

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

SPICY ROCK SHRIMP \$15

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

FRIED FISH BITES \$14

tempura fried whitefish, citrus slaw, lemon-Old Bay aioli sauce on the side

CALAMARI \$14

old bay dusted & fried, sweet chili sauce

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

PORTABELLA FRIES \$8

ginger maple-Ponzu & chipotle ranch

FRIED GREEN TOMATOES \$8

shredded Parmesan, basil, buttermilk ranch

ENTRÉES

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

sautéed shrimp & scallops, spinach, Pecorino Romano cheese, fresh basil, sun-dried tomato, parmesan risotto

***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

"BEEF WELLINGTON" \$55

Filet mignon, sautéed mushrooms & foie gras baked in a puff pastry case, sautéed baby spinach, demi-glaze sauce. *Also available uncooked TO GO with cooking instructions*

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

DESSERTS

TRES LECHES CAKE

\$10 EACH

MADelyn'S COCONUT CAKE

TRIPLE LAYER CHOCOLATE CAKE

DEEP FRIED OREOS

KEY LIME PIE

CARROT CAKE WITH CREAM CHEESE FROSTING

"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	
MUMM NAPA BRUT NV CA (SPLIT)	
*ASOLO PROSECCO NV ITALY	
MOET & CHANDON IMPERIAL NV FR	
GATINOIS NV FR	
LOUIS ROEDERER 242 NV FR	

HALF BOTTLES

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

WHITES

GERARD BERTRAND, SPHERE ROSÉ '19 OR	28
DOMAINE DU DRAGON ROSE '19 FR	30
*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
M. CHAPOUTIER VIOGNIER '17 FR	40
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 '32 NZ	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 '22 CHILE	*10 36
*CATENA CHARDONNAY '20 CA	*12 44
STUHLMULLER CHARDONNAY '19 CA	45
*SONOMA CUTRER CHARDONNAY '21 CA	*14 48
STAGS LEAP CHARDONNAY '19 CA	50
A. BICHOT MONTAGNY 1ER CRU '14 FR	55
RAMEY CHARDONNAY '17 CA	70
CHALK HILL CHARDONNAY '20 CA	76

*BY THE GLASS

REDS

*8 31	A TO Z PINOT NOIR '18 OR	36
14	*PORTLANDIA PINOT NOIR '21 OR	*14 48
*12 44	*J BLACK PINOT NOIR '21 CA	*14 48
80	CHALK HILL PINOT NOIR '21 CA	44
80	SASS PINOT NOIR '19 OR	45
145	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 '20 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
	*CAROL SHELTON "WILD THING" 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
	CLAY SHANNON CABERNET '18 CA	32
	BELLA COSA CABERNET '17 CA	36
	*RAMSAY CABERNET '19 CA	*10 36
	*SEAN MINOR CABERNET '20 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 '17 NAPA, CA	175