

# 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,<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 vegetables,<br>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.

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## 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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757-333-3334

# COBALT GRILLE

## COCKTAIL LIST

— \$12 EACH —

### **MAD MEN MANHATTAN**

Elijah Craig Bourbon, Vya Sweet Vermouth, Angoustore Bitters

### **COBALT COSMO**

Absolut Citron, Cointreau white Cranberry juice, fresh Lime juice

### **BLOOD ORANGE OLD FASHIONED**

Bulleit Rye, Solerno, Blood Orange Liqueur and Orange Bitters

### **LEMON-BASIL-TINI**

Deep Eddy Lemon Vodka, Simple Syrup, muddled fresh Basil

### **CLASSIC MOJITO**

Handcrafted with Don Q Cristal Rum, muddled fresh Mint,  
Simple Syrup, fresh Lime juice and Club Soda

### **BASIL MOJITO**

Handcrafted with Don Q Cristal Rum, muddled fresh Basil,  
Simple Syrup, fresh Lime juice and Club Soda

### **PAMA APPLETINI**

Apple Pucker, Pama Pomegranate Liqueur and Cranberry juice

# COBALT GRILLE

## WINE LIST

### WHITES

|                                 |           |
|---------------------------------|-----------|
| GABBIANO PINOT GRIGIO '18 ITALY | \$24      |
| LAGARIA PINOT GRIGIO'18 ITALY   | \$8/\$30  |
| LA PERLINA MOSCATO '18 ITALY    | \$8/\$30  |
| KESSLER RIESLING'17 GERMANY     | \$10/\$30 |
| CONUNDRUM '16 CALIFORNIA        | \$42      |
| KENWOOD SAUVIGNON BLANC'16 CA   | \$24      |
| BEYOND SAUVIGNON BLANC'18       | \$8/\$30  |
| JEKEL CHARDONNAY '16 CA         | \$28      |
| ONE HOPE CHARDONNAY'17 CA       | \$10/\$30 |
| CATENA CHARDONNAY'16 ARG        | \$12/\$34 |
| LINCOURT STEEL CHARD '16 CA     | \$38      |
| SONOMA CUTRER CHARD'17 CA       | \$14/\$42 |
| STUHLMULLER CHARDONNAY'17 CA    | \$40      |
| ESPRIT GASSIER ROSE '18 FR      | \$12/\$40 |

### BUBBLES

|                                |           |
|--------------------------------|-----------|
| PERLADA CAVA BRUT NV SPAIN     | \$8/\$30  |
| CANELLA PROSECCO '17 ITALY     | \$14/\$38 |
| GATINOIS FR                    | \$80      |
| MOET & CHANDON IMPERIAL FR     | \$84      |
| VEUVE CLICQUOT BRUT YELLOW LBL | \$90      |

### HALF BOTTLES

|                                 |      |
|---------------------------------|------|
| SONOMA CUTRER CHARD'17 CA       | \$22 |
| MERLIN CHERRIER SANCERRE '18 FR | \$24 |
| VEUVE CLICQUOT BRUT YELLOW LBL  | \$44 |
| MUMM NAPA BRUT SPK NV CA 187ML  | \$14 |
| LA GERLA BRUNELLO'14 ITALY      | \$48 |

### REDS

|  |           |
|--|-----------|
| LINCOURT PINOT NOIR'16 CA                            | \$34      |
| A TO Z PINOT NOIR'16 OREGON                          | \$36      |
| UNDERWOOD PINOT NOIR '18 OR                          | \$10/\$38 |
| J BLACK PINOT NOIR'16 CA                             | \$14/\$42 |
| LA CREMA PINOT NOIR '16 CA                           | \$48      |
| SASS PINOT NOIR '16 OREGON                           | \$45      |
| ADELSHEIM PINOT NOIR'18 OREGON                       | \$52      |
| ALAMOS CABERNET '18 ARGENTINA                        | \$22      |
| ONE HOPE CABERNET '16 CA                             | \$9/\$34  |
| RAMSAY CABERNET'17 CA                                | \$10/\$36 |
| SEAN MINOR CABERNET'17 CA                            | \$14/\$42 |
| TREANA CABERNET '17 CA                               | \$48      |
| HENDRY CABERNET '15 CA                               | \$88      |
| FAUST CABERNET '17 CA                                | \$90      |
| PLUNGERHEAD ZINFANDEL'18                             | \$10/\$38 |
| SIN ZIN '14 CA                                       | \$36      |
| WILD HOG ZIN'14 CA                                   | \$50      |
| HENDRY BLOCK 7&22 ZIN'15 CA                          | \$56      |
| PARCEL 41 MERLOT'16 CA                               | \$34      |
| LLAMA MALBEC '17 ARGENTINA                           | \$28      |
| DUPEUBLE BEAUJOLAIS '18 FRANCE                       | \$30      |
| TOSCOLO CHIANTI '16 ITALY                            | \$30      |
| K.LYNCH COTES DU RHONE'17 FR                         | \$35      |
| BEN MARCO MALBEC'16 ARGENTINA                        | \$34      |
| CATENA MALBEC '17 ARGENTINA                          | \$36      |
| MARQUES DE CACERES RIOJA'12 ESP                      | \$46      |
| CHAPOUTIER COTES DU RHONE'18 FR                      | \$48      |
| ARDEN ALLEN: SOMMELIER &<br>DIRECTOR OF WINE PROGRAM |           |
| ALL VINTAGES ARE SUBJECT TO CHANGE                   |           |

# DINNER FEATURES

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## STARTERS

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

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

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

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

### **CHILLED GAZPACHO & CRAB \$5/\$9**

CHILLED TOMATO SOUP WITH COBALT FARMS  
ORGANIC ZUCCHINI, SQUASH, TOMATOES &  
CUCUMBER. TOPPED WITH LUMP CRAB & EVOO

### **SHISHITO & GOAT CHEESE SALAD \$14**

BLISTERED LOCAL SHISHITO PEPPERS WITH  
MIXED GREENS, GOAT CHEESE CROUTONS,  
TOMATOES, SWEET SHALLOT VINAIGRETTE

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## ENTREES

### **SURF & TURF \$30**

PAN ROASTED LUMP CRAB CAKE AND  
GRILLED MARINATED FLANK STEAK,  
BUTTERED CORN, MASHED POTATOES,  
WHITE TRUFFLE DEMI-GLAZE SAUCE

### **BLACKENED TUNA FILET \$28**

BLACKENED YELLOW FIN TUNA FILET,  
GRILLED MARINATED PORTABELLAS,  
ROASTED POTATOES, PICKLED GINGER,  
THAI HERB CREAM SAUCE

### **"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

### **VANILLA BEAN CREME BRULE \$9**

### **KEY LIME PIE \$9**

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Organically grown  
cherry tomatoes from  
Cobalt Farms  
\$4 / pint

