# COBALT GRILLE

## DINNER MENU

## STARTERS

**Soups, Salads & Appetizers**

**TOMATO-BASIL SOUP** $5 / $9
smoked gouda cheese
& croutons

**CHOP SALAD** $13
Romaine, smoked bacon,
tomatoes, red onions,
cheddar jack cheese, pistachios,
buttermilk ranch dressing

**CRAB CAKE APPETIZER** $15
pan roasted, lemon tartar,
zucchini-carrot & yellow squash
spaghetti vegetables

**OLIVES** $5
marinated Mediterranean
mixed olives

**PORTABELLA FRIES** $7
Ginger maple-ponzu &
chipotle ranch

**BAKED CAMEMBERT CHEESE** $15
Kalamata olives, roasted shallots &
garlic confit, sun dried tomatoes,
olive oil & balsamic reduction,
grilled bread

**SHE-CRAB SOUP** $5 / $9
with sherry, old bay,
lump crab meat

**CAESAR SALAD** $11
Romaine lettuce,
creamy Caesar dressing,
shredded Parmesan croutons
& Parmesan crisp

**PEAR & GORGONZOLA SALAD** $14
Poached pear, baby spinach, red grape
tomatoes, almonds, gorgonzola,
honey-mustard vinaigrette

**FRIED GREEN TOMATOES** $8
shredded parmesan,
buttermilk ranch

**SCALLOPS ROCKEFELLER** $15
three pan seared scallops,
sautéed baby spinach, smoked
bacon, shredded parmesan cheese

**ARTISANAL CHEESE BOARD** $18
Irish Porter Cheddar, Aged Spanish
Manchego, French Camembert.
multi-grain crackers, fresh fruit,
cornichons, truffle honey,
spiced pecans

***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

### CRAB CASSEROLE $14
LUMP CRAB MEAT SIMMERED IN CHARDONNAY, CELERY, SCALLIONS, CREAM CHEESE. PARMESAN, CRACKERS

### 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 LEEKS & 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

### SHRIMP & GRITS $24
SAUTEED SHRIMP, CHORIZO SAUSAGE, TOMATOES, SCALLIONS, SMOKED BACON SAUCE, OVER PARMESAN GRITS

### 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

## SIDES

**$6 Each**

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

## DESSERTS

**$9 Each**

**VANILLA BEAN CREME BRULE**
**CARROT CAKE**
**MADELYN'S COCONUT CAKE**
**DEEP FRIED OREO COOKIES**
**KEY LIME PIE WITH WHIPPED CREAM**
**TRIPLE LAYER CHOCOLATE CAKE**
**DIP SUM DOUGHNUTS**

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## COCKTAIL LIST

**$12 EACH**

### MAD MEN MANHATTAN
Elijah Craig Boubon,Vya Sweet Vermouth, Angoustora 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 Liqor and Cranberry juice

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# 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