

# KAFE KOKOPELLI

# BEGINNINGS

# SHORT RIB SPRING ROLL

Short Rib \ Brie \ Caramelized Onion 12

#### MINESTRONE SOUP

Vegetable Broth \ Tomato \ Carrot \ Celery Beans \ Pasta **Cup** 5 | **Bowl** 8

# ROASTED RED PEPPER-TOMATO BISQUE

Pulverized Herb Crostini

**Cup** 5 | **Bowl** 8

# **BEER CHEESE SOUP**

Cheddar\ Pepper Jack\ Applewood-Smoked Bacon \ Scallions **Cup** 6 | **Bowl** 9

# ★ SHE CRAB BISQUE

Lump Crab \ Fine Herbs \ Sherry **Cup** 6 | **Bowl** 11

# ALMOND CRUSTED FRIED BRIE

Water Crackers \ Wild Berry Compote Local Honey 12

# **LOCAL FRIED GATOR**

Lightly breaded\ Parsley \ Horseradish Sauce 12

#### **ORGANIC BABY GREENS**

Cucumber Ribbons \ House Dressing Herbed Goat Cheese Crostini 6

# Bruschetta

Fresh Mozzarella \ Vine Ripened Tomatoes \ Fresh Basil 8

# SEARED AHI TUNA

Sesame Crusted Ahi Tuna \ Seaweed Salad Asian Mayo \ Ponzu Sauce 14

#### FRIED GREEN TOMATO NAPOLEAN

Goat Cheese \ Kumquat Jelly \ Basil Oil Bread and Butter Pickles \ Aged Balsamic 11

# **KOKO CHEESE FRIES**

Cheddar Cheese \ Applewood-Smoked Bacon Scallions \ Jalapeño \ Housemade Ranch Small 9 | Large 13

# SHORT RIB & BEER CHEESE 'NACHOS'

Chips \ Braised Short Rib \ Scallions Pickled Red Onion\ Beer Cheese 13

# FRIED CALAMARI

Herbs \ Sliced Peppadew \ Smoked Mayonnaise Roasted Pepper-Tomato Purée 11

#### **CAPRESE**

Ripe Tomatoes \ Fresh Mozzarella \ Basil Oil Balsamic Reduction 11

#### Koko Shrimp

Crispy Shrimp \ Buffalo Sauce or Spicy Asian Mayo

Small 9 | Large 16

#### LOBSTER BISQUE

Creamy Lobster Bisque with Lobster Garnish 9

# ENTRÉE SALADS

#### ROASTED CHICKEN & KALE SALAD

All-Natural Roasted Chicken \ Dried Cranberries \ Toasted Pine Nuts \ Boursin Cheese Sherry-Shallot Vinaigrette 12

# **CAESAR SALAD**

Shaved Parmesan Cheese \ Cuban Bread Croutons \ Housemade Caesar 7 Add Chicken (Grilled or Fried) 11 | Add Salmon 14 | Add NY Strip 15

#### ★ BEEF, BIBB & BLEU SALAD

Roasted NY Strip \ Bibb Lettuce \ Bleu Cheese \ Cherry Tomato \ Pickled Red Onion Egg \ Spiced Walnut \ Lemon Vinaigrette 16

#### SEARED SALMON SALAD

Fresh Atlantic Salmon \ Organic Baby Greens \ Toasted Almonds \ Dried Cranberries Bread and Butter Pickles \ House Dressing 14

# WARM BABY SPINACH & SEARED TUNA SALAD

Warm Ponzu \ Tossed Spinach \ Toasted Almonds \ Sesame Crusted Tuna \ Seaweed Salad Orange Segments 16 \*\*Restaurant Reserves the Right to Add a Service Charge to Parties of Eight or More.

\*Consuming Raw or Undercooked Meat, Poultry, Fowl, Seafood, Shellfish, Eggs or Game May Increase Your Risk of Foodborne Illness.

# BETWEEN THE BREAD

#### CHEF'S BURGER

Half Pound Grass-Fed Beef \ Cuban Burger Roll Tillamook Cheddar Cheese \ Caramelized Onion Applewood Smoked Bacon \ Bibb Lettuce Tomato 13

# PRIME RIB DIP

Shaved Slow-Roasted Prime Rib Parmesan-Black Pepper Aioli \ Au Jus 14

#### CHRAN

Mojo Pork \ Ham \ Salami \ Pickle \ Gruyere Grain Mustard 11

# **STEAK TACOS**

Sautéed Bistro Filet Tips \ Black Rice \ Lettuce Chimichurri Sauce \ Pepper Jack Cheese Flour Tortilla 14

# **CHEF'S REUBEN**

Corned Beef \ House Thousand Island \ Sauerkraut \ Swiss \ Rye Bread \ Fried Egg 12

#### LOBSTER ROLL

French Roll \ Lobster \ Bibb Lettuce \ Tomato \ Lobster Sauce 16

# **SHORT HORSE TACOS**

Braised Short Rib \ Horseradish Sauce Pickled Red Onion \ Herbed Goat Cheese Flour Tortilla 13

# LOBSTER AND TOMATO GRILLED CHEESE

White Vermont Cheddar Cheese \ Lobster \ Tomato 16

# **BLACK GROUPER TACOS**

Grilled, Blackened or Fried \ Gulf Caught Grouper House Pickled Savoy Cabbage \ Roasted Tomato Salsa \ Smoked Mayonnaise \ Flour Tortilla 14

# **SHRIMP TACOS**

Crispy Fried Shrimp \ Asian Mayo \ Cabbage \ Sprouts \ Kimchi 12

# **ENTRÉES**

#### SEARED ATLANTIC SALMON

Warm Quinoa \ Spinach Sauté Aged Balsamic Reduction **Lunch** 15 | **Dinner** 19

#### LOBSTER RAVIOLI

Pasta Stuffed with Lobster Meat \ Red Pepper Pesto Alfredo \ Broccolini 21

# STUFFED MEAT LOAF

Fresh Mozzarella and Basil-Stuffed All-Natural Meat Loaf \ Roasted Tri-Color Potato Hash Green Beans \ Brown Pan Gravy **Lunch** 14 | **Dinner** 19

# **GULF CAUGHT BLACK GROUPER**

Jalapeño Spiced Black Rice \ Sautéed Spinach Red Pepper Burre Blanc \ Basil Oil 29

# **BROILED FILET MIGNON**

Roasted Garlic Mashed Potatoes \ Asparagus Brown Butter Bernaise Sauce 31

# CHICKEN OR EGGPLANT PARMESAN

Roasted Red Pepper-Tomato Purée Fresh Mozzarella \ Basil \ Grated Parmesan Fresh Pasta

Lunch 13 | Dinner 16

# **★** RIBEYE STEAK

16 oz. Ribeye \ Fingerling Potatoes Tri-Color Carrots \ Bernaise Sauce 29

# HEREFORD NEW YORK STRIP

Roasted Garlic Mashed Potatoes \ Wild Mushroom Sauté \ Brown Butter Bernaise 29

# **ROASTED RACK OF LAMB**

Half-Rack of Lamb \ Roasted Asparagus \ Tri Color Potato Hash Mint Pesto Sauce 28

#### **★** CHICKEN MARSALA

Sautéed Chicken Breast \ Wild Mushrooms Marsala Wine Sauce \ Pasta **Lunch** 15 | **Dinner** 19

# **★** CHEF'S SCAMPI

Garlic Scented Shrimp \ Pasta \ White Wine Red Pepper Flakes \ Herbs **Lunch** 15 | **Dinner** 19

#### MEATBALL ARRABIATTA

Garlic and Pepper Flake Spiced Tomato Sauce Pasta \ Handmade All-Natural Meatballs Parmesan

**Lunch** 15 | **Dinner** 19

# **BLACKENED CHICKEN ALFREDO**

All-Natural Chicken Breast \ Housemade Blacken Seasoning \ Fresh Pasta \ Alfredo **Lunch** 15 | **Dinner** 18

# CAJUN PASTA ALFREDO

Blackened Chicken Breast \ Blackened Shrimp Andouille Sausage \ Fresh Pasta \ Alfredo 19

# COUNTRY FRIED STEAK OR CHICKEN

Fried Crisp \ Seasoned \ Garlic Mashed Potatoes White Pepper Gravy \ Green Beans (Mashed Potatoes after 4 pm) 16

# PRIME RIB

(Available Tuesday - Saturday after 4:00 p.m. while supplies last) Slow-Roasted Prime Rib Garlic Mashed Potatoes \ Asparagus \ Au-Jus 12 oz. 29 | 16 oz. 38

#### **VEAL PICCATA OR VEAL MARSALA**

Sauteed Veal \ Lemon and Caper Sauce or Marsala Sauce \ Served over Fresh Pasta 19

**★** - House Specialties