

# COBALT GRILLE

## FIRST BITES

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

**FRIED GREEN TOMATOES \$8**  
shredded parmesan, buttermilk ranch

**COBALT BLEU MUSSELS \$17**  
Prince Edward Island black mussels, leeks, shallots,  
gorgonzola cream, toasted bread

**FRIED CALAMARI \$13**  
old bay dusted & fried, side of sweet chili sauce

**PORTABELLA FRIES \$9**  
Ginger maple-Ponzu & chipotle ranch

**OLIVES \$5**  
marinated Mediterranean mixed olives

## SMALL PLATES

**CHOP SALAD \$13**  
Romaine, smoked bacon, tomatoes, red onion,  
pistachios, cheddar jack cheese, buttermilk ranch

**CAESAR SALAD \$12**  
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

**BEEF CARPACCIO \$16**  
Kobe style, raw, white truffle oil, chili oil, capers,  
shaved pecorino cheese, Japanese hot cooking stone

**SCALLOPS ROCKEFELLER \$16**  
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,  
organic baby arugula salad

**TEMPURA VEGETABLES \$9**  
Seasonal vegetables lightly fried in crispy tempura batter,  
ginger-maple Ponzu & Chipotle ranch

## ENTREÉS

**SHRIMP & SCALLOPS RISOTTO \$38**  
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,  
broccoli & garlic confit, saffron sauce

**VEGAN WHOLE ROASTED CAULIFLOWER \$19**  
Whole cauliflower head, brushed & roasted with garlic confit,  
smoked paprika & brown sugar, toasted almonds,  
organic baby arugula salad & chimichurri sauce

**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, pickled ginger,  
grilled marinated portabella mushrooms,  
roasted fingerling potatoes, Thai herb cream sauce

**\*GRILLED PORK RIBEYE \$24**  
Hatfield Farms all natural pork ribeye,  
edamame succotash, fried sweet plantain,  
Bourbon demi-glaze sauce

**\*BUTTERMILK FRIED CHICKEN \$24**  
Brined buttermilk fried chicken breast, pickle chips,  
charred cauliflower, white truffle mac & cheese

**CHICKEN PENNE PASTA \$22**  
Sautéed chicken breast pieces, leeks, shallots,  
smoked bacon, penne pasta, champagne cream sauce

**\*NY STRIP STEAK \$38**  
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 SHORTRIB \$29**  
Slow braised beef short rib with garlic & rosemary,  
white truffle mac & cheese, roasted carrots & onions,  
demi-glaze sauce

**\*MAPLE LEAF DUCK BREAST \$29**  
Oven roasted Maple Leaf Duck breast,  
roasted fingerling potatoes, green beans,  
pear & bing cherry compote, gastrique

## BURGERS

**FIRE GRILLED PATTY ON BRIOCHE BUN, CHOOSE FRIES, FRESH FRUIT OR SIDE SALAD**

**FOR HEALTHIER CHOICE SUBSTITUTE GRILLED PORTABELLA MUSHROOM OR BEYOND MEATLESS PATTY**

### COBALT BLEU

smoked bacon, lettuce, tomato,  
Cajun spice, Gorgonzola cheese \$18

### GUAC ATTACK

avocado guacamole, smoked bacon,  
tortilla strips, lettuce, tomato,  
provolone cheese \$18

### SMOKEHOUSE

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

### MUSHROOM SWISS

sauteed mixed mushrooms,  
lettuce, tomato, caramelized onions,  
Swiss cheese \$18

### CLASSIC

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

### FRIED CHICKEN

butter milk fried chicken breast,  
lettuce, tomato, pickle chips,  
chipotle ranch \$18

## SIDES

**\$7 EACH**

HOUSE CUT FRIES, SAUTÉED SPINACH, SAUTÉED MUSHROOMS, SIDE SALAD, PARMESAN RISOTTO, CHARRED CAULIFLOWER,  
WHITE TRUFFLE MAC & CHEESE, ROASTED FINGERLING POTATOES, TRUFFLE FRIES

## DESSERTS

**\$10 EACH**

TRES LECHEs CAKE  
VANILLA BEAN CREME BRULE  
DEEP FRIED OREOS  
CHOC-COFFEE ICE CREAM SANDWICH

MADelyn'S COCONUT CAKE  
TRIPLE LAYER CHOCOLATE CAKE  
KEY LIME PIE  
"DIP SUM DOUGHNUTS"

**HOUSE MADE ICE CREAMS & SORBETS - ASK SERVER FOR FLAVORS**

\* ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

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

COBALTGRILLE.COM

# COBALT WINES

## BUBBLES

*VEGA CAVA BRUT NV SPAIN	*8   31
MUMM NAPA BRUT NV CA (SPLIT)	14
*ASOLO PROSECCO NV ITALY	*12   44
MOET & CHANDON IMPERIAL NV FRANCE	80
GATINOIS NV FRANCE	80

## HALF BOTTLES

SONOMA CUTRER CHARDONNAY '20 CA	24
MERLIN CHERRIER SANCERRE '20 FR	35
KING ESTATE PINOT GRIS '18 WA	30
CHALK HILL PINOT NOIR '17 CA	24
MOUNT VEEDER CABERNET '19 CA	33

## WHITES

ARESCA MOSCATO D'ASTI '20 ITALY	24
ERATH ROSE '19 OR	28
HENDRY ALBARIÑO '19 CA	42
GABIANO PINOT GRIGIO '20 ITALY	24
*LAGARIA PINOT GRIGIO '20 ITALY	*8   30
DOMAIN DE FONTSAINTE ROSÉ '21 CA	34
*JEAN LUC COLUMBO ROSÉ '21 FR	*10   36
WHISPERING ANGEL ROSÉ '20 FR	55
*LA PERLINA MOSCATO NV ITALY	*8   30
*AUGUST KESSLER RIESLING '20 GR	*10   36
BOREALIS WHITE BLEND NV CA	24
KENWOOD SAUVIGNON BLANC '18 CA	24
*BEYOND SAUVIGNON BLANC '21 SA	*8   30
URLAR SAUVIGNON BLANC '18 NZ	32
LITTLE SHEEP SAUVIGNON BLANC '20 FR	34
CAKEBREAD SAUVIGNON BLANC '19 CA	54
ILLUMINATION SAUVIGNON BLANC '18 CA	74
SHANNON RIDGE CHARDONNAY '20 CA	28
PICKET FENCE CHARDONNAY '19 CA	30
*LOS VASCOS CHARDONNAY '21 CHILE	*10   36
*CATENA CHARDONNAY '20 CA	*12   44
STUHLMULLER CHARDONNAY '19 CA	45
*SONOMA CUTRER CHARDONNAY '20 CA	*14   48
STAGS LEAP CHARDONNAY '19 CA	50
RAMEY CHARDONNAY '18 CA	70
CHALK HILL CHARDONNAY '19 CA	76

\*BY THE GLASS

## REDS

A TO Z PINOT NOIR '18 OR	36
*DOLLAR BILLS ONLY PINOT NOIR '20 OR	*10   36
*J BLACK PINOT NOIR '19 CA	*14   48
SASS PINOT NOIR '18 OR	45
LA CREMA PINOT NOIR '19 CA	48
RAMEY PINOT NOIR '17 CA	78
MANTENIGO VALPOLICELLA '18 ITALY	32
DOMAINE BREVES BEAUJOLAIS '17 FR	30
FASSIN CHIANTI '16 ITALY	28
TOSCOLO CHIANTI '18 ITALY	37
*PASQUIERS CHOTES DU RHONE '20 FR	*14   48
KERMIT LYNCH COTES DU RHONE '19 FR	40
MARQUES DE CECERES RIOJA '16 ESP	46
CHERRY HOUSE RED BLEND '19 CA	39
CONUNDRUM RED BLEND '19 CA	42
LLAMA MALBEC '18 ARG	28
*LOS NOQUES MALBEC '15 ARG	*12   40
CATENA MALBEC '19 ARG	36
SAINT COSME RHONE '19 FR	40
*PLUNGERHEAD ZINFANDEL '18 CA	*10   36
LAVA CAP ZINFANDEL '18 CA	40
HENDRY BLOCK 7 & 22 ZINFANDEL '18 CA	56
STAGS LEAP PETITE SIRAH '18 CA	58
ROMBAUER ZINFANDEL '19 CA	58
BROWN ESTATE ZINFANDEL '18 NAPA, CA	75
BARBOURSVILLE CABERNET '20 VA	28
ALAMOS CABERNET '20 ARG	28
CLAY SHANNON CABERNET '18 CA	32
*RAMSAY CABERNET '19 CA	*10   36
EDUCATED GUESS CABERNET '19 CA	40
*SEAN MINOR CABERNET '19 CA	*14   48
TREANA CABERNET '20 CA	48
QUILT CABERNET '19 NAPA, CA	80
FAUST CABERNET '18 CA	90
HENDRY CABERNET '16 NAPA, CA	110
CAKEBREAD CABERNET '19 NAPA, CA	120
SILVER OAK CABERNET '17 ALEXANDER VALLEY, CA	125
CAYMUS CABERNET '20 NAPA, CA	150
SILVER OAK CABERNET '16 NAPA, CA	175