

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

BEEF WELLINGTON \$45

FILET MIGNON TOPPED WITH FOIE GRAS &
MUSHROOMS, BAKED IN A PUFF PASTRY CASE,
SAUTEED BABY SPINACH, DEMI-GLAZE SAUCE

YELLOW FIN TUNA \$28

BLACKENED YELLOW FIN TUNA FILET,
COBALT FARMS HEIRLOOM TOMATO & CORN
SALSA, SAFFRON RISOTTO, BASIL PESTO

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

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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