COBALT GRILLE

DINNER MENU

STARTERS

Soups, Salads & Appetizers

TOMATO-BASIL SOUP $5 / $9
smoked gouda cheese, croutons

SHE-CRAB SOUP $5 / $9
with sherry, old bay,
lump crab meat

CHOP SALAD $13
Romaine, smoked bacon, tomatoes,
red onions, cheddar jack cheese,
pistachios, buttermilk ranch dressing

CAESAR SALAD $11
Romaine lettuce, Parmesan crisp,
creamy Caesar dressing,
shredded Parmesan croutons

PEAR & GORGONZOLA SALAD $14
Poached pear, baby spinach,
tomatoes, almonds, gorgonzola,
honey-mustard dressing

PORTABELLA FRIES $7
Ginger maple-ponzu &
chipotle ranch

OLIVES $5
marinated Mediterranean
mixed olives

CRAB CAKE APPETIZER $15
pan roasted, lemon tartar,
zucchini-carrot & yellow
squash spaghetti vegetables

FRIED GREEN TOMATOES $8
shredded parmesan,
buttermilk ranch

SCALLOPS ROCKEFELLER $15
three pan seared scallops,
sautéed baby spinach, smoked
bacon, shredded parmesan cheese

ARTISANAL CHEESE BOARD $18
Pickwick caramelized onion Cheddar
Aged Spanish Manchego,
French Brie. multi-grain crackers,
fresh fruit, cornichons, truffle honey
spiced pecans

BAKED CAMEMBERT CHEESE $15
Kalamata olives, roasted shallots
& garlic confit, sun dried
tomatoes, olive oil & balsamic
reduction, grilled bread

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

COBALT GRILLE

DINNER MENU

ENTREÉS

FISH & CHIPS $19
English style, lightly battered fresh cod filet with fries, side salad, tartar sauce

SHRIMP & SCALLOPS RISOTTO $30
Sautéed shrimp & scallops, pecorino romano cheese, spinach, sun-dried tomato parmesan risotto, fresh basil

***SALMON FILET** $29
Pan roasted salmon filet, farro grain, preserved lemon, zucchini, carrot & yellow squash spaghetti vegetables, saffron sauce

VEGAN MEDLEY $18
Quinoa patty with mixed vegetables & beans, tomato jam, extra virgin olive oil sautéed spaghetti vegetables, grilled marinated portabella mushrooms, tomato vinaigrette

CHICKEN PENNE PASTA $20
Sautéed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce

***FLANK STEAK** $26
Grilled 8oz marinated flank steak, sauteed mushrooms, roasted potatoes, Bourbon demi-glaze sauce

***NY STRIP STEAK** $30
Grilled 12oz strip steak, fries, sautéed broccoli with garlic confit, herb butter, demi-glaze sauce

CRAB CAKES DINNER $30
Two pan roasted lump crab cakes, mashed potatoes, fresh asparagus, pickled peppers tartar sauce

BURGERS

SERVED WITH CAJUN CHIPS, FRIES, FRESH FRUIT OR SALAD
FOR HEALTHIER CHOICE AT NO EXTRA COST SUBSTITUTE GRILLED MARINATED PORTABELLA MUSHROOM OR GRILLED TURKEY BURGER PATTY

COBALT BLEU
fire-grilled beef patty smoked bacon, lettuce, tomato, cajun spice, gorgonzola cheese $16

SMOKEHOUSE
fire-grilled beef patty bbq sauce, smoked bacon, frazzled onions, smoked gouda cheese $17

CLASSIC
fire-grilled beef patty lettuce, tomato, red onion, cheddar jack cheese $15

QUINOA
quinoa vegetables & beans patty, tomato jam $17

BEYOND
plant based meatless burger, house-made tomato jam, lettuce, tomato $16

CHICKEN
bbq sauce, caramelized onions, provolone $15

SIDES
$6 EACH

house cut fries, sautéed spinach, sautéed mushrooms, side salad, parmesan risotto, charred cauliflower

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

COBALTGRILLE.COM

DINNER FEATURES

STARTERS

CRAB CASSEROLE $15
LUMP CRAB IN CHARDONNAY SIMMERED
CREAM CHEESE WITH CELERY, SCALLIONS
PARMESAN, FLATBREAD CRACKERS

COBALT BLEU MUSSELS $17
PRINCE EDWARD ISLAND BLACK MUSSELS,
LEEKS, SHALLOTS, GORGONZOLA CREAM,
SERVED WITH TOASTED BREAD

CREAM OF CHICKEN & MUSHROOM
PROVENCALE SOUP $5 / $9

OYSTER STEW $15
JAMES RIVER OYSTERS, SMOKEY BACON
PARMESAN CREAM, 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

ENTREES

BEEF WELLINGTON $48
FILET MIGNON TOPPED WITH
SAUTEED MUSHROOMS & FOIE GRAS,
BAKED IN PUFF PASTRY CASE, SAUTEED
BABY SPINACH, RED WINE BORDELAISE SAUCE

"F.L.C" FLOUNDER SPECIAL $37
PAN ROASTED FLOUNDER FILET
LOBSTER & CRAB MEAT, MASHED POTATOES,
FRESH ASPARAGS & LEMON BEURRE BLANC

N.Z RACK OF LAMB CHOPS $38
OVEN ROASTED HALF RACK OF LAMB,
SAUTEED MUSHROOMS, PARMESAN RISOTTO,
WHITE TRUFFLE DEMI-GLAZE SAUCE

BRANZINO $30
PAN ROASTED MEDITERRANEAN SEABASS,
WHITE BEAN, MUSHROOM & TOMATO MEDLEY,
SAFFRON CREAM, CRISPY BASIL

CORNISH GAME HEN $22 (CHRYSLER MUSEUM CULINARY ART SPECIAL)
OVEN ROASTED HALF HEN, SPICED PECAN-CRANBERRY RELISH,
PARMESAN GRATIN POTATOES FLORENTINE, TARRAGON DEMI-GLAZE

SIDES

$6 EACH

house cut fries, sautéed spinach, sautéed mushrooms, side salad, parmesan risotto, charred cauliflower, mashed potatoes

DESSERTS

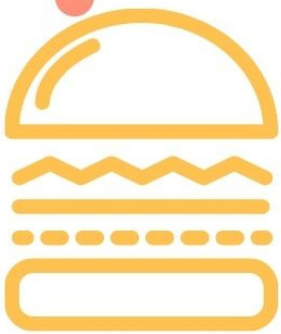
$9 EACH

ENGLISH STICKY TOFFEE PUDDING WITH TOFFEE SAUCE & WHIPPED CREAM
VANILLA BEAN CREME BRULE
DEEP FRIED OREO COOKIES
TRIPLE LAYER CHOCOLATE CAKE
MADELYN'S COCONUT CAKE
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.

take-out  dine-in

BURGER NIGHT 1-26-21

COBALT BLEU
fire-grilled beef patty
smoked bacon, lettuce,
tomato, cajun spice,
gorgonzola cheese $13

SMOKEHOUSE
fire-grilled beef patty
bbq sauce, smoked bacon,
frazzled onions,
smoked gouda cheese $13

CLASSIC
fire-grilled beef patty
lettuce, tomato, red onion,
cheddar jack cheese $11

BEYOND
plant based meatless burger,
tomato jam, lettuce, tomato $12

QUINOA
quinoa vegetables & beans
patty, tomato jam $12

CHICKEN
bbq sauce, caramelized
onions, provolone $12

SPECIALTY BURGERS 1-26-21

RANCH-O-BACON BURGER
fire-grilled beef patty, smoked bacon,
beer battered fried onion rings,
buttermilk ranch, Provolone cheese $13

UPTOWN BLEU JAM
fire grilled beef patty, tomato jam
smoked bacon, frazzled onions,
Gorgonzola Bleu cheese $13

F-G-T CAPRESE BURGER
fire-grilled beef patty, fried green tomato,
basil pesto, fresh Mozzarella cheese $13

DESSERTS

STICKY TOFFEE PUDDING

VANILLA CREME BRULE

DEEP FRIED OREO COOKIES

KEY LIME PIE WITH WHIPPED CREAM

TRIPLE LAYER CHOCOLATE CAKE

DIP SUM DOUGHNUTS WITH DIPPING SAUCES

MADELYN'S COCONUT CAKE

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

COBALT grille

Cobalt's Happy Hou
Wednesday to Saturda
Bar, Lounge & Pati
3 to 6pm

HAPPY HOUR

cbg snacks

PORTABELLA FRIES	$4
BEEF CARPACCIO	$10
CRAB CASSEROLE	$12
CHOP SALAD	$7
FRIED GREEN TOMATOES	$6
BAKED CAMEMBERT	$12
FRIED CALAMARI	$7
MEDETERRANEAN OLIVES	$3
TAPAS CHICKEN PENNE PASTA	$9
CLASSIC BURGER & FRIES	$12
CAPRESE SALAD	$8

all beer, wines by the glass & cocktails $1 off

HILLTOP NORTH - VIRGINIA BEACH

FOR RESERVATIONS:
757 - 333 - 3334 WWW.COBALTGRILLE.COM
INSTAGRAM- COBALTGRILLEVB- FACEBOOK COBALTGRILLE

WINTER COCKTAILS

• $12 •

PUMPKINTINI

Stoli Vanilla Vodka, Pinnacle Whip Vodka,
Pumpkin puree, whipped cream, Cinnamon

SPICED MANHATTAN

Elijah Craig Kentucky Bourbon,
Spiced Vermouth, Angostura Bitters

SALTED-HONEY OLD FASHIONED

Larceny Bourbon, salted VBee honey,
Angostura bitters, Regan's orange bitters,
Luxardo cherry

CRANBERRY MARGARITA

Tres Agaves Blanco Tequila, Cointreau,
Cranberry juice, fresh lime juice,
whole cranberries

JUMP START

Stoli Vanilla Vodka, Kahlua liqueur,
Bailey's Irish Cream,
Starbucks Cold Brew coffee

HOT BUTTERED RUM

Captain Morgan Spiced Rum,
Frangelico liqueur,
Cinnamon butter

COBALT GRILLE

COCKTAIL LIST

$12 EACH

MAD MEN MANHATTAN
Elijah Craig Boubon,Vya Sweet Vermouth, Angoustora BItters

COBALT COSMO
Absolut Citron, Cointreau white Cranberry juice, fresh Lime juice

BLOOD ORANGE OLD FASHIONED
Bulleit Rye, Solerno, Blood Orange Liqueur and Orange Bitters

LEMON-BASIL-TINI
Deep Eddy Lemon Vodka, Simple Syrup, muddled fresh Basil

CLASSIC MOJITO
Handcrafted with Don Q Cristal Rum, muddled fresh Mint, Simple Syrup, fresh Lime juice and Club Soda

BASIL MOJITO
Handcrafted with Don Q Cristal Rum, muddled fresh Basil, Simple Syrup, fresh Lime juice and Club Soda

PAMA APPLETINI
Apple Pucker, Pama Pomegranate Liqor and Cranberry juice

BEER LIST

Amstel Light, Blue Moon, Budweiser, Bud Light, Corona, DB Vienna Lager, Fat Tire, Heineken, El Guapo IPA, Mich Ultra, Miller Lite, Sierra Nevada, Sam Adam's, Sam Adam's Seasonal, Stella Artois, Yuengling, Guiness, Bold Rock Cider, Lagunitas IPA

COBALTGRILLE.COM

757-333-3334

WINE LIST

WHITES

GABBIANO PINOT GRIGIO '18 ITALY	$24
LA PERLINA MOSCATO '19 ITALY	$8/$30
LAGARIA PINOT GRIGIO'19 ITALY	$8/$30
KESSLER RIESLING'18 GERMANY	$10/$30
JEAN LUC COLUMBO ROSE '19 FR	$10/$35
BOREALIS WHITE BLEND NV CA	$24
CONUNDRUM '16 CA	$42
WHISPERING ANGEL ROSE '19 FR	$55
KENWOOD SAUVIGNON BLANC'18 CA	$24
OUTER SOUND SAUV BLANC'19 N.Z	$28
BEYOND SAUVIGNON BLANC'19	$8/$30
DOMAINE DE SACY SANCERE '19 FR	$38
CAKEBREAD SAUVIGNON BLANC '17 CA	$54
ILLUMINATION SAUV BLANC '17 CA	$74
JEKEL CHARDONNAY '16 CA	$28
PICKET FENCE CHARDONNAY '16 CA	$30
ONE HOPE CHARDONNAY'17 CA	$10/$30
PACIFICANA CHARDONNAY '19 CA	$32
CATENA CHARD '18 ARG	$12/$34
STUHLMULLER CHARDONNAY'18 CA	$40
SONOMA CUTRER CHARD' 18 CA	$14/$42
STAGS LEAP CHARDONNAY '18 CA	$46
RAMEY CHARDONNAY '17 CA	$70
CHALK HILL CHARDONNAY '17 CA	$76
KISTLER CHARDONNAY '19 CA	$98

BUBBLES

PERLADA CAVA BRUT NV SPAIN	$8/$30
CANELLA PROSECCO '17 ITALY	$14/$38
ROSE D'OR CREMENT DE BORDEAUX	$40
GATINOIS FRANCE	$80
VEUVE CLICQUOT BRUT YELLOW LBL	$90

HALF BOTTLES

SONOMA CUTRER CHARD'17 CA	$22	KING ESTATE PINOT GRIS '17 WA	$24
MERLIN CHERRIER SANCERRE '18 FR	$24	VEUVE CLICQUOT BRUT YELLOW LBL	$48
MUMM NAPA BRUT SPK NV CA 187ML	$14	LA GERLA BRUNELLO '14 ITALY	$48

REDS

LES BREBIS PINOT NOIR '18 OR	$28
PAMPAS GRASS PINOT NOIR '19 ARG	$28
OPP PINOT NOIR '17 OR	$34
LINCOURT PINOT NOIR'17 CA	$34
A TO Z PINOT NOIR '16 OREGON	$36
UNDERWOOD PINOT NOIR '19 OR	$10/$38
J BLACK PINOT NOIR'17 CA	$14/$42
SASS PINOT NOIR '17 OREGON	$45
LA CREMA PINOT NOIR '18 CA	$48
ADELSHEIM PINOT NOIR'18 OR	$52
DOMAINE BRAVES BEAUJOLAIS'17	$30
TOSCOLO CHIANTI '16 ITALY	$30
DELAS COTES DU RHONE'17 FR	$12/$34
K.LYNCH COTES DU RHONE'18 FR	$35
PARCEL 41 MERLOT'16 CA	$34
MARQUES DE CACERES RIOJA'15 ESP	$46
LLAMA MALBEC '18 ARGENTINA	$28
BEN MARCO MALBEC'17 ARGENTINA	$34
CATENA MALBEC '17 ARGENTINA	$36
PLUNGERHEAD ZINFANDEL'18	$10/$38
ZINFINITY ZINFANDEL '17 CA	$44
WILD HOG ZIN'15 CA	$50
HENDRY BLOCK 7&22 ZIN'16 CA	$56
ALAMOS CABERNET '18 ARGENTINA	$22
RAMSAY CABERNET'18 CA	$10/$36
SEAN MINOR CABERNET'17 CA	$14/$42
BEAUFORT & SCOTT CABERNET '17 CA	$36
TREANA CABERNET '18 CA	$48
FAUST CABERNET '17 CA	$90
CAKEBREAD CABERNET '17 CA	$120
SILVER OAK ALEXANDER CAB '14 CA	$125
CAYMUS CABERNET '18 CA	$130
SILVER OAK NAPA CABERNET '13 CA	$150

SOMMELIER: ARDEN ALLEN DIRECTOR OF WINE PROGRAM.

SWIRL. SMELL. SIP. EAT. REPEAT!

WELLCRAFTED WINE DINNER

January 28, 2021 - 6.45PM
Cobalt Grille, Hilltop North,
Virginia Beach, VA 23451
Chef Alvin Williams along with Sommelier Arden Allen have hand selected fantastic wines from the portfolio of The Well Crafted Wine Company. Paired together with a delicious 6 course menu.

SEATING IS LIMITED. SAFELY OPERATING WITH SOCIALLY DISTANCED TABLES.
PLEASE CALL (757) 333-3334
TO PURCHASE DINNER TICKETS
$100 PER PERSON INCLUDING TAX & GRATUITY

VIEW MENU IN EVENTS AT WWW.COBALTGRILLE.COM