

# cobalt grille lunch EST. 2000

Salads	add protein to salad: Shrimp \$8, Scallops \$14, Grilled Chicken \$7, Grilled Salmon \$12	Appetizers
<b>House Salad</b> \$12 mixed greens, sliced cucumbers, tomatoes, balsamic vinaigrette	<b>Grilled Salmon Salad</b> \$21 grilled Atlantic salmon, mixed greens, toasted almonds, tomatoes, cucumbers, sweet shallot vinaigrette N	<b>She-Crab Soup or Soup du Jour</b> \$6 cup/\$10 Bowl
<b>Gorgonzola Salad</b> \$14 mixed greens, cucumbers, tomatoes, toasted almonds, bleu cheese crumbles honey-mustard vinaigrette	<b>Burrata Caprese Salad</b> \$16 creamy burrata mozzarella cheese, sliced tomatoes, baby arugula, basil, balsamic reduction, sweet shallot vinaigrette	<b>*Scallops Rockefeller</b> \$17 three pan seared scallops, sauteed baby spinach, smoked bacon, Parmesan cheese S
<b>Greek Salad</b> \$14 mixed greens, cucumbers, tomatoes, kalamata olives, pepperoncini, feta cheese, herb vinaigrette	<b>Scallop Salad</b> \$22 pan seared scallops, mixed greens, blackened cream cheese tomato, pickled ginger, miso vinaigrette S	<b>Portabella Fries</b> \$9 panko crusted and fried, ginger-maple ponzu & chipotle ranch G
<b>Chop Salad</b> \$15 romaine, smoked bacon, tomatoes, red onion, pistachios, Cheddar Jack cheese, buttermilk ranch N	<b>Grilled Chicken Salad</b> \$19 romaine lettuce, tomatoes, cucumbers, smoked Gouda cheese, buttermilk ranch	<b>Fried Green Tomatoes</b> \$8 shredded Parmesan, basil, ranch G
<b>Caesar Salad</b> \$12 romaine, creamy Caesar dressing, croutons, Parmesan crisp G	<b>*Soup &amp; Salad</b> \$15 See Server for details	<b>Spicy Rock Shrimp</b> \$15 tempura fried rock shrimp with creamy spicy chili sauce, either tossed or on side S,G
		<b>Calamari</b> \$14 old bay dusted & fried, sweet chili sauce S,G

Burgers/Sandwiches	served with Fries, Fruit or side Salad	Sides \$8
<b>*COBALT BLEU</b> \$18 smoked bacon, lettuce, tomato, Cajun spice, Gorgonzola cheese G	<b>Buttermilk Fried Chicken Sandwich</b> \$17 lettuce, tomato, pickle chips, side of mayo on toasted brioche bun G	<b>House cut Fries w/ketchup &amp; truffle aioli</b>
<b>*SMOKEHOUSE</b> \$18 bbq sauce, smoked bacon, lettuce, tomato, smoked Gouda, fried onions G	<b>Crab Cake Sandwich</b> \$18 pan seared lump crab cake, lettuce, tomato, on toasted brioche bun, lemon tartar sauce on the side S,G	<b>Sauteed baby spinach</b>
<b>*MUSHROOM SWISS</b> \$18 sauteed mushrooms, lettuce, tomato, caramelized onions, Swiss cheese G	<b>*Blackened Tuna Sandwich</b> \$18 blackened yellow fin tuna filet, lettuce, tomato, provolone cheese on brioche bun with side of chipotle ranch G	<b>Parmesan Risotto</b>
<b>*CLASSIC</b> \$17 lettuce, tomato, red onion, Cheddar Jack cheese G	<b>Cobalt Club Sandwich</b> \$18 smoked ham, roasted turkey breast, smoked bacon, leaf lettuce, sliced tomato, mayonnaise on toasted sourdough bread G	<b>Sauteed mixed mushrooms</b>
<b>Gluten free buns and Beyond meatless patties are available</b>	<b>*Soup &amp; Sandwich</b> \$16 See Server for details G	<b>Broccoli &amp; garlic confit</b>
		<b>Side Salads:</b> Chop N / Caesar/ House

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

\*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](http://www.cobaltgrille.com) Instagram-cobaltgrillevb

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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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