

COBALT GRILLE VALENTINES WEEKEND

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 \$36

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

FISH & CHIPS

\$19

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

*** BLACKENED TUNA**

\$29

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

GRILLED PORK RIBEYE

\$24

Hatfield Farms all-natural pork ribeye, mashed potatoes, baby spinach, Bourbon demi glaze sauce, cranberry relish

BUTTERMILK FRIED CHICKEN \$23

Brined buttermilk fried chicken breast, charred cauliflower, white truffle mac & cheese, pickle chips, cajun aioli

CHICKEN PENNE PASTA

\$21

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, demi-glaze sauce

*** BEEF SHORT RIBS**

\$28

Slow braised beef short ribs with garlic & rosemary, horseradish mashed potatoes, sauteed onions & carrots, pinot noir sauce

*** 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, SIDE SALAD, PARMESAN RISOTTO, CHARRED CAULIFLOWER

DESSERTS

\$10 EACH

ENGLISH STICKY TOFFEE PUDDING

VANILLA BEAN CREME BRULE

DEEP FRIED OREOS

MADLYN'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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