

DINNER FEATURES

STARTERS

WATERMELON SALAD \$12

FRESH WATERMELON, BABY ARURUGULA,
GOAT CHEESE CROUTONS, SPICED PECANS,
SWEET SHALLOT DRESSING \$12

CRAB CASSEROLE \$15

LUMP CRAB IN CHARDONNAY SIMMERED
CREAM CHEESE WITH CELERY, SCALLIONS
PARMESAN, SERVED WITH TOASTED BREAD

BEEF CARPACCIO \$14

KOBE STYLE, RAW, TRUFFLE OIL.
CHILI OIL, CAPERS, SHAVED PECORINO
CHEESE, JAPANESE HOT COOKING STONE

COBALT BLEU MUSSELS \$17

PRINCE EDWARD ISLAND BLACK MUSSELS,
LEEK, SHALLOTS, GORGONZOLA CREAM,
SERVED WITH TOASTED BREAD

FRIED CALAMARI APP \$10

OLD BAY DUSTED AND FRIED,
WITH SIDE OF SWEET CHILI SAUCE

ENTREES

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

PAN ROASTED FLOUNDER FILET
LOBSTER & CRAB MEAT, MASHED POTATOES,
BROCCOLI & GARLIC, LEMON BEURRE BLANC

BEEF WELLINGTON \$48

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

BLACKENED YELLOW FIN TUNA \$28

PAN SEARED BLACKENED YELLOW FIN TUNA,
GRILLED MARINATED PORTABELLA MUSHROOMS,
GNOCCHI, PICKLED GINGER, THAI HERB SAUCE

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 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.