

# COBALT GRILLE

## DINNER MENU

### STARTERS

SOUPS, SALADS & APPETIZERS

<b>TOMATO-BASIL SOUP</b> smoked gouda cheese & croutons	<b>\$5 / \$9</b>	<b>SHE-CRAB SOUP</b> with sherry, old bay, lump crab meat	<b>\$5 / \$9</b>
<b>CHOP SALAD</b> Romaine, smoked bacon, tomatoes, red onions, cheddar jack cheese, pistachios, buttermilk ranch dressing	<b>\$13</b>	<b>CAESAR SALAD</b> Romaine lettuce, creamy Caesar dressing, shredded Parmesan croutons & Parmesan crisp	<b>\$11</b>
<b>CRAB CAKE APPETIZER</b> pan roasted, lemon tartar, zucchini-carrot & yellow squash spaghetti vegetables	<b>\$15</b>	<b>PEAR &amp; GORGONZOLA SALAD</b> Poached pear, baby spinach, red grape tomatoes, almonds, gorgonzola, honey-mustard vinaigrette	<b>\$14</b>
<b>OLIVES</b> marinated Mediterranean mixed olives	<b>\$5</b>	<b>FRIED GREEN TOMATOES</b> shredded parmesan, buttermilk ranch	<b>\$8</b>
<b>PORTABELLA FRIES</b> Ginger maple-ponzu & chipotle ranch	<b>\$7</b>	<b>SCALLOPS ROCKEFELLER</b> three pan seared scallops, sautéed baby spinach, smoked bacon, shredded parmesan cheese	<b>\$15</b>
<b>BAKED CAMEMBERT CHEESE</b> Kalamata olives, roasted shallots & garlic confit, sun dried tomatoes, olive oil & balsamic reduction, grilled bread	<b>\$15</b>	<b>ARTISANAL CHEESE BOARD</b> Multi-grain crackers, fresh fruit, cornichons, truffle honey, spiced pecans	<b>\$18</b>

\*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

### ENTREÉS

#### FISH & CHIPS

\$19

English style, lightly battered fresh cod filet with fries, side salad, tartar sauce

#### SHRIMP & SCALLOPS RISOTTO

\$30

Sautéed shrimp & scallops, pecorino romano cheese, spinach, sun-dried tomato parmesan risotto, fresh basil

#### \*SALMON FILET

\$29

Pan roasted salmon filet, farro grain, preserved lemon, zucchini, carrot & yellow squash spaghetti vegetables, saffron sauce

#### VEGAN MEDLEY

\$18

Quinoa patty with mixed vegetables & beans, tomato jam, extra virgin olive oil sautéed spaghetti vegetables, grilled marinated portabella mushrooms, tomato vinaigrette

#### CHICKEN PENNE PASTA

\$20

Sautéed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce

#### \*FLANK STEAK

\$26

Grilled 8oz marinated flank steak, sauteed mushrooms, roasted potatoes, Bourbon demi-glaze sauce

#### \*NY STRIP STEAK

\$30

Grilled 12oz strip steak, fries, sautéed broccoli with garlic confit, herb butter, demi-glaze sauce

#### CRAB CAKES DINNER

\$30

Two pan roasted lump crab cakes, mashed potatoes, fresh asparagus, pickled peppers tartar sauce

### BURGERS

SERVED WITH CAJUN CHIPS, FRIES, FRESH FRUIT OR SALAD  
FOR HEALTHIER CHOICE AT NO EXTRA COST SUBSTITUTE GRILLED MARINATED  
PORTABELLA MUSHROOM OR GRILLED TURKEY BURGER PATTY

#### COBALT BLEU

fire-grilled beef patty  
smoked bacon, lettuce,  
tomato, cajun spice,  
gorgonzola cheese \$16

#### SMOKEHOUSE

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

#### CLASSIC

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

#### QUINOA

quinoa vegetables & beans  
patty, tomato jam \$17

#### BEYOND

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

#### CHICKEN

bbq sauce, caramelized  
onions, provolone \$15

### SIDES

\$6 EACH

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

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# DINNER FEATURES

## 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

### **PROSCIUTTO & BURATTA SALAD \$14**

ORGANIC HEIRLOOM TOMATOES, FRESH BASIL,  
CREAMY FRESH BURATTA MOZZARELLA,  
SLICED PROSCIUTTO HAM, RED WINE VINAIGRETTE

## ENTREES

### **N.Z RACK OF LAMB CHOPS \$38**

OVEN ROASTED HALF RACK OF LAMB,  
SAUTEED MUSHROOMS, PARMESAN RISOTTO,  
WHITE TRUFFLE DEMI-GLAZE SAUCE

### **FILET MIGNON \$44**

PEPPER CRUSTED 70z FILET MIGNON,  
SAUTEED BABY SPINACH, CAMELIZED ONIONS,  
ROASTED POTATOES, DEMI-GLAZE SAUCE

### **"H.L.C" HALIBUT SPECIAL \$37**

PAN ROASTED FLOUNDER FILET,  
LOBSTER & CRAB MEAT, MASHED POTATOES,  
FRESH ASPARAGS & LEMON BEURRE BLANC

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

OVEN ROASTED MAPLE LEAF DUCK BREAST,  
MASHED POTATOES, SAUTEED SPINACH,  
PEAR & BING CHERRY COMPOTE, GASTRIQUE

## SIDES

**\$6 EACH**

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

## DESSERTS

**CHOCOALTE CHIP CANNOLI'S \$9**  
**KEY LIME PIE WTH WHIPPED CREAM \$9**

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COBALTGRILLE.COM

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 '18 GERMANY	\$10/\$30
CONUNDRUM '16 CALIFORNIA	\$42
KENWOOD SAUVIGNON BLANC '18 CA	\$24
GARZON SAUV BLANC '17 URUGUAY	\$30
BEYOND SAUVIGNON BLANC '19	\$8/\$30
BOREALIS WHITE BLEND '16 CA	\$24
JEKEL CHARDONNAY '16 CA	\$28
PICKET FENCE CHARDONNAY '16 CA	\$30
ONE HOPE CHARDONNAY '17 CA	\$10/\$30
CATENA CHARD '16 ARG	\$12/\$34
JEAN LUC COLUMBO ROSE '19 FR	\$10/\$35
SONOMA CUTRER CHARD '17 CA	\$14/\$42
STUHLMULLER CHARDONNAY '17 CA	\$40
STAGS LEAP CHARDONNAY '18 CA	\$46
RAMEY CHARDONNAY '16 CA	\$70
CHALK HILL CHARDONNAY '16 CA	\$76

### BUBBLES

PERLADA CAVA BRUT NV SPAIN	\$8/\$30
CANELLA PROSECCO '17 ITALY	\$14/\$38
GATINOIS FRANCE	\$80
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 '17 CA	\$48
BEAUFORT & SCOTT PINOT NOIR '16 CA	\$32
SASS PINOT NOIR '17 OREGON	\$45
ADELSHEIM PINOT NOIR '18 OREGON	\$52
ALAMOS CABERNET '18 ARGENTINA	\$22
BEAUFORT & SCOTT CABERNET CA	\$36
RAMSAY CABERNET '17 CA	\$10/\$36
SEAN MINOR CABERNET '17 CA	\$14/\$42
TREANA CABERNET '17 CA	\$48
FAUST CABERNET '17 CA	\$90
PLUNGERHEAD ZINFANDEL '18	\$10/\$38
ZINFINITY ZINFANDEL '17 CA	\$44
WILD HOG ZIN '15 CA	\$50
HENDRY BLOCK 7&22 ZIN '16 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

**ARDEN ALLEN:** SOMMELIER & DIRECTOR  
OF WINE PROGRAM

**ALL VINTAGES ARE SUBJECT TO CHANGE**



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

