

# 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

### **COBALT BLEU MUSSELS \$17**

PRINCE EDWARD ISLAND STEAMED BLACK  
MUSSELS, IN A GORGONZOLA CREAM SAUCE WITH  
LEEK & SHALLOTS. SERVED WITH TOAST POINTS

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

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

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## ENTREES

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

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

### **FILET NAPOLEON \$45**

GRILLED FILET MIGNON LAYERED WITH  
SHRIMP SCAMPI, SAUTEED MUSHROOMS,  
PARMESAN RISOTTO, DEMI-GLAZE SAUCE

### **F.L.C FLOUNDER SPECIAL \$37**

PAN SEARED JUMBO FLOUNDER FILET,  
TOPPED WITH LOBSTER & LUMP CRAB MEAT,  
MASHED POTATOES, ASPARAGUS,  
LEMON BEURRE BLANC SAUCE

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

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

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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

**\$9 EACH**

VANILLA BEAN CREME BRULE

DEEP FRIED OREO COOKIES

TRIPLE LAYER CHOCOLATE CAKE

TIRAMISU

MADelyn'S COCONUT CAKE

KEY LIME PIE WITH WHIPPED CREAM

DIP SUM DOUGHNUTS

\*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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