

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,
LEEK, SHALLOTS, GORGONZOLA CREAM,
SERVED WITH TOASTED BREAD

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

CORNISH GAME HEN \$22 (CHRYSLER MUSEUM CULINARY ART SPECIAL)

OVEN ROASTED HALF HEN, SPICED PECAN-CRANBERRY RELISH,
PARMESAN GRATIN POTATOES FLORENTINE, TARRAGON DEMI-GLAZE

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

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.