

DINNER FEATURES 6/6

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

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

SIDES

\$6 EACH

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

DESSERTS

MADELYN'S COCONUT CAKE \$9

CARROT CAKE WITH CREAM CHEESE FROSTING \$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.

COBALTGRILLE.COM

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