

COBALT GRILLE

FIRST BITES

TOMATO-BASIL OR SHE CRAB CUP \$5 BOWL \$9

PORTABELLA FRIES \$9

Ginger maple-Ponzu & chipotle ranch sauce

OLIVES \$5

marinated Mediterranean mixed olives

FRIED GREEN TOMATOES \$8

shredded parmesan, buttermilk ranch

FRIED CALAMARI \$13

old bay dusted & fried, side of sweet chili sauce

COBALT BLEU MUSSELS \$17

Prince Edward Island black mussels, leeks, shallots, gorgonzola cream, toasted bread

BEEF CARPACCIO \$15

Kobe style, raw, white truffle oil, chili oil, capers, shaved pecorino cheese, Japanese hot cooking stone

SMALL PLATES

CHOP SALAD \$13

Romaine, smoked bacon, tomatoes, red onion, pistachios, cheddar jack cheese, buttermilk ranch

CAESAR SALAD \$11

Romaine, creamy Caesar dressing, croutons, parmesan

PEAR & GORGONZOLA SALAD \$14

baby spinach leaves, poached pear, tomatoes, toasted almonds, gorgonzola cheese, honey-mustard vinaigrette

BAKED CAMEMBERT CHEESE \$15

Kalamata olives, roasted garlic & shallot confit, sun dried tomatoes, evoo, balsamic glaze toasted bread

CRAB CASSEROLE \$15

lump crab in chardonnay simmered cream cheese with celery & scallions, parmesan, toasted bread

SCALLOPS ROCKEFELLER \$15

three pan seared scallops, sauteed baby spinach, apple wood smoked bacon, shredded parmesan cheese

CRAB CAKE APPETIZER \$15

pan seared lump crab cake, lemon tartar sauce, zucchini-carrot & yellow squash spaghetti vegetables

CHEESE BOARD \$18

creamy bleu Wisconsin Gorgonzola, Aged Spanish Manchego, French Brie, toasted bread, fresh fruit, cornichons, truffle honey, spiced pecans

ENTRÉES

SHRIMP & SCALLOPS RISOTTO \$33

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

VEGETARIAN MEDLEY \$18

Beyond plant based meatless patty, tomato jam, evoo sautéed spaghetti vegetables, grilled marinated portabella mushrooms, tomato vinaigrette, balsamic glaze

CRAB CAKES DINNER \$31

Two pan roasted lump crab cakes, mashed potatoes, pickled peppers, broccoli & garlic confit, tartar sauce

FRESH CATCH \$42

Pan roasted seasonal whitefish filet, lobster & lump crab meat, mashed potatoes, broccoli & roasted garlic, lemon beurre blanc

* **BLACKENED TUNA \$29**

Blackened yellow fin tuna filet, grilled marinated portabella mushrooms, gnocchi, pickled ginger, Thai herb cream sauce

FISH & CHIPS \$18

English style, lightly battered fresh cod filet with hand cut fries, lemon tartar sauce

CHICKEN PENNE PASTA \$20

Sautéed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce

* **NY STRIP STEAK \$33**

Grilled 12oz strip steak, fries, sautéed broccoli & garlic confit, herb butter, demi-glaze sauce

* **BEEF WELLINGTON \$52**

Filet mignon, sauteed mushrooms & foie gras baked in a puff pastry case, with sauteed baby spinach, red wine bordelaise sauce

* **N.Z RACK OF LAMB CHOPS \$38**

Oven roasted half rack of lamb, sauteed mixed mushrooms, parmesan risotto, white truffle demi-glaze

* **MAPLE LEAF DUCK BREAST \$28**

Oven roasted Maple Leaf Duck breast, mashed potatoes, sauteed spinach, pear & bing cherry compote, gastrique

BURGERS

FIRE GRILLED PATTY ON BRIOCHE BUN, SERVED WITH CAJUN CHIPS, FRIES, FRESH FRUIT OR SALAD FOR HEALTHIER CHOICE AT NO EXTRA COST SUBSTITUTE GRILLED MARINATED PORTABELLA MUSHROOM

COBALT BLEU

smoked bacon, lettuce, tomato, Cajun spice, Gorgonzola cheese \$17

BEYOND

plant based meatless burger, tomato jam, lettuce, tomato \$16

SMOKEHOUSE

bbq sauce, smoked bacon, frazzled onions, smoked Gouda cheese \$17

BRIE-JAM

tomato jam, caramelized onions, French Brie cheese \$17

CLASSIC

lettuce, tomato, red onion, Cheddar Jack cheese \$15

CHICKEN

bbq sauce, caramelized onions, Provolone cheese \$16

SIDES

\$7 EACH

HOUSE CUT FRIES, SAUTÉED SPINACH, SAUTÉED MUSHROOMS, SIDE SALAD, PARMESAN RISOTTO, CHARRED CAULIFLOWER

DESSERTS

\$9 EACH

ENGLISH STICKY TOFFEE PUDDING

VANILLA BEAN CREME BRULE

DEEP FRIED OREOS

MADelyn'S COCONUT CAKE

TRIPLE LAYER CHOCOLATE CAKE

KEY LIME PIE

"DIP SUM DOUGHNUTS"

*ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED INGREDIENTS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

COBALTGRILLE.COM



SUMMER COCKTAILS

• \$12 •

CBG SPRITZ

Effen Cucumber Vodka, fresh basil, watermelon, simple syrup, club soda

GEORGIA SMASH

Larceny Bourbon, grilled peach puree, Earl Grey syrup, iced tea, rosemary

HILLTOP HOORAY

Lunazul Blanco Tequila, mango-ginger puree, fresh lime juice

VESPA

Vega Barcelona Cava, Fabrizia Limoncello, strawberry syrup

FIRST BLOOM

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

CHAMBORD FIZZ

Chambord Liqueur, Tanqueray Gin, fresh lemon juice, club soda

AFTER DINNER DRINKS

CHOCOLATE MARTINI

JUMP START

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, Guinness, Bold Rock Cider, Lagunitas IPA**

COBALT

WINES

BUBBLES

VEGA CAVA BRUT NV SPAIN
Bottle \$30 | Glass \$8

MUMM NAPA BRUT NV CA 187ML
Bottle \$14

ASOLO PROSECCO NV 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

WHITES

SONOMA CUTRER CHARDONNAY '17
Bottle \$24 HALF BOTTLE 375ML

MERLIN CHERRIER SANCERE '18 FR
Bottle \$24 HALF BOTTLE 375 ML

KING ESTATE PINOT GRIS '16 WA
Bottle \$24 HALF BOTTLE 375 ML

GUIRAUD BORDEAUX BLANC '16 FR
Bottle \$28

BOECKEL GEWURTZRAMINER '18 FR
Bottle \$28

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

SOLOSOLE VERMENTINO '19 ITALY
Bottle \$42

CONUNDRUM '16 CA
Bottle \$42

PIERRE PRIEUR SANCERE '20 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

JEKEL CHARDONNAY '16 CA
Bottle \$28

PICKET FENCE CHARDONNAY '16 CA
Bottle \$30

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

PACIFICANA CHARDONNAY '19 CA
Bottle \$32

CATENA CHARDONNAY '19 CA
Bottle \$44 | Glass \$12

STUHLMULLER CHARDONNAY '18 CA
Bottle \$40

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

STAGS LEAP CHARDONNAY '18 CA
Bottle \$46

RAMEY CHARDONNAY '17 CA
Bottle \$70

CHALK HILL CHARDONNAY '17 CA
Bottle \$76

KISTLER CHARDONNAY '19 CA
Bottle \$98

REDS

LINCOURT PINOT NOIR '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

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

PIERRE GAILLARD '18 RHONE, 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

LOS NOQUES MALBEC '15 ARGENTINA
Bottle \$40 | Glass \$12

CATENA MALBEC '17 ARG
Bottle \$36

LA LECCIAIA MONTALCINO '15 ITALY
Bottle \$35

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

ZINFINITY ZINFANDEL '17 CA
Bottle \$44

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

ALAMOS CABERNET '19 ARGENTINA
Bottle \$28

RAMSAY CABERNET '18 CA
Bottle \$36 | Glass \$10

EDUCATED GUESS CABERNET '17 CA
Bottle \$40

SEAN MINOR CABERNET '17 CA
Bottle \$48 | 14

TREANA CABERNET '18 CA
Bottle \$48

FAUST CABERNET '17 CA
Bottle \$90

HENDRY CABERNET '16 NAPA VALLEY, CA
Bottle \$100

CAKEBREAD CABERNET '17 CA \$120

CAYMUS CABERNET '19 NAPA, CA \$130

SILVER OAK '16 ALEXANDER VALLEY \$125

SILVER OAK '16 NAPA VALLEY CA \$175

HAPPY HOUR



3-6PM TUESDAY-SATURDAY
BAR/LOUNGE/PATIO

SPECIALTY COCKTAILS

ALL \$9

Cucumber Lemonade

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

Island Fizz

**Svedka Mango Vodka,
Pineapple juice,
Moscato**

Lemon-Basil-Tini

**Deep Eddy Lemon
Vodka, simple syrup,
muddled fresh basil**

Salted Honey

Old Fashioned

**Larceny Bourbon,
salted VBee honey,
orange bitters,
Luxardo cherry**

PAMA Paloma

**Lunazul Blanco Tequila,
PAMA Pomegranate,
grapefruit & lime juice**

GLASS WINES CLASSIC COCKTAILS

Jean Luc Rose \$6

**Beaufort & Scott
Chardonnay \$6**

**Val De Salis
Pinot Noir FR \$6**

**Domestic Beer
\$3**

**Craft Beer
\$4**

**Martini
\$7**

Cosmopolitan \$7

Old Fashioned \$7

Manhattan \$7

Well Drinks \$5

FOOD

Tapas

Olives \$3

**Veggie spring rolls
\$8**

Fried Green

Tomatoes \$6

**Scallops Rockefeller
\$12**

Share Share Share!

Beef Carpaccio \$10

Portabella fries \$4

Fried Calamari \$7

Crab casserole \$12

**Baked Camembert
\$12**

Small Plates

Chop Salad \$7

Caprese Salad \$8

Chicken penne \$9

Grilled cheese \$8

**Classic burger &
fries \$12**

**Cobalt Bleu mussels
\$12**