

# COBALT GRILLE

## FIRST BITES

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

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

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

**FRIED CALAMARI \$14**  
old bay dusted & fried, side of sweet chili sauce

**SCALLOPS ROCKEFELLER \$16**  
three pan seared scallops, sautéed baby spinach,  
apple wood smoked bacon, shredded parmesan cheese

**PORTABELLA FRIES \$8**  
Ginger maple-Ponzu & chipotle ranch

**OLIVES \$6**  
marinated Mediterranean mixed olives

**CHOP SALAD \$14**  
Romaine, smoked bacon, tomatoes, red onion,  
pistachios, cheddar jack cheese, buttermilk ranch

**CAPRESE SALAD \$13**  
vine ripe tomatoes, fresh mozzarella, kale & basil pesto,  
balsamic reduction, basil chiffonade

**CAESAR SALAD \$12**  
Romaine, creamy Caesar dressing, croutons, parmesan

**CRAB CAKE APPETIZER \$18**  
pan seared lump crab cake, lemon tartar sauce,  
seasonal greens tossed in sweet shallot vinaigrette

**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

**\*BLACKENED TUNA \$29**  
Blackened yellow fin tuna filet, pickled ginger,  
grilled marinated portabella mushrooms,  
roasted potatoes, Thai herb cream sauce

**FISH & CHIPS \$19**  
English style, lightly battered fresh cod filet with  
hand cut fries, lemon tartar 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

**CRAB CAKES \$40**  
Pan roasted lump crab cakes, roasted potatoes,  
seasonal vegetables, tartar sauce

**\*BUTTERMILK FRIED CHICKEN \$24**  
Brined buttermilk fried chicken breast, pickle chips,  
truffle fries, seasonal greens tossed in shallot vinaigrette

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

**\*NY STRIP STEAK \$39**  
Grilled 12oz strip steak, fries, sautéed broccoli  
& garlic confit, herb butter, demi-glaze sauce

**BEEF SHORTRIB \$29**  
Slow braised beef short rib with garlic & rosemary,  
scallion & mixed mushroom risotto,  
seasonal vegetables, demi-glaze sauce

## 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

### SMOKEHOUSE

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

### CLASSIC

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

### MUSHROOM SWISS

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

### FRIED CHICKEN

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

## SIDES

\$7 EACH

**HOUSE CUT FRIES, SAUTÉED SPINACH, BROCCOLI & ROASTED GARLIC,  
SIDE SALAD, PARMESAN RISOTTO, CHARRED CAULIFLOWER, TRUFFLE FRIES**

## DESSERTS

\$10 EACH

**TRES LECHES CAKE**

**VANILLA BEAN CREME BRULE**

**DEEP FRIED OREOS**

**ENGLISH STICKY TOFFEE PUDDING**

**MADelyn'S COCONUT CAKE**

**TRIPLE LAYER CHOCOLATE CAKE**

**KEY LIME PIE**

**"DIP SUM DOUGHNUTS"**

**HOUSE MADE ICE CREAM - 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

## REDS

\*BY THE GLASS

*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
<b>HALF BOTTLES</b>	
SONOMA CUTRER CHARDONNAY '20 CA	24
KING ESTATE PINOT GRIS '18 WA	30
CHALK HILL PINOT NOIR '17 CA	24
MOUNT VEEDER CABERNET '19 CA	33
<b>WHITES</b>	
GERARD BERTRAND, SPHERE ROSE '19 OR	28
DOMAINE DU DRAGON ROSE '19 FR	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	42
M. CHAPOUTIER VIOGNIER '17 FR	*8   30
HENDRY ALBARIÑO '19 CA	24
*LAGARIA PINOT GRIGIO '20 ITALY	40
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
A. BICHOT MACON-VILLAGES '20 FR	28
SHANNON RIDGE CHARDONNAY '20 CA	28
PICNIC UNOAKED CHARDONNAY '20 CA	28
RABBLE CHARDONNAY '17 CA	28
PICKET FENCE CHARDONNAY '19 CA	30
*LOS VASCOS CHARDONNAY '21 CHILE	*10   36
*CATENA CHARDONNAY '20 CA	*12   44
MAUFOUX MACON-VILLAGES CHARDONNAY '14 FR	44
STUHELMULLER CHARDONNAY '19 CA	45
*SONOMA CUTRER CHARDONNAY '20 CA	*14   48
STAGS LEAP CHARDONNAY '19 CA	50
CHALK HILL CHARDONNAY '19 CA	76

A TO Z PINOT NOIR '18 OR	36
*HRW PINOT NOIR '19 NAPA, CA	*14   48
*J BLACK PINOT NOIR '19 CA	*14   48
CHALK HILL PINOT NOIR '19 CA	44
SASS PINOT NOIR '18 OR	45
LA CREMA PINOT NOIR '19 CA	48
MONTENIGO VALPOLICELLA '18 ITALY	32
DOMAINE BRAVES 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 CACERES RIOJA '16 ESP	46
CONUNDRUM RED BLEND '19 CA	42
SALDO RED BLEND '19 CA	58
LLAMA MALBEC '18 ARG	28
*LOS NOQUES MALBEC '15 ARG	*12   40
CATENA MALBEC '19 ARG	36
HRW ZINFANDEL '20 CA	34
*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
ALAMOS CABERNET '20 ARG	28
CLAY SHANNON CABERNET '18 CA	32
BELLA COSA CABERNET '17 CA	36
*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