

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

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

ENTREES

N.Z RACK OF LAMB CHOPS \$38

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

BLACKENED TUNA FILET \$24

PAN SEARED BLACKENED YELLOW FIN TUNA,
ROASTED CORN & HEIRLOOM TOMATO SALSA,
ROASTED POTATOES, BASIL PESTO SAUCE

"F.L.C" FLOUNDER SPECIAL \$37

PAN ROASTED FLOUNDER FILET, TOPPED WITH
LOBSTER & LUMP CRAB, MASHED POTATOES,
FRESH ASPARAGUS, 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

\$9 EACH

VANILLA BEAN CREME BRULE

DEEP FRIED OREO COOKIES

TRIPLE LAYER CHOCOLATE CAKE

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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