

DINNER FEATURES

STARTERS

PROSCIUTTO SALAD \$14

ORGANIC CHERRY TOMATOES, FRESHLY SHAVED PECORINO ROMANO CHEESE, 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

DEEP FRIED OREO COOKIES

TRIPLE LAYER CHOCOLATE CAKE

MADELYN'S COCONUT CAKE

BOURBON BREAD PUDDING

KEY LIME PIE

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.