

# DINNER FEATURES

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## 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

### **BEEF CARPACCIO \$14**

KOBE STYLE, RAW, TRUFFLE OIL, CHILI OIL, CAPERS, SHAVED PECORINO CHEESE, JAPANESE HOT COOKING STONE

### **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

### **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

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## SIDES

**\$6 EACH**

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

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## DESSERTS

**\$9 EACH**

**VANILLA BEAN CREME BRULE**

**DEEP FRIED OREO COOKIES**

**TRIPLE LAYER CHOCOLATE CAKE**

**CARROT 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.

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**757-333-3334**