

cobalt grille lunch EST. 2000

Salads	add protein to salad: Shrimp \$8, Scallops \$14, Grilled Chicken \$7, Grilled Salmon \$12	Appetizers
House Salad \$12 mixed greens, sliced cucumbers, tomatoes, balsamic vinaigrette	Grilled Salmon Salad \$21 Grilled Atlantic Salmon, mixed greens, toasted almonds, tomatoes, cucumbers, sweet shallot vinaigrette N	She-Crab Soup or Soup du Jour \$6 cup/\$10 Bowl
Gorgonzola Salad \$14 mixed greens, cucumbers, tomatoes, toasted almonds, bleu cheese crumbles honey-mustard vinaigrette	Burrata Panzanella Salad \$17 Creamy Burrata Mozzarella cheese, croutons, tomatoes, red onion, cucumbers, basil, herb vinaigrette G	*Scallops Rockefeller \$17 three pan seared scallops, sauteed baby spinach, smoked bacon, parmesan cheese S
Greek Salad \$14 mixed greens, cucumbers, tomatoes, kalamata olives, pepperoncini, feta cheese, herb vinaigrette	Scallop Salad \$22 pan seared scallops, mixed greens, blackened cream cheese tomato, pickled ginger, miso vinaigrette S	Portabella Fries \$9 panko crusted and fried, ginger-maple ponzu & chipotle ranch G
Chop Salad \$15 romaine, smoked bacon, tomatoes, red onion, pistachios, Cheddar Jack cheese, buttermilk ranch N	Grilled Chicken Salad \$19 Romaine, tomatoes, cucumbers, smoked gouda cheese, buttermilk ranch	Fried Green Tomatoes \$8 shredded Parmesan, basil, ranch G
Caesar Salad \$12 romaine, creamy Caesar dressing, croutons, Parmesan crisp G	Smoked Salmon Salad \$22 Arugula, capers, pickled red onion, tomatoes, honey-mustard vinaigrette	Spicy Rock Shrimp \$15 tempura fried rock shrimp with creamy spicy chili sauce, either tossed or on side S,G
*Soup & Salad \$15 See Server for details		Calamari \$14 old bay dusted & fried, sweet chili sauce S,G

Burgers/Sandwiches	served with Fries, Fruit or side Salad	Sides	\$8
*COBALT BLEU \$18 smoked bacon, lettuce, tomato, Cajun spice, Gorgonzola cheese G	Buttermilk Fried Chicken Sandwich \$18 Bleu cheese mousse, lettuce, tomato, pickle chips, on brioche bun G	House Cut Fries w/ketchup & truffle aioli	
*SMOKEHOUSE \$18 bbq sauce, smoked bacon, lettuce, tomato, smoked gouda, fried onions G	Crab Cake Sandwich \$18 pan seared lump crab cake, lettuce, tomato, on toasted brioche bun, lemon tartar sauce on the side S,G	Sauteed baby spinach	
*MUSHROOM SWISS \$18 sauteed mushrooms, lettuce, tomato, caramelized onions, Swiss cheese G	Philly Sandwich \$18 grilled sirloin steak, tomato aioli, sauteed onions & peppers, provolone cheese on Texas toast G	Parmesan Risotto	
*CLASSIC \$17 lettuce, tomato, red onion, Cheddar Jack cheese G	Cobalt Club Sandwich \$18 smoked ham, roasted turkey breast, smoked bacon, leaf lettuce, sliced tomato, mayonnaise on toasted sourdough bread G	Sauteed mixed mushrooms	
Gluten free buns and Beyond meatless patties are available	*Soup & Sandwich \$16 See Server for details G	Broccoli & garlic confit	
		Side Salads: Chop N / Caesar/ House	

Lunch Favorites		Desserts	\$10
Branzino Filet \$17 pan roasted Mediterranean Seabass, sauteed baby spinach, lemon, non-pareilles capers, extra virgin olive oil	Chicken Penne Pasta \$18 sauteed diced chicken breast, leeks, shallots, apple wood smoked bacon, penne pasta, Champagne cream G	Tres Leches Cake G	
*Salmon DiBona \$20 oven roasted salmon filet, sauteed seasonal vegetables, olives, capers, side of balsamic vinaigrette	*Steak Frites \$29 grilled 8oz Top Sirloin steak, house cut fries, demi-glaze or peppercorn cream sauce	Creme Brulee	
*Quiche du Jour \$18 Individual 5" baked pastry shell egg tart. See Server for Today's flavor, served with mixed greens salad G	*Beef Wellington \$55 Filet Mignon, sauteed mushrooms, foie gras, baked in a puff pastry case, sauteed baby spinach, Bordelaise sauce G	Deep Fried Oreos G	
Fish & Chips \$18 English style, lightly battered whitefish, house cut fries, lemon, tartar sauce and malt vinegar on the side G	Vegan Veggie Stack \$17 grilled balsamic marinated portabella, spinach, caramelized onions, spaghetti vegetables, Mama Rosa vegan fresh tomato & roasted garlic sauce	English Sticky Toffee Pudding G	
*Chicken Pot Pie \$16 tender diced chicken breast with peas & carrots in a creamy sauce baked in a pastry pie shell, served w/ a side salad G	*Shrimp Risotto \$22 sauteed shrimp, mixed mushrooms, scallions, parmesan risotto, fresh basil, shaved Pecorino Romano cheese S	Madelyn's Coconut Cake G	
		Key Lime Pie G	
		Dip Sum Doughnuts G	
		Triple Chocolate Cake G	
		Fruit Sorbet ask Server for flavors	

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

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