

# DINNER FEATURES

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## STARTERS

### OYSTER STEW \$15

FRESHLY SHUCKED JAMES RIVER OYSTERS  
SIMMERED IN A SMOKY BACON PARMESAN  
CREAM OVER MASHED POTATOES

### 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 SALAD \$14

BABY WATERCRESS, ORGANIC CHERRY TOMATOES,  
CREAMY FRESH BURATTA MOZZARELLA,  
PROSCIUTTO HAM, SWEET SHALLOT VINAIGRETTE

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## ENTREES

### FILET NAPOLEON \$45

FILET MIGNON TOPPED LAYERED WITH  
SAUTEED MUSHROOMS & SHRIMP SCAMPI,  
PARMESAN RISOTTO AND DEMI-GLAZE SAUCE

### N.Z RACK OF LAMB CHOPS \$38

OVEN ROASTED HALF RACK OF LAMB,  
SAUTEED MUSHROOMS, PARMESAN RISOTTO,  
WHITE TRUFFLE DEMI-GLAZE SAUCE

### "H.L.C" HALIBUT SPECIAL \$37

PAN ROASTED HALIBUT FILET  
LOBSTER & CRAB MEAT, MASHED POTATOES,  
FRESH ASPARAGS & LEMON BEURRE BLANC

### 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

TIRAMISU

MADELYN'S COCONUT CAKE

DEEP FRIED OREO COOKIES

CHEESECAKE

KEY LIME PIE WITH WHIPPED CREAM

TRIPLE LAYER CHOCOLATE CAKE

DIP SUM DOUGHNUTS

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COBALTGRILLE.COM

757-333-3334

\*items may contain raw or undercooked ingredients.  
consuming raw or undercooked ingredients may increase your risk of food borne illness.