



THANKSGIVING DINNER

COBALT GRILLE

THURSDAY NOVEMBER 24TH
NOON-7:00PM \$55 PER PERSON
KIDS \$25

FIRST COURSE

She-Crab Soup
or

Oven roasted Tomato-Basil Soup with
smoked Gouda & crouton

SECOND COURSE

Mixed greens salad with tomatoes,
cucumbers, balsamic vinaigrette
or

Caesar salad with Romaine, Parmesan,
croutons, creamy Caesar dressing

BEVERAGE SPECIALS

Mimosas \$6

Bloody Mary's \$6

Pierre Prieur Sancerre gl \$10 btl \$38

Brunellesco Montepulciano gl \$11 btl \$40

Cider Sunrise \$12

Autumn Joe \$12

Warm Harvest \$12

"MIDNIGHT SNACK" TO-GO

Traditional turkey dinner packages
available to dine-in customers only \$20

ENTREES

Traditional Turkey breast dinner with
herb stuffing, mashed potatoes, green beans,
candied yams & cranberry sauce

Grilled Pork Ribeye, mashed potatoes,
green beans, cranberry relish,
Bourbon demi-glaze sauce

Maple Leaf Duck Breast
with mashed potatoes, green beans,
apple brandy balsamic glaze

Pan roasted Salmon filet with mashed
potatoes, green beans & dill cream sauce

Roasted Vegan Cauliflower, brushed with
roasted garlic, paprika & brown sugar,
toasted almonds, arugula, chimichurri sauce

DESSERTS

Pumpkin Pie with whipped Cream

Chocolate Cake with Chocolate sauce
& whipped cream

Apple Pie with caramel sauce
& whipped cream

Reservations are required. Walk-ins not accepted.

For inquiries, call 757-333-3334 or email info@cobaltgrille.com