

# DINNER FEATURES

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## STARTERS

**COBALT BLEU MUSSELS \$17**  
PRINCE EDWARD ISLAND BLACK MUSSELS,  
LEEKs, SHALLOTS, GORGONZOLA CREAM,  
SERVED WITH TOASTED BREAD

**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

**GRILLED FILET NAPOLEON \$45**  
GRILLED FILET MIGNON LAYERED WITH  
SHRIMP SCAMPI, SAUTEED MUSHROOMS,  
PARMESAN RISOTTO, DEMI-GLAZE SAUCE

**"F.L.C" FLOUNDER SPECIAL \$37**  
PAN ROASTED FLOUNDER FILET,  
LOBSTER & CRAB MEAT, MASHED POTATOES,  
FRESH ASPARAGS & LEMON BEURRE BLANC

**N.Z RACK OF LAMB CHOPS \$38**  
OVEN ROASTED HALF RACK OF LAMB,  
SAUTEED MUSHROOMS, PARMESAN RISOTTO,  
WHITE TRUFFLE DEMI-GLAZE 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**

**CARROT CAKE**

**MADELYN'S COCONUT CAKE**

**DEEP FRIED OREO COOKIES**

**KEY LIME PIE WITH WHIPPED CREAM**

**TRIPLE LAYER CHOCOLATE CAKE**

**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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**757-333-3334**