

LUNCH MENU

SOUPS, SALADS & APPETIZERS

BRONZED CHICKEN SALAD \$18

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

SHRIMP CAPRESE SALAD \$18

Grilled Shrimp, vine ripe tomatoes, arugula,
fresh mozzarella, kale & basil pesto, evoo,
black truffle balsamic reduction, basil

SOUP & SALAD \$16

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

SHE CRAB OR SOUP DU JOUR

\$6 cup/\$10 Bowl

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, 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, olives, capers,
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

*SCALLOPS SALAD \$22

Seared scallops, mixed greens, tomatoes,
cucumbers, pickled ginger, feta cheese,
miso vinaigrette

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 BRULEE

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

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 lemon tartar sauce.

GRILLED CHEESE \$15

classic style on Texas toast with Cheddar Jack,
Provolone & American cheese
served with a cup of soup.

add smoked bacon & sliced tomato \$17

GRILLED YELLOW FIN TUNA \$16

Grilled fresh Yellow Fin Tuna, lettuce, tomato,
chipotle ranch sauce 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.

STEAK SANDWICH \$17

grilled sirloin steak, caramelized onions,
double creme brie cheese, lettuce & tomato

FLATBREADS

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

grilled sirloin steak,
gorgonzola bleu cheese,
onion marmalade, arugula,
frazzled onions

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WINE FEATURES

Vascos Chardonnay'21, Chile gl \$8 btl \$32

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

Jean Luc Columbo Rosé '22, FR gl \$9 btl \$36

COBALTGRILLE.COM

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