

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

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

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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