

cobalt grille EST. 2000

Appetizers

<p>She-Crab Soup or Soup du Jour \$6 cup/\$10 Bowl</p> <p>*Scallops Rockefeller \$17 three pan seared scallops, sauteed baby spinach, smoked bacon, parmesan cheese S</p> <p>Portabella Fries \$9 panko crusted and fried, ginger-maple ponzu & chipotle ranch G</p> <p>Fried Green Tomatoes \$8 shredded Parmesan, basil, ranch G</p> <p>Crab Cake Appetizer pan seared lump crab cake, \$18 lemon tartar sauce, seasonal greens tossed in sweet shallot vinaigrette S,G</p>	<p>Chop Salad \$14 romaine, smoked bacon, tomatoes, red onion, pistachios, Cheddar Jack cheese, buttermilk ranch N</p> <p>Caesar Salad \$12 romaine, creamy Caesar dressing, croutons, Parmesan crisp</p> <p>Caprese Salad \$15 fresh sliced buffalo mozzarella, vine ripe tomatoes, basil pesto, balsamic reduction</p> <p>House Salad \$12 mixed greens, sliced cucumbers, tomatoes, balsamic vinaigrette</p> <p>add protein to salad: Shrimp \$8, Scallops \$14, Grilled Chicken \$7, Grilled Salmon \$12</p>	<p>*Beef Carpaccio \$16 Kobe style, raw, truffle oil, chili oil, capers, shaved Pecorino cheese, Japanese cooking stone</p> <p>Spicy Rock Shrimp \$15 tempura fried rock shrimp with creamy spicy chili sauce, either tossed or on side S,G</p> <p>Baked Camembert \$19 oven baked Camembert cheese, kalamata olives, sun dried tomatoes, garlic confit, evoo, toast points G</p> <p>Calamari \$14 old bay dusted & fried, sweet chili sauce S,G</p>
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Entrees

<p>Branzino Filet \$24 pan roasted Mediterranean Seabass, sauteed baby spinach, lemon, non-pareilles capers, extra virgin olive oil</p> <p>*Salmon Filet \$25 oven roasted salmon filet, broccoli & garlic confit, lemon-thyme vinaigrette</p> <p>*Blackened Tuna Filet \$25 blackened Yellow Fin Tuna Filet, grilled marinated portabella mushrooms, pickled ginger, Thai herb cream sauce</p> <p>Fish & Chips \$20 English style, lightly battered whitefish, shoestring fries, lemon, tartar sauce and malt vinegar on the side G</p>	<p>*Beef Wellington \$55 Filet Mignon, sauteed mushrooms, foie gras, baked in a puff pastry case, sauteed baby spinach, Bordelaise sauce G</p> <p>Filet Napoleon \$48 grilled 6oz sliced filet mignon layered with sauteed shrimp and mixed mushrooms, parmesan risotto, demi-glaze sauce</p> <p>*Steak Frites \$29 grilled 8oz Top Sirloin steak, shoestring fries, demi-glaze or peppercorn cream sauce</p> <p>*Petite Filet Mignon \$39 grilled 6oz beef tenderloin steak, broccoli & garlic confit, demi-glaze sauce</p>	<p>*Shrimp & Scallops Risotto \$39 sauteed shrimp & scallops, spinach, sun dried tomatoes, parmesan risotto, fresh basil, shaved Pecorino Romano cheese S</p> <p>*Maple Leaf Duck Breast \$28 oven roasted Maple Leaf Duck Breast, sauteed baby spinach, pear & cherry compote, brandy & balsamic gastrique</p> <p>Vegan Roasted Cauliflower \$19 whole cauliflower roasted head, brushed with garlic confit, smoked paprika & brown sugar, toasted almonds, arugula, chimichurri sauce N</p> <p>Chicken Penne Pasta \$23 sauteed diced chicken breast, leeks, shallots, apple wood smoked bacon, penne pasta, Champagne cream G</p>
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Burgers

Sides

\$8

Desserts

\$10

<p>*COBALT BLEU \$18 smoked bacon, lettuce, tomato, Cajun spice, Gorgonzola cheese G</p> <p>*SMOKEHOUSE \$18 bbq sauce, smoked bacon, lettuce, tomato, smoked gouda, fried onions G</p> <p>*MUSHROOM SWISS \$18 sauteed mushrooms, lettuce, tomato, caramelized onions, Swiss cheese G</p> <p>*CLASSIC \$17 lettuce, tomato, red onion, Cheddar Jack cheese G</p> <p>served with Fries, Fruit or side Salad <i>Gluten free buns and Beyond meatless patties are available</i></p>	<p>Shoestring Fries w/ketchup & truffle aioli</p> <p>Sauteed baby spinach</p> <p>Parmesan Risotto</p> <p>Yukon Gold Whipped Potatoes</p> <p>Sauteed mixed mushrooms</p> <p>Broccoli & garlic confit</p> <p>Side Salads: Chop N / Caesar/ House</p>	<p>TRES LECHES CAKE G</p> <p>CREME BRULEE</p> <p>DEEP FRIED OREOS G</p> <p>CARROT CAKE G</p> <p>MADLYN'S COCONUT CAKE G</p> <p>KEY LIME PIE G</p> <p>DIP SUM DOUGHNUTS G</p> <p>TRIPLE CHOCOLATE CAKE G</p> <p>FRUIT SORBET ask Server for flavors</p>
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*Items may contain raw or undercooked ingredients. Consuming raw or undercooked ingredients may increase the risk of food borne illness.

Allergen Information. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

N=nuts S=shellfish G=gluten

www.cobaltgrille.com

[Instagram-cobaltgrillevb](https://www.instagram.com/cobaltgrillevb)

Menu reflects cash prices. We apply a 3.5% service charge to all credit card transactions.

20% Gratuity will be added to parties of 6 or more.

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Bubbles		Cabernet		Rosé	
Vega Cava nv Spain	\$38	Alamos '20 Argentina	\$28	Gerard Bertrand '19 OR	\$28
Asolo Prosecco nv Italy	\$44	Sen Minor '20 CA	\$48	Whispering Angel '21 FR	\$55
Mumm Brut Split nv California	\$14	Treana '21 CA	\$48	Dom Brial '22 FR	\$38
Moet Imperial nv France	\$80	Quilt '19 CA	\$66	Pinot Noir	
Gatinois nv France	\$88	Faust '21 CA	\$98	A-Z '22 OR	\$36
Chardonnay		Cakebread '19 CA	\$120	Portlandia '21 OR	\$46
Picnic '20 CA	\$30	Silver Oak '20 A. Valley CA	\$140	J Black '21 CA	\$46
Sonoma Cutrer RRV '21 CA	\$48	Caymus '20 CA	\$150	Chalk Hill '21 CA	\$44
Los Vascos '22 Chile	\$38	Silver Oak '20 Napa CA	\$175	Sass '21 OR	\$45
Catena '21 Argentina	\$38	Other Red		Gun Bun '21 CA	\$48
Stuhlmuller '21CA	\$48	Toscolo Chianti '18 IT	\$38	La Crema '20 CA	\$48
Stags Leap '21 CA	\$56	Kermit Lynch Rhone '20 FR	\$40	Belle Gloss '21 CA	\$50
S. Manuel 1er Cru '21 FR	\$78	Castellisni Toscana '16 IT	\$40	Lingua Franca '21 OR	\$68
Chalk Hill '21 CA	\$76	Marques de Caceres Rioja '17 CA	\$46	Half Bottles	
Other White		Conundrum Red Blend '20 CA	\$42	King Estate Pinot Gris '19 OR	\$24
La Perlina Moscato nv IT	\$30	Saldo Red Blend '19 CA	\$58	Sonoma Cutrer Chardonnay '21 CA	\$28
M. Breit "Basic" Reisling '21 GR	\$36	Llama Malbec '20 ARG	\$28	King Estate Pinot Noir '19 CA	\$29
Remhoogte Chenin '21 SA	\$38	Catena Malbec '20 ARG	\$36	Mt. Veeder Cabernet '19 CA	\$33
Little Sheep Sav Blanc '22 NZ	\$32	Hendry 7&22 Zinfandel '18 CA	\$58	Faust Cabernet '18 CA	\$45
Dogwood & Thistle Sav Blanc '20 CA	\$32	Rombauer Zinfandel '19 CA	\$58	Whispering Angel Rose '21 FR	\$24
Jayson Sav Blanc '22 CA	\$60	Brown Zinfandel '21 CA	\$88	St-Flaurent Bordeaux '21 FR	\$22
Cakebread Sav Blanc '21 CA	\$54	Stags Leap Petite Sirah '19 CA	\$62	Les Dauphins Rhone '20 FR	\$20
**All Vintages Subject to Change					