTED DUCK BREAST,  
MASHED POTATOES, SAUTEED SPINACH,  
PEAR & BING CHERRY COMPOTE,  
CHERRY BRANDY BALSAMIC GASTRIQUE

### **BLACKENED TUNA CAPRESE \$28**

BLACKENED YELLOW FIN TUNA FILET, VINE RIPE  
TOMATOES, FRESH MOZZARELLA, SAUTEED  
COBALT FARMS ORGANIC TUSCAN KALE,  
BALSAMIC REDUCTION, BASIL PESTO

### **"F.L.C" FLOUNDER SPECIAL \$36**

PAN ROASTED FLOUNDER FILET  
TOPPED WITH LOBSTER & CRAB MEAT,  
FRESH ASPARAGS & LEMON BEURRE BLANC

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## SIDES

**\$6 EACH**

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

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## DESSERTS

### **MADLYN'S COCONUT CAKE \$9**

### **CARROT CAKE WITH CREAM CHEESE FROSTING \$9**

### **TRIPLE LAYER CHOCOLATE CAKE \$9**

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