

# COBALT GRILLE

## FIRST BITES

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

**\*BEEF CARPACCIO \$16**

Kobe style, raw, white truffle oil, chili oil, capers, shaved Pecorino cheese, Japanese hot cooking stone

**TEMPURA VEGETABLES \$9**

seasonal vegetables lightly fried in crispy tempura batter, ginger-maple Ponzu & Chipotle ranch

**\*SCALLOPS ROCKEFELLER \$16**

three pan seared scallops, sauteed baby spinach, apple wood smoked bacon, shredded parmesan cheese

**PORTABELLA FRIES \$8**

ginger maple-Ponzu & chipotle ranch

**SPICY ROCK SHRIMP \$15**

tempura fried rock shrimp tossed in creamy, spicy chili sauce, scallions

**CHOP SALAD \$14**

Romaine, smoked bacon, tomatoes, red onion, pistachios, Cheddar Jack cheese, buttermilk ranch

**BURRATA CAPRESE \$15**

creamy burrata mozzarella, kale & basil pesto, vine ripe tomatoes, frazzled onions, black truffle balsamic reduction, fried basil

**CAESAR SALAD \$12**

Romaine, creamy Caesar dressing, croutons, Parmesan crisp

**CRAB CAKE APPETIZER \$18**

pan seared lump crab cake, lemon tartar sauce, seasonal greens tossed in sweet shallot vinaigrette

**FRIED CALAMARI \$14**

old bay dusted & fried, sweet chili sauce

**FRIED GREEN TOMATOES \$8**

shredded Parmesan, basil, buttermilk ranch

## ENTRÉES

**\*SHRIMP & SCALLOPS RISOTTO \$39**

sautéed shrimp & scallops, spinach, Pecorino Romano cheese, 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

**CHICKEN PENNE PASTA \$23**

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

**\*STEAK FRITES \$34**

grilled 8oz Top Sirloin steak, house cut fries, broccoli & garlic confit, demi-glaze sauce or peppercorn cream

**BUTTERMILK FRIED CHICKEN \$25**

Brined buttermilk fried chicken breast, Parmesan truffle fries, chipotle ranch sauce, Kosher dill pickle chips

**FISH & CHIPS \$21**

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

**VEGAN ROASTED CAULIFLOWER \$19**

whole cauliflower head, brushed & roasted with garlic confit, smoked paprika & brown sugar, toasted almonds, organic baby arugula, chimichurri 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**

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

**FRIED CHICKEN**

buttermilk 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

**TRES LECHES CAKE**

**\$10 EACH**

**MADelyn'S COCONUT CAKE**

**VANILLA BEAN CREME BRULE**

**TRIPLE LAYER CHOCOLATE CAKE**

**DEEP FRIED OREOS**

**KEY LIME PIE**

**ENGLISH STICKY TOFFEE PUDDING**

**"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

*VEGA CAVA BRUT NV SPAIN	*8   31
MUMM NAPA BRUT NV CA (SPLIT)	14
*ASOLO PROSECCO NV ITALY	*12   44
MOET & CHANDON IMPERIAL NV FR	80
GATINOIS NV FR	80
LOUIS ROEDERER 242 NV FR	145

## HALF BOTTLES

SONOMA CUTRER CHARDONNAY '20 CA	24
KING ESTATE PINOT GRIS '19 WA	30
GATINOIS CHAMPAGNE NV FR	54
KING ESTATE PINOT NOIR '19 OR	24
MOUNT VEEDER CABERNET '19 CA	33
FAUST CABERNET '18 NAPA, CA	45
WHISPERING ANGEL ROSÉ '21 FR	24

## WHITES

GERARD BERTRAND, SPHERE ROSÉ '19 OR	28
DOMAINE DU DRAGON ROSE '19 FR	30
DOMAIN DE FONTSAINTE ROSÉ '21 CA	34
*JEAN LUC COLUMBO ROSÉ '22 FR	*10   36
WHISPERING ANGEL ROSÉ '21 FR	55
*LA PERLINA MOSCATO NV ITALY	*8   30
*M. BREIT "BASIC" REISLING RIESLING '20 GR	*10   36
BOREALIS WHITE BLEND NV CA	24
REMHOOGTE CHENIN BLANC '21 SA	38
*LAGARIA PINOT GRIGIO '21 ITALY	*8   30
KENWOOD SAUVIGNON BLANC '21 CA	24
*BEYOND SAUVIGNON BLANC '21 SA	*8   30
LITTLE SHEEP SAUVIGNON BLANC '22 NZ	32
DOGWOOD & THISTLE SAUVIGNON BLANC '20 CA	32
CAKEBREAD SAUVIGNON BLANC '21 CA	54
PICNIC UNOAKED CHARDONNAY '21 CA	28
RABBLE CHARDONNAY '17 CA	28
PICKET FENCE CHARDONNAY '21 CA	30
*LOS VASCOS CHARDONNAY '21 CHILE	*10   36
*CATENA CHARDONNAY '20 CA	*12   44
STUHMULLER CHARDONNAY '20 CA	45
*SONOMA CUTRER CHARDONNAY '21 CA	*14   48
STAGS LEAP CHARDONNAY '20 CA	50
A. BICHOT MONTAGNY 1ER CRU '14 FR	55
CHALK HILL CHARDONNAY '20 CA	76

\*BY THE GLASS

## REDS

A TO Z PINOT NOIR '19 OR	36
*HRW PINOT NOIR '20 CA	*14   48
*J BLACK PINOT NOIR '21 CA	*14   48
CHALK HILL PINOT NOIR '21 CA	44
SASS PINOT NOIR '21 OR	45
LA CREMA PINOT NOIR '20 CA	48
RAMEY PINOT NOIR '17 CA	78
MONTENIGO VALPOLICELLA '18 ITALY	32
DOMAINE BRAVES BEAUJOLAIS '17 FR	30
TOSCOLO CHIANTI '18 ITALY	37
*PASQUIERS CHOTES DU RHONE '21 FR	*14   48
KERMIT LYNCH COTES DU RHONE '20 FR	40
CASTELLIANI TOSCANA '16 ITALY	40
MARQUES DE CACERES RIOJA '17 ESP	46
CONUNDRUM RED BLEND '20 CA	42
SALDO RED BLEND '19 CA	58
LLAMA MALBEC '19 ARG	28
*LOS NOQUES MALBEC '15 ARG	*12   40
CATENA MALBEC '19 ARG	36
HRW ZINFANDEL '20 CA	34
*PLUNGERHEAD ZINFANDEL '19 CA	*10   36
HENDRY BLOCK 7 & 22 ZINFANDEL '18 CA	56
STAGS LEAP PETITE SIRAH '19 CA	58
ROMBAUER ZINFANDEL '19 CA	58
BROWN ZINFANDEL '21 CA	75
ALAMOS CABERNET '20 ARG	28
PIERRE CABERNET '21 FR	30
BELLA COSA CABERNET '17 CA	36
*RAMSAY CABERNET '20 CA	*10   36
*SEAN MINOR CABERNET '19 CA	*14   48
TREANA CABERNET '20 CA	48
QUILT CABERNET '19 NAPA, CA	80
FAUST CABERNET '19 CA	90
HENDRY CABERNET '17 NAPA, CA	110
CAKEBREAD CABERNET '19 NAPA, CA	120
SILVER OAK CABERNET '18 ALEX. VALLEY, CA	125
CAYMUS CABERNET '20 NAPA, CA	150
SILVER OAK CABERNET '18 NAPA, CA	175