

# cobalt grille dinner EST. 2000

## Appetizers/Salads

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

<p><b>Branzino Filet</b> \$24 pan roasted Mediterranean Seabass, sauteed baby spinach, lemon, non-pareilles capers, extra virgin olive oil</p> <p><b>*Salmon Filet</b> \$25 oven roasted salmon filet, broccoli &amp; garlic confit, lemon-thyme vinaigrette</p> <p><b>*Blackened Tuna Filet</b> \$25 blackened Yellow Fin Tuna Filet, grilled marinated portabella mushrooms, pickled ginger, Thai herb cream sauce</p> <p><b>Fish &amp; Chips</b> \$20 English style, lightly battered whitefish, house cut fries, lemon, tartar sauce and malt vinegar on the side G</p>	<p><b>*Beef Wellington</b> \$55 Filet Mignon, sauteed mushrooms, foie gras, baked in a puff pastry case, sauteed baby spinach, Bordelaise sauce G</p> <p><b>Filet Napoleon</b> \$48 grilled 6oz sliced filet mignon layered with sauteed shrimp and mixed mushrooms, parmesan risotto, demi-glaze sauce</p> <p><b>*Steak Frites</b> \$29 grilled 8oz Top Sirloin steak, house cut fries, demi-glaze or peppercorn cream sauce</p> <p><b>*Petite Filet Mignon</b> \$39 grilled 6oz beef tenderloin steak, broccoli &amp; garlic confit, demi-glaze sauce</p>	<p><b>*Shrimp &amp; Scallops Risotto</b> \$39 sauteed shrimp &amp; scallops, spinach, sun dried tomatoes, parmesan risotto, fresh basil, shaved Pecorino Romano cheese S</p> <p><b>*Maple Leaf Duck Breast</b> \$28 oven roasted Maple Leaf Duck Breast, sauteed baby spinach, pear &amp; cherry compote, brandy &amp; balsamic gastrique</p> <p><b>Vegan Veggie Stack</b> \$17 grilled balsamic marinated portabella, spinach, caramelized onions, spaghetti vegetables, Mama Rosa vegan fresh tomato &amp; roasted garlic sauce</p> <p><b>Chicken Penne Pasta</b> \$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><b>*COBALT BLEU</b> \$18 smoked bacon, lettuce, tomato, Cajun spice, Gorgonzola cheese G</p> <p><b>*SMOKEHOUSE</b> \$18 bbq sauce, smoked bacon, lettuce, tomato, smoked gouda, fried onions G</p> <p><b>*MUSHROOM SWISS</b> \$18 sauteed mushrooms, lettuce, tomato, caramelized onions, Swiss cheese G</p> <p><b>*CLASSIC</b> \$17 lettuce, tomato, red onion, Cheddar Jack cheese G served with Fries, Fruit or side Salad Gluten free buns and Beyond meatless patties are available</p>	<p><b>House Cut Fries w/ketchup &amp; truffle aioli</b></p> <p><b>Sauteed baby spinach</b></p> <p><b>Parmesan Risotto</b></p> <p><b>Mashed Potatoes</b></p> <p><b>Sauteed mixed mushrooms</b></p> <p><b>Broccoli &amp; garlic confit</b></p> <p><b>Side Salads:</b> Chop N / Caesar/ House</p>	<p><b>TRES LECHES CAKE</b> G</p> <p><b>CREME BRULEE</b></p> <p><b>DEEP FRIED OREOS</b> G</p> <p><b>ENGLISH STICKY TOFFEE PUDDING</b> G</p> <p><b>MADLYN'S COCONUT CAKE</b> G</p> <p><b>KEY LIME PIE</b> G</p> <p><b>DIP SUM DOUGHNUTS</b> G</p> <p><b>TRIPLE CHOCOLATE CAKE</b> G</p> <p><b>FRUIT SORBET</b> 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 **Executive Chef-Alvin Williams, Chef de Cuisine Marco Lepiz**

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Menu reflects cash prices. We apply a 3% service charge to all credit card transactions.

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

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Bubbles			Cabernet			Other Red		
<b>Vega Cava</b> nv	SP	\$38	<b>Alamos</b> '20	ARG	\$28	<b>Toscolo</b>		\$38
<b>Asolo Prosecco</b> nv	IT	\$44	<b>Highlands 41</b> '20	CA	\$38	Chianti '19 IT		
<b>Chandon</b> Split nv	CA	\$14	<b>Sean Minor</b> '20	CA	\$48	<b>Kermit Lynch</b>		\$40
<b>Moet Imperial</b> nv	FR	\$80	<b>Treana</b> '21	CA	\$48	Rhone '20 FR		
<b>Gatinois</b> nv	FR	\$88	<b>Quilt</b> '21	CA	\$66	<b>Castellisni</b>		\$40
			<b>Faust</b> '21	CA	\$98	Toscana '16 IT		
Chardonnay			<b>Hendry</b> '16	CA	\$100	<b>Marques de Caceres</b>		\$46
<b>Picnic</b> '20	CA	\$30	<b>Rombauer</b> '19	CA	\$110	Rioja '17 CA		
<b>Los Vascos</b> '22	Chile	\$38	<b>Cakebread</b> '19	CA	\$120	<b>Conundrum</b>		\$42
<b>Catena</b> '21	ARG	\$38	<b>Silver Oak</b> '18	Alexander	\$140	Red Blend '21 CA		
<b>Talbott</b> '21	CA	\$48	<b>Caymus</b> '21	CA	\$150	<b>Saldo</b>		\$58
<b>Stuhlmuller</b> '21	CA	\$48	<b>Silver Oak</b> '17	Napa	\$175	Red Blend '19 CA		
<b>Stags Leap</b> '21	CA	\$56	Rosé			<b>Llama</b>		\$28
<b>Louis Jadot</b>	FR	\$58	<b>Gerard Bertrand</b> '19	OR	\$28	Malbec '20 ARG		
<b>Pouilly-Fuisse</b> 1er Cru '21			<b>Fabre en Provence</b> '22	FR	\$38	<b>Catena</b>		\$36
<b>Chalk Hill</b> '21	CA	\$76	<b>Whispering Angel</b> '21	FR	\$55	Malbec '20 ARG		
Other White			<b>By. Ott</b> '22	FR	\$56	<b>Hendry 7&amp;22</b>		\$58
<b>Movendo</b>		\$30	Half Bottles			Zinfandel '19 CA		
Moscato nv IT			<b>King Estate</b>		\$24	<b>Chateau P. Jehanne</b>		\$60
<b>La Per son Pain</b>		\$28	Pinot Gris '19 OR			<b>St. Estephe</b>		
Muscadet '21 FR			<b>Sonoma Cutrer</b>		\$28	Bordeaux '18 FR		
<b>M. Breit "Basic"</b>		\$36	Chardonnay '21 CA			<b>Wild Thing</b>		\$40
Reisling '21 GR			<b>King Estate</b>		\$29	Zinfandel '19 CA		
<b>Remhoogte</b>		\$38	Pinot Noir '19 CA			<b>Rombauer</b>		\$68
Chenin '21 SA			<b>Mt. Veeder</b>		\$33	Zinfandel '20 CA		
<b>Little Sheep</b>		\$32	Cabernet '19 CA			<b>Brown</b>		\$88
Sav Blanc '22 NZ			<b>Faust</b>		\$45	Zinfandel '21 CA		
<b>Dogwood &amp; Thistle</b>		\$32	Cabernet '18 CA			<b>Stags Leap</b>		\$62
Sav Blanc '20 CA			<b>Whispering Angel</b>		\$24	Petite Sirah '19 CA		
<b>Cakebread</b>		\$54	Rose '22 FR			Pinot Noir		
Sav Blanc '21 CA			<b>St-Flaurent</b>		\$22	<b>A-Z</b> '19	OR	\$36
<b>Jayson</b>		\$60	Bordeaux '21 FR			<b>Chalk Hill</b> '21	CA	\$44
Sav Blanc '22 CA			<b>Les Dauphins</b>		\$20	<b>Portlandia</b> '21	OR	\$46
			Rhone '20 FR			<b>J Black</b> '21	CA	\$46
			**All Vintages Subject to Change			<b>Gun Bun</b> '21	CA	\$48
						<b>La Crema</b> '21	CA	\$48
						<b>Belle Gloss</b> '21	CA	\$50
						<b>Lingua Franca</b> '21	OR	\$68

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