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
Creamy Blue Wisconsin Gorgonzola,
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, garden peas, 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

MAPLE LEAF DUCK BREAST $28
Oven roasted Maple Leaf Duck breast, mashed potatoes, sauteed spinach, pear & bing cherry compote, gastrique

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, garden peas

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DINNER FEATURES

STARTERS

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

FRIED CALAMARI APP $10
OLD BAY DUSTED AND FRIED,
WITH SIDE OF SWEET CHILI SAUCE

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

ENTREES

BLACKENED MAHI MAHI $26
PAN ROASTED BLACKENED MAHI MAHI FILET,
PARMESAN-SAFFRON RISOTTO,
TOMATO-BASIL NORTHERN WHITE BEAN SALSA

*FILET NAPOLEON $45
GRILLED FILET MIGNON LAYERED WITH
SAUTEED SHRIMP & MIXED MUSHROOMS,
PARMESAN RISOTTO, BORDELAISE SAUCE

"R.L.C" ROCKFISH SPECIAL $38
PAN ROASTED ROCKFISH 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

SIDES

$6 Each

house cut fries, sautéed spinach, sautéed mushrooms, garden peas, 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

WHITE CHOCOLATE BREAD PUDDING WITH BING CHERRIES & WHIPPED CREAM

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757-333-3334

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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

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SPRING COCKTAILS

• $12 •

SPRING TODDY

Larceny Bourbon, Earl Grey simple syrup, fresh lemon juice, Cinnamon dusting

CUCUMBER LEMONADE

Effen Cucumber Vodka, lemon juice, simple syrup, club soda

SPRING TART

Bacardi Raspberry Rum, Licor 43, lemon juice, strawberry, honey & mint

PALMA PALOMA

Lunazul Blanco Tequila, PAMA Pomegranate Liqueur, Grapefruit juice, fresh lime juice, simple syrup, club soda

FIRST BLOOM

Uncle Val's Gin, St. Germain Elderflower Liqueur, fresh lime juice, simple syrup

AFTER DINNER DRINKS

CHOCOLATE MARTINI
JUMP START
NUTTY IRISHMAN
ALMOND JOY
RED VELVET CAKE
TAYLOR FLADGATE 20yr PORT
DOW'S RUBY PORT

COBALT GRILLE

COCKTAIL LIST

$12 EACH

BLUEBERRY LEMONADE
Smirnoff Blueberry Vodka, simple syrup, fresh lemon juice

ISLAND FIZZ
Svedka Mango Pineapple Vodka, Pineapple Juice, Moscato

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

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

MOJITOS
CLASSIC MINT, BASIL, RASPBERRY or PINEAPPLE-COCONUT

SALTED HONEY OLD FASHIONED
Larceny Bourbon, salted VBee honey, Angostura bitters,
Regan's orange bitters, Luxardo cherry

CRANBERRY MARGARITA
Lunazul Tequila, Cointreau, Cranberry juice, lime juice, cranberries

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

MOSCOW MULE
Russian Standard Vodka, Jamaican Ginger Beer, fresh lime 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**

COBALT WINES

BUBBLES

LOS MONTEROS CAVA BRUT NV SPAIN
Bottle $30 | Glass $8

MUMM NAPA BRUT NV CA 187ML
Bottle $14

CANELLAPROSECCO '18 ITALY
Bottle $44 | Glass $12

ROSE D'OR CREMENT DE BORDEAUX
Bottle $40

GATINOIS NV FRANCE
Bottle $80

VEUVE CLICQUOT BRUT YELLOW LBL
Bottle $90

HALF BOTTLES

SONOMA CUTRER CHARDONNAY '17
Bottle $24

MERLIN CHERRIER SANCERE '18 FR
Bottle $24

KING ESTATE PINOT GRIS '16 WA
Bottle $24

VEUVE CLICQUOT BRUT YELLOW LBL
Bottle $48

LA GERLA BRUNELLO '14 ITALY
Bottle $48

WHITES

GABIANO PINOT GRIGIO '19 ITALY
Bottle $24

LAGARIA PINOT GRIGIO '19 ITALY
Bottle $30 | Glass $8

JEAN LUC COLUMBO ROSE '19 FRANCE
Bottle $36 | Glass $10

WHISPERING ANGEL ROSE '19 FRANCE
Bottle $55

LA PERLINA MOSCATO '19 ITALY
Bottle $30 | Glass $8

KESSLER RIESLING '18 GERMANY
Bottle $36 | Glass $10

BOREALIS WHITE BLEND NV CA
Bottle $24

MORE WHITES

CONUNDRUM '16 CA
Bottle $42

DOMAINE DE SACY SANCERE '19 FRANCE
Bottle $38

KENWOOD SAUVIGNON BLANC '18 CA
Bottle $24

OUTER SOUND SAUVIGNON BLANC '19 NZ
Bottle $28

BEYOND SAUVIGNON BLANC '19 SA
Bottle $30| Glass $8

CAKEBREAD SAUVIGNON BLANC '19 CA
Bottle $54

ILLUMINATION SAUVIGNON BLANC '17 CA
Bottle $74

CHARDONNAY

JEKEL '16 CA
Bottle $28

PICKET FENCE '16 CA
Bottle $30

ONE HOPE '17 CA
Bottle $36 | Glass $10

PACIFICANA '19 CA
Bottle $32

CATENA '19 CA
Bottle $44 | Glass $12

STUHLMULLER '18 CA
Bottle $40

SONOMA CUTRER '18 CA
Bottle $48 | Glass $14

STAGS LEAP '18 CA
Bottle $46

RAMEY '17 CA
Bottle $70

CHALK HILL '178CA
Bottle $76

KISTLER '19 CA
Bottle $98

COBALT WINES

PINOT NOIR

PAMPAS GRASS PINOT NOIR '19 ARG
Bottle $28

LINCOURT PINOT NOITR '17 CA
Bottle $34

A TO Z PINOT NOIR Y '17 OREGON
Bottle $36

UNDERWOOD PINOT NOIR '19 OR
Bottle $36 | Glass $10

J BLACK PINOT NOIR '18 CA
Bottle $48 | Glass $14

SASS PINOT NOIR '17 OREGON
Bottle $45

LA CREMA PINOT NOIR '18 CA
Bottle $48

ADELSHEIM PINOT NOIR '18 OREGON
Bottle $52

OTHER REDS

DOMAINE BRAVES BEAUJOLAIS '17 FR
Bottle $30

TOSCOLO CHIANTI '17 ITALY
Bottle $30

DELAS COTES DU RHONE '18 FR
Bottle $48 | Glass $14

K. LYNCH COTES DU RHONE '18 FR
Bottle $35

PARCEL 41 MERLOT '16 CA
Bottle $34

MARQUES DE CECERES RIOJA '15 ESP
Bottle $46

CORVIANO MONTEPULCIANO '19 ITALY
Bottle $25

FLOUQUET SAINT-EMILION '16 FR
Bottle $38

CONUNDRUM RED BLEND '18 CA
Bottle $42

LLAMA MALBEC '18 ARGENTINA
Bottle $28

BEN MARCO MALBEC '18 ARGENTINA
Bottle $34

CATENA MALBEC '17 ARG
Bottle $36

MORE REDS

LA LECCIAIA MONTALCINO '15 ITALY
Bottle $35

PLUNGERHEAD ZINFANDEL '18 CA
Bottle $36| Glass $10

ZINFINITY ZINFANDEL '17 CA
Bottle $44

WILD HOG '15 CA
Bottle $50

HENDRY BLOCK 7&22 ZINFANDEL '16 CA
Bottle $56

STAGS LEAP PETITE SIRAH '16 NAPA, CA
Bottle $58

ROMBAUER ZINFANDEL '18 CA
Bottle $58

BROWN ESTATE ZINFANDEL '18 NAPA CA
Bottle $75

CABERNET SUAVIGNON

ALAMOS '19 ARGENTINA
Bottle $28

TRIBUTE '17 CA
Bottle $30

RAMSAY '18 CA
Bottle $36| Glass $10

SEAN MINOR '17 CA
Bottle $48 | 14

TREANA '18 CA
Bottle $48

FAUST '17 CA
Bottle $90

HENDRY '16 NAPA VALLEY, CA
Bottle $100

CAKEBREAD '17 CA
Bottle $120

CAYMUS '19 NAPA, CA
Bottle $130

SILVER OAK '16 ALEXANDER VALLEY CA
Bottle $125

SILVER OAK '16 NAPA VALLEY CA
Bottle $175

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