

COBALT GRILLE NEW YEAR'S EVE

FIRST BITES

SHE CRAB OR SOUP DU JOUR \$6 CUP/\$10 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 \$18

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

CRAB CASSEROLE \$18

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

ENTRÉES

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 \$39

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

FRESH CATCH MARKET

Chef's creation using the freshest fish available
See Server for details

***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

SIDES

\$7 EACH

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

DESSERTS

\$10 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

COBALT

WINES

*BY THE GLASS

BUBBLES

*VEGA CAVA BRUT NV SPAIN

Bottle \$30 | *Glass \$8

MUMM NAPA BRUT NV CA 187ML \$14

*ASOLO PROSECCO NV ITALY

Bottle \$44 | Glass \$12

MOET & CHANDON IMPERIAL \$80

GATINOIS NV FRANCE \$80

VEUVE CLICQUOT BRUT \$100

WHITES

SONOMA CUTRER CHARDONNAY '17

Bottle \$24 HALF BOTTLE 375ML

MERLIN CHERRIER SANCERE '20 FR

Bottle \$35 HALF BOTTLE 375 ML

KING ESTATE PINOT GRIS '18 WA

Bottle \$30 HALF BOTTLE 375 ML

ERATH ROSE '19 OR

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 '20 FRANCE

Bottle \$36 | Glass \$10

WHISPERING ANGEL ROSE '20 FRANCE

Bottle \$55

*LA PERLINA MOSCATO NV 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 '19 CA

Bottle \$42

PIERRE PRIEUR SANCERE '20 FRANCE

Bottle \$38

KENWOOD SAUVIGNON BLANC '18 CA

Bottle \$24

OUTER SOUND SAUVIGNON BLANC '20 NZ

Bottle \$28

*BEYOND SAUVIGNON BLANC '21 SA

Bottle \$30 | Glass \$8

CAKEBREAD SAUVIGNON BLANC '17 CA

Bottle \$54

ILLUMINATION SAUVIGNON BLANC '17 CA

Bottle \$74

SHANNON RIDGE CHARDONNAY '20 CA

Bottle \$28

PICKET FENCE CHARDONNAY '19 CA

Bottle \$30

*ONE HOPE CHARDONNAY '17 CA

Bottle \$36 | Glass \$10

PACIFICANA CHARDONNAY '19 CA

Bottle \$32

HENDRY CHARDONNAY '18 CA

Bottle \$42

*CATENA CHARDONNAY '19 CA

Bottle \$44 | Glass \$12

STUHMULLER CHARDONNAY '19 CA

Bottle \$45

*SONOMA CUTRER CHARDONNAY '19 CA

Bottle \$48 | Glass \$14

STAGS LEAP CHARDONNAY '19 CA

Bottle \$50

RAMEY CHARDONNAY '18 CA

Bottle \$70

CHALK HILL CHARDONNAY '19 CA

Bottle \$76

REDS

LINCOURT PINOT NOIR '17 CA

Bottle \$34

A TO Z PINOT NOIR Y '18 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 '18 OREGON

Bottle \$45

LA CREMA PINOT NOIR '18 CA

Bottle \$48

R. STUART BIG FIRE PINOT NOIR '18 OR

Bottle \$26

DOMAINE BRAVES BEAUJOLAIS '17 FR

Bottle \$30

TOSCOLO CHIANTI '17 ITALY

Bottle \$37

*DELAS COTES DU RHONE '19 FR

Bottle \$48 | Glass \$14

K. LYNCH COTES DU RHONE '19 FR

Bottle \$40

PIERRE GAILLARD '18 RHONE, FR

Bottle \$35

IFINITO RED BLEND '16 SPAIN

Bottle \$36

MARQUES DE CECERES RIOJA '15 ESP

Bottle \$46

CORVIANO MONTEPULCIANO '19 ITALY

Bottle \$25

FRANCO SERRA BAROLO '16 ITALY

Bottle \$38

CONUNDRUM RED BLEND '18 CA

Bottle \$42

LLAMA MALBEC '19 ARGENTINA

Bottle \$28

*LOS NOQUES MALBEC '15 ARGENTINA

Bottle \$40 | Glass \$12

CATENA MALBEC '19 ARG

Bottle \$36

SAINT COSME RHONE '18 FR

Bottle \$40

*PLUNGERHEAD ZINFANDEL '18 CA

Bottle \$36 | Glass \$10

HENDRY BLOCK 7&22 ZINFANDEL '17 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

BARBOURSVILLE CABERNET '19 VA

Bottle \$28

ALAMOS CABERNET '19 ARGENTINA

Bottle \$28

*RAMSAY CABERNET '19 CA

Bottle \$36 | Glass \$10

EDUCATED GUESS CABERNET '19 CA

Bottle \$40

*SEAN MINOR CABERNET '18 CA

Bottle \$48 | 14

TREANA CABERNET '19 CA

Bottle \$48

FAUST CABERNET '18 CA

Bottle \$90

HENDRY CABERNET '16 NAPA VALLEY, CA

Bottle \$110

CAKEBREAD CABERNET '18 CA \$120

CAYMUS CABERNET '19 NAPA, CA \$130

SILVER OAK '16 ALEXANDER VALLEY \$125

SILVER OAK '16 NAPA VALLEY CA \$175