

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

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

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

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 sautéed 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

* TUNA NICOISE SALAD \$19

Grilled fresh yellow fin tuna filet, tomatoes,
potatoes, green beans, kalamata olives,
boiled eggs caper vinaigrette

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

VANILLA BEAN CREME BRULEE

DEEP FRIED OREOS

CARROT CAKE WITH FROSTING

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,
French Brie cheese, lettuce & tomato
on toasted sourdough bread

FLATBREADS

PROSCIUTTO \$16

honey poached pear,
French Brie cheese,
Prosciutto ham,
baby arugula,
fig & balsamic reduction

MOZZARELLA \$15

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

*PHILLY STEAK \$16

grilled sirloin steak,
Provolone cheese,
sauteed mixed peppers,
caramelized 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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