

DINNER FEATURES

STARTERS

PROSCIUTTO & BURATTA SALAD \$14

ORGANIC CHERRY TOMATOES, CREAMY BURATTA MOZZARELLA,
THINLY SLICED PROSCIUTTO, SPICED PECANS, SWEET SHALLOT VINAIGRETTE

COBALT BLEU MUSSELS \$17

PRINCE EDWARD ISLAND BLACK MUSSELS,
LEEKs, SHALLOTS, GORGONZOLA CREAM,
SERVED WITH TOASTED BREAD

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

FRENCH ONION SOUP \$9

TRADITIONAL FRENCH ONION SOUP WITH
BEEF STOCK, ROSEMARY & THYME,
GRATINEED WITH SWISS CHEESE CROUTON

ENTREES

FILET NAPOLEON \$45

FILET MIGNON LAYERED WITH SHRIMP SCAMPI
& SAUTEED MUSHROOMS, SERVED WITH
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

"R.L.C" ROCKFISH SPECIAL \$37

PAN ROASTED ROCKFISH 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

MADELYN'S COCONUT CAKE

DEEP FRIED OREO COOKIES

BOURBON BREAD PUDDING

KEY LIME PIE

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.