COBA STEAKHOUSE MENU

Appetizers

Caribbean Lobster and Crayfish Bisque, Curry Crouton \$12 Shrimp, Oysters and Snow Crab on Ice, Cocktail Sauce, Lemon, Mignotte \$24 Selection of Cured Meats, Pate, Grain Mustard, Pickled Vegetable \$24 Jumbo Lump Crab cake, Pineapple and Herb Salad, Jerk Aioli \$22 Cod Croquettes, Smoked Salmon Remoulard, Arugula, Sundried Tomato Dressing \$20 Fried Calamari, Peppers, Pickles, Espelette \$20

<u>Salad</u>

Local Greens, Cherry Tomatoes, Carrots, Citrus Vinaigrette (g) (v) \$16
Roma Tomato, Mozzarella, Basil Pesto, Grissini (v) \$18
Baby Beets, Arugula, Pine Nuts, Pomegranate (v) \$18
Romaine, Shaved Parmesan, Herb Crouton \$18
Mixed Greens, Candied Pecans, Goats Cheese, Bacon, White Balsamic Dressing \$20

Grill

Filet Mignon 8oz/12oz	40/55	Mahi Mahi	28
Cowboy Rib Eye 18oz	48	Red Snapper	28
Skirt Steak 10oz	32	Halibut	28
Veal Picatta	34	Bay of Fundy Salmon	26

<u>Sides</u> <u>Sauces</u>

Medley of Vegetables	8	Béarnaise
Spicy Broccoli, Garlic and Lemon	8	Peppercorn
Sauté Mushrooms and Garlic	10	Shallot Red Wine Demi
Truffle Fries, Grated Parmigiano	10	Chimichurri
Horseradish Mashed Potato	10	Caper Butter

Entrees

Ground Veal, Fettuccine, Grated Pecorino \$28 Sweet Potato Agnolotti, Wild Mushrooms, Sage Butter (v) \$24 Braised Short Rib, Baby Vegetables, Potato, Shiraz Jus \$36 Spinach Risotto, Herb Salad \$22 Chicken Breast, Ratatouille, Shallot Sauce \$26