

KAFE KOKOPELLI

Lunch Menu

MODERN COMFORT CUISINE

Lunch Combos

Your Choice of Two or Three Items \$10\14

Cup of Soup

Red Pepper Tomato / Beer Cheese / Minestrone
She Crab add \$1

Small Salads

Baby Greens / Cesar

Small Appetizers

Gator Bites / Fried Brie / Fried Green Tomato

Half Sandwiches

Cuban / Grilled Cheese with Tomato
Ruben / Club / BLT / Buffalo Chicken
Prime Rib Dip add \$1

Appetizers

★ Fried Green Tomato Napoleon

Goat cheese, bread & butter pickles and balsamic 11

Beer Cheese Soup 6 cup 9 bowl

★ She Crab Bisque 6 cup 11 bowl

Roasted Red-Pepper Tomato Bisque 5 cup 9 bowl

Koko Cheese Fries

Crispy fries, melted Tilamook Cheddar, bacon and chives served with
our house made ranch dressing 9 small 13 large

Seared Ahi-Tuna

Sesame crusted and pan seared 14

Short Rib Nachos

Chips with braised short ribs, cheese, pickled onions and chives 13

Almond Crusted Fried Brie

Wild Berry Compote, Local Honey and Crackers 12

Koko Crispy Shrimp

Buffalo or Spicy Asian Mayo 9 small 16 large

Fried Calamari

Herbs, sliced peppadew, roasted pepper-tomato puree & smoked
mayo 11

Caprese

Ripe tomatoes, fresh mozzarella, balsamic & basil oil 9

★ Local Fried Gator Bites

Light breading & seasoning, parsley & horseradish sauce 12

Organic Baby Greens

Mixed baby greens, cucumber ribbons & house dressing with an
herbed goat cheese crustini 6

Minestrone Soup

Vegetable broth, tomato, carrot, celery and pasta 5 cup 9 bowl

Mussels

Beer steamed with bacon, tomatoes and spinach served with toasty
bread 12

Half Pound Burgers

★ Chef's Burger

Tilamook Cheddar, applewood smoked bacon & caramelized onions
13

Mushroom & Swiss Burger

Sauteed mushrooms and melted swiss cheese 12

Black & Blu Bacon Burger

Blackened and topped with house made blu cheese dressing and
applewood smoked bacon 13

Hamburger

Toasted bun, served with lettuce, pickle and tomato 11
Add Cheese or Bacon or Fried Egg \$1 each

Entrée Salads

Seared Salmon Salad

Fresh caught Atlantic Salmon, organic baby greens, toasted almonds,
dried cranberries, bread & butter pickles and house dressing 14

Beef Bibb & Blu

Sliced NY strip, bibb lettuce, blu cheese, cherry tomato, pickled red
onion, egg, spiced walnut & lemon vinaigrette 16

Caesar Salad 7

Grilled Chicken 11 Grilled Salmon 14 NY Strip 15

Pan Seared Ahi-Tuna Salad

Sesame crusted on a bed of warm Ponzu tossed spinach, toasted
almonds, seaweed salad & orange segments 16

★ Roasted Chicken & Kale Salad

All natural roasted chicken, dried cranberries, toasted pine nuts,
Boursin cheese & sherry-shallot vinaigrette 12

Chef's Salad

Baby Greens with Ham, Turkey, Tomatoes, Cucumbers, Hard Boiled
Egg, Cheese and house dressing 11

Sandwiches

★ Chef's Ruben

Comed beef, fried egg, swiss cheese & sauerkraut on grilled rye 12

Koko Cuban

Pressed with mojo pork, salami, ham, chesse, pickles & whole grain
mustard 11

★ Prime Rib Dip

Roasted daily, shaved prime rib with parmesan black-pepper aioli
and au-jus 14

Short Horse Tacos

Short ribs, pickled red onion and goat cheese with horse-radish sauce
13

Black Grouper Tacos

Grilled, blackened or fried with pickled cabbage, tomato salsa &
smoked mayo 14

Crispy Fried Fish

Served with lettuce, tomato & house made tartar sauce 11

Steak Tacos

Sautéed Bistro Filet, Black Rice, Lettuce, Pepper Jack Cheese, Chimichurri and Sriracha Sauce 14

Buffalo Chicken

House made buffalo sauce & ranch, lettuce & tomato 9

Meatball Sub

House made meatballs, melted mozzarella and red sauce on a crusty roll 11

Koko Club

Toasted bread, turkey, ham & bacon with tomato 13

BLT

Applewood smoked bacon, lettuce, vine ripened tomato and mayo 9
With Chicken 11

Shrimp Tacos

Crispy fried shrimp, Kimchi, Bean Sprouts and Cilantro 12

Po' Boy's

★ Spicy Shrimp or Crispy Chicken or Andouille Sausage

Crusty French roll with lettuce, tomato, pickles & house made remoulade-sauce 12

Entree's

Chicken or Eggplant Parmesan

Roasted Red-Pepper Tomato Puree, Fresh Mozzarella, Basil, Grated Parmesan, Fresh Pasta 13/16

Seared Atlantic Salmon

Warm Quinoa Salad, Spinach Saute, Aged Balsamic Reduction 15/19

Stuffed Meatloaf

Fresh Mozzarella & Basil Stuffed All Natural Meat Loaf, Roasted Tri Color Potato Hash, Green Beans, Brown Pan Gravy 14/19

Gulf Caught Black Grouper

Jalapeno Spiced Black Rice, Red Pepper Burre Blanc, Sauted Spinach, Basil Oil 29

Broiled Filet Mignon

Roasted Tri-Color Potato Hash and Asparagus 31

Hereford New York Strip

Roasted Tri-Color Potato Hash and Wild Mushroom Saute' 29

★ Chicken Marsala

Chicken Breast, Wild Mushroom, Marsala Wine Sauce, Pasta 15/18

★ Chef's Scampi

Garlic Scented Shrimp, Pasta, Red Pepper Flakes, Herbs 15/19

Meatball Arrabiatta

Garlic & Pepper Flake Spiced Tomato Sauce, Pasta, Handmade All Natural Meatballs, Parmesan 15/19

Roasted Rack of Lamb

Roasted Asparagus, Tri-Color Potato Hash, Mint Pesto Sauce 28

Blackened Chicken Alfredo

All Natural Chicken Breast, House Made Blacken Seasoning, Fresh Pasta, Alfredo 15/19

Country Fried Steak or Chicken

Crisp Seasoned Steak or Chicken, Tri-Color Potato Hash, White Pepper Gravy, Green Beans 16

Cajun Pasta Alfredo

Blackened Shrimp and Chicken, Andouille Sausage, Fresh Pasta and Alfredo Sauce 19

★ Ribeye Steak

16oz bone in ribeye with tri-color carrots and fingerling potatoes (Bernaise sauce after 4:00 pm) 28

Lobster Ravioli

Striped pasta filled with lobster meat, red pepper pesto cream sauce and broccolini 21

Desserts

★ Goat Cheese Cheese Cake

Goat Cheese, Cream Cheese, Ginger Snap Crust, Wild Berry Compote 9

Five Layer Bourbon Infused Chocolate Cake

Chocolate Cake, Bourbon Infused Frosting and Fudge Icing 9

★ Bananas Foster

Vanilla Ice Cream, Caramel Sauce, Bananas, Made Tableside 9

Pistachio Brownie and Ice Cream Sundae

Ice Cream, Brownie, Brandy Macerated Cherries, Pistachio Dust, Chocolate Sauce 9

Carrot Cake

Layered with Cream Cheese Frosting 8

Limoncello Cake

Light and Airy Lemon Cake Layered with Marscapone Filling 7

Deep Dish Key Lime Pie

Tart and Tangy Key Lime Filling with a Graham Cracker Crust 6

Chocolate & Caramel Waffle Sundae

Fresh Waffle, Vanilla Ice Cream, Chocolate & Caramel Sauce, Whipped Cream 8

Wild Berry Compote Waffle Sundae

Fresh Waffle, Vanilla Ice Cream, Seasonal Wild Berry Compote, Whipped Cream 8

Children's Menu

Children 12 and under

Chicken Tenders

Crispy Chicken Tenders and Fries or Green Beans 7

Pasta and Meatball Dinner

Fresh Pasta, Tomato Sauce and Green Beans 7

Grilled Cheese Sandwich

Grilled Cheese and French Fries or Green Beans 7

Fish Fingers

Cod Fillet Fingers and French Fries or Green Beans 7

Beverages

Iced Tea, Sweet Tea, Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Mr. Pibb, Ginger Ale, Hi-C Fruit Punch, Lemonade, Coffee, Hot Tea \$2.25

Cappuccino or Espresso 4

Bottled Water: Pelligrino or Pana 3

★ - House Specialties

Restaurant reserves the right to add Service Charge to parties of eight or more.