

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

ENTRÉES

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-glace 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, sautéed mushrooms & foie gras baked in a puff pastry case with sautéed 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

CLASSIC

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

FRIED CHICKEN

buttermilk 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

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|-----------------------------------|----------|
| *VEGA CAVA BRUT NV SPAIN | |
| 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

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| 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

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| ARESCA MOSCATO D'ASTI '20 ITALY | 24 |
| ERATH ROSE '19 OR | 28 |
| HENDRY ALBARÍÑO '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

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| *8 31 | A TO Z PINOT NOIR '18 OR | 36 |
| 14 | *DOLLAR BILLS ONLY PINOT NOIR '20 OR | *10 36 |
| *12 44 | *J BLACK PINOT NOIR '19 CA | *14 48 |
| 80 | SASS PINOT NOIR '18 OR | 45 |
| 80 | 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 |

REDS