

LUNCH MENU

SOUPS, SALADS & APPETIZERS

COBALT MARKET SALAD \$14

Romaine, smoked bacon, diced tomatoes, Bing cherries, gorgonzola bleu cheese, pecans, buttermilk ranch dressing

GRILLED SALMON SALAD \$18

mixed greens, sweet shallot vinaigrette, tomato, cucumber, toasted almonds

CAESAR SALAD \$12

Romaine, creamy Caesar dressing, croutons & Parmesan crisp

CHOP SALAD \$14

Romaine, smoked bacon, diced tomatoes, red onions, cheddar jack cheese, pistachios, buttermilk ranch dressing

CAPRESE SALAD \$14

vine ripe tomatoes, fresh mozzarella, kale & basil pesto, balsamic reduction, basil chiffonade, arugula & evoo

SHE CRAB OR SOUP DU JOUR

\$6 cup/\$10 Bowl

OLIVES \$5

marinated Mediterranean mixed olives

FRIED GREEN TOMATOES \$8

shredded parmesan, buttermilk ranch

PORTABELLA FRIES \$8

Ginger maple-ponzu & chipotle ranch

SCALLOPS ROCKEFELLER \$16

three pan seared scallops, sautéed baby spinach, smoked bacon, shredded parmesan cheese

FRIED CALAMARI \$14

old bay dusted & fried, side of sweet chili sauce

ADD YOUR CHOICE TO SALADS ABOVE: SALMON \$12, GRILLED CHICKEN \$6, SHRIMP \$7

COBALT FAVORITES

FISH & CHIPS \$16

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

VEGAN ROASTED CAULIFLOWER \$14

Half cauliflower head, brushed & roasted with garlic confit, smoked paprika & brown sugar, toasted almonds, organic baby arugula salad & chimichurri sauce

*SALMON DIBONA \$20

Blackened Salmon filet over sauteed seasonal mixed vegetables, balsamic vinaigrette

CHICKEN PENNE PASTA \$18

Sautéed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce

SHRIMP RISOTTO \$22

creamy parmesan risotto with wild mushrooms & scallions, grilled shrimp and freshly shaved pecorino romano cheese

*STEAK FRITES \$22

Grilled, marinated Flank steak, fries, herb butter, demi-glaze sauce

SIDES

\$7 EACH

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

DESSERTS

TRES LECHES CAKE

VANILLA BEAN CREME BRULE

DEEP FRIED OREOS

ENGLISH STICKY TOFFEE PUDDING

\$10 EACH

MADELYN'S COCONUT CAKE

TRIPLE LAYER CHOCOLATE CAKE

KEY LIME PIE

"DIP SUM DOUGHNUTS"

HOUSE MADE ICE CREAM & SORBET- ASK SERVER FOR FLAVORS

*items may contain raw or undercooked ingredients.
consuming raw or undercooked ingredients may increase your risk of food borne illness.

LUNCH MENU

BURGERS, SANDWICHES, FLATBREADS

BURGERS AND SANDWICHES SERVED WITH FRIES, FRESH FRUIT, OR SALAD

FOR HEALTHIER CHOICE BURGER, SUBSTITUTE GRILLED PORTABELLA MUSHROOM OR BEYOND MEATLESS PATTY

BURGERS

COBALT BLEU

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

CLASSIC

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

SMOKEHOUSE

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

FRIED CHICKEN

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

MUSHROOM SWISS

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

SANDWICHES

CRAB CAKE SANDWICH \$18

pan roasted lump crab cake, lettuce, tomato,
toasted brioche bun, side tartar sauce.

GRILLED CHEESE \$15

classic style on Texas toast with
American cheese served with a cup of soup.
add smoked bacon & sliced tomato \$17

CAPRESE SANDWICH \$16

fresh mozzarella cheese, sliced tomato,
kale & basil pesto and arugula
on a toasted baguette,

CHICKEN SALAD SANDWICH \$16

house made chicken salad, mixed greens,
sliced tomato on toasted brioche bun

SOUP & HALF SANDWICH \$15

your choice of soup served with
today's special sandwich creation.

Ask server for details

GRILLED CHICKEN SANDWICH \$16

grilled chicken breast on toasted brioche bun,
lettuce, tomato, pickle chips,
chipotle ranch sauce.

TURKEY CLUB SANDWICH \$17

sliced turkey breast, avocado guacamole,
apple wood smoked bacon, lettuce, tomato,
mayonnaise on Texas toast

B.L.T \$16

apple wood smoked bacon, romaine lettuce,
tomato, mayonnaise on toasted baguette

FLATBREADS

VEGGIE \$14

roasted zucchini, yellow squash,
sun dried tomatoes, portabella mushrooms,
goat cheese

SHRIMP \$16

roasted garlic hummus, grilled shrimp,
tomatoes, arugula, shaved pecorino

BBQ CHICKEN \$15

BBQ sauce, grilled chicken,
caramelized onions, smoked gouda cheese

PROSCIUTTO \$16

honey poached pear, double cream brie,
Prosciutto ham, baby arugula,
fig & balsamic reduction

MOZZARELLA \$15

fresh mozzarella, tomatoes, kale & basil pesto,
arugula, balsamic reduction

BEEF & BLEU \$17

braised beef short rib, gorgonzola bleu cheese,
onion marmalade, arugula, frazzled onions

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WINE FEATURES

Vascos Chardonnay'21, Chile gl \$8 btl \$24

Ramsey Cabernet'20, CA gl \$9 btl \$36

COBALTGRILLE.COM

757-333-3334