

DINNER FEATURES

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

ARUGULA SALAD \$14

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

ENTREES

BEEF WELLINGTON \$45

FILET MIGNON TOPPED WITH SAUTEED
MUSHROOMS & FOIES GRAS, WRAPPED IN PUFF
PASTRY AND BAKED, 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

"F.L.C" FLOUNDER SPECIAL \$37

PAN ROASTED FLOUNDER 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

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

CARROT CAKE

MADelyn'S COCONUT CAKE

DEEP FRIED OREO COOKIES

BREAD PUDDING

KEY LIME PIE WITH WHIPPED CREAM

TRIPLE LAYER CHOCOLATE CAKE

DIP SUM DOUGHNUTS

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.