

COBALT GRILLE

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

ENTREÉS

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

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

SMOKEHOUSE

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

CLASSIC

lettuce, tomato, red onion, Cheddar Jack cheese \$17

BEYOND

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

BRIE-JAM

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

CHICKEN

bbq sauce, caramelized onions, Provolone cheese \$17

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

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

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