

# COBALT GRILLE

## FIRST BITES

**TOMATO-BASIL \$5/\$9 SHE CRAB \$6/10 CUP/BOWL**

**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 \$16**

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 \$16**

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

**CRAB CASSEROLE \$16**

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 \$18**

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

**CHEESE BOARD \$19**

Pickwick caramelized onion English Cheddar, Aged Spanish Manchego, French Brie, toasted bread, fresh fruit, cornichons, truffle honey, spiced pecans

## ENTREÉS

**SHRIMP & SCALLOPS RISOTTO \$35**

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 \$38**

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

**FRESH CATCH MARKET**

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 \$36**

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

**\* BEEF WELLINGTON \$55**

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 \$18

**BEYOND**

plant based meatless burger, tomato jam, lettuce, tomato \$17

**SMOKEHOUSE**

bbq sauce, smoked bacon, frazzled onions, smoked Gouda cheese \$18

**BRIE-JAM**

tomato jam, caramelized onions, French Brie cheese \$18

**CLASSIC**

lettuce, tomato, red onion, Cheddar Jack cheese \$16

**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.

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