

cobalt grille lunch EST. 2000

Appetizers/Salads

add protein to salad: Shrimp \$8,
Scallops \$14, Grilled Chicken \$7,
Grilled Salmon \$12

<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>Baked Camembert \$19 oven baked Camembert cheese, kalamata olives, sun dried tomatoes, garlic confit, evoo, toast points 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 G</p> <p>Scallop Salad \$22 pan seared scallops, mixed greens, blackened cream cheese tomato, pickled ginger, miso vinaigrette S</p> <p>House Salad \$12 mixed greens, sliced cucumbers, tomatoes, balsamic vinaigrette</p> <p>Gorgonzola Salad \$14 mixed greens, cucumbers, tomatoes, toasted almonds, bleu cheese crumbles honey-mustard vinaigrette</p>	<p>*Beef Carpaccio \$16 Kobe style, raw, truffle oil, chili oil, capers, shaved Pecorino cheese, Japanese cooking stone</p> <p>Fried Green Tomatoes \$8 shredded Parmesan, basil, ranch G</p> <p>Spicy Rock Shrimp \$15 tempura fried rock shrimp with creamy spicy chili sauce, either tossed or on side S,G</p> <p>Calamari \$14 old bay dusted & fried, sweet chili sauce S,G</p>
--	--	--

Lunch Favorites

<p>Branzino Filet \$17 pan roasted Mediterranean Seabass, sauteed baby spinach, lemon, non-pareilles capers, extra virgin olive oil</p> <p>*Salmon DiBona \$20 oven roasted salmon filet, broccoli & garlic confit, lemon-thyme vinaigrette</p> <p>*Quiche du Jour \$18 Individual 5" baked pastry shell egg tart. See Server for Today's flavor, served with mixed greens salad G</p> <p>Fish & Chips \$18 English style, lightly battered whitefish, house cut fries, lemon, tartar sauce and malt vinegar on the side G</p> <p>*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</p>	<p>Crab Cake Sandwich \$18 pan seared lump crab cake, on toasted brioche bun, lettuce & tomato, lemon tartar sauce on the side S,G</p> <p>Chicken Penne Pasta \$18 sauteed diced chicken breast, leeks, shallots, apple wood smoked bacon, penne pasta, Champagne cream G</p> <p>Philly Sandwich \$18 grilled sirloin steak, tomato aioli, sauteed onions & peppers, provolone cheese on Texas toast G</p> <p>*Steak Frites \$29 grilled 8oz Top Sirloin steak, house cut fries, demi-glaze or peppercorn cream sauce</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>*Shrimp Risotto \$22 sauteed shrimp, mixed mushrooms, scallions, parmesan risotto, fresh basil, shaved Pecorino Romano cheese S</p> <p>*Chicken Caprese Panini \$16 grilled chicken breast, tomato, fresh mozzarella, basil pesto aioli & organic arugula on sourdough bread G</p> <p>*Soup & Sandwich \$16 Chef's creative sandwich of the day served with a cup of soup. See Server for details G</p> <p>*Soup & Salad \$15 Chef's creative salad of the day served with a cup of soup. See Server for details</p> <p>Vegan Veggie Stack \$17 grilled balsamic marinated portabella, spinach, caramelized onions, spaghetti vegetables, Mama Rosa vegan fresh tomato & roasted garlic sauce</p>
--	---	---

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 served with Fries, Fruit or side Salad <i>Gluten free buns and Beyond meatless patties are available</i></p>	<p>House Cut Fries w/ketchup & truffle aioli</p> <p>Sauteed baby spinach</p> <p>Parmesan Risotto</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>ENGLISH STICKY TOFFEE PUDDING G</p> <p>MADelyn'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>
--	--	--

*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**

www.cobaltgrille.com Instagram-cobaltgrillevb

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.

cobalt grille EST. 2000

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

www.cobaltgrille.com

Instagram-cobaltgrillevb

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