

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

MEDITERRANEAN SALAD \$12

ORGANIC CHERRY TOMATOES, CUCUMERS,
FRESH MOZZARELLA, OLIVES, RED ONIONS,
CROUTONS, ROMAINE, 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

SPANISH PAELLA \$21

CHICKEN, CHORIZO, ITALIAN SAUSAGE, SHRIMP,
MUSSELS, CALAMARI, PEPPERS, RED ONIONS,
GARDEN PEAS, SAFFRON RICE

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

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

BREAD PUDDING WITH CARAMEL SAUCE \$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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