

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 7oz FILET MIGNON,
SAUTEED BABY SPINACH, CARAMELIZED 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

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

COBALTGRILLE.COM

757-333-3334