

# 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

### CHORIZO & WHITE BEAN SOUP

\$5 / \$9

### 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

### SPINACH SALAD \$12

BABY SPINACH, GOAT CHEESE CROUTONS,  
SPICED PECANS, FRAZZLED ONIONS  
ROASTED TOMATO VINAIGRETTE

## ENTREES

### BLACKENED TUNA \$26

BLACKENED YELLOW FIN TUNA FILET,  
GRILLED MARINATED PORTABELLAS,  
ROASTED POTATOES, PICKLED GINGER,  
THAI HERB CREAM SAUCE

### "F.L.C" FLOUNDER SPECIAL \$38

PAN ROASTED FLOUNDER FILET  
LOBSTER & CRAB MEAT, MASHED POTATOES,  
FRESH ASPARAGS & LEMON BEURRE BLANC

### BEEF WELLINGTON \$48

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

### FILET NAPOLEON \$45

GRILLED FILET MIGNON LAYERED WITH  
SHRIMP SCAMPI & SAUTEED MUSHROOMS,  
PARMESAN RISOTTO, RED WINE BORDELAISE

## 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 WHIPPED CREAM & TOFFEE SAUCE  
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.