

# DINNER FEATURES 6/13

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## STARTERS

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

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

### **PROSCIUTTO & BEETS SALAD \$15**

ORGANIC COBALT FARMS ARUGULA &  
GOLDEN BEETS, SLICED PROSCIUTTO HAM,  
GOAT CHEESE CROUTONS, HONEY-MUSTARD

### **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**

OVEN 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

### **PORK RIBEYE \$24**

GRILLED PORK RIBEYE, MASHED POTATOES,  
SAUTEED ORGANIC GREENS, DEMI-GLAZE,  
CRANBERRY RELISH

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

PAN ROASTED FLOUNDER FILET TOPPED  
WITH LOBSTER & CRAB MEAT, MASHED POTATOES,  
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

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

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

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

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757-333-3334