



# KAFE KOKOPELLI

## BEGINNINGS

### MINISTRONE SOUP

Cup 5 | Bowl 8

### ROASTED RED PEPPER-TOMATO BISQUE

Cup 5 | Bowl 8

### BEER CHEESE SOUP

Garnished with bacon and scallions

Cup 5 | Bowl 9

### ★ SHE CRAB BISQUE

Cup 6 | Bowl 11

### ★ ALMOND CRUSTED FRIED BRIE

Wild berry compote, honey and crackers 12

### FRIED CALAMARI

Tossed with herbs and peppadew peppers.  
Red pepper tomato sauce & smoked mayo 12

### BABY GREENS SALAD

Cucumber ribbons and house dressing Served with  
herbed goat cheese crostini 6

### BRUSCHETTA

Tomatoes, mozzarella, onions, basil, balsamic  
glaze 9

### FRENCH ONION SOUP

Beef broth, onions and Gruyere crostini 6

### MEATBALL RICOTTA

Four meatballs on a bed of Ricotta cheese 7. Seven  
meatballs 13

### SEARED AHI TUNA

Sesame crusted ahi, spicy Asian mayo, seaweed  
salad and ponzu sauce 14

### ★ FRIED GREEN TOMATO NAPOLEON

Layered with herbed goat cheese, bread and butter  
pickles and marmalade 11

### KOKO CHEESE FRIES

Cheddar cheese, bacon, jalapenos and scallions  
Served with housemade ranch

Small 9 | Large 13

### SHORT RIB & BEER CHEESE 'NACHOS'

Housemade chips, braised short ribs, beer cheese  
sauce, pickled red onions and scallions 13

### ★ LOCAL FRIED GATOR BITES

Herb tossed. Creamy horseradish sauce 12

### CAPRESE

Sliced tomatoes, fresh mozzarella, balsamic glaze  
and basil oil 9

### KOKO CRISPY SHRIMP

Buffalo sauce or spicy Asian mayo

Small 10 | Large 16

### SPRING ROLLS

Steak and cheese with creamy horseradish or  
Vegetable with spicy Asian mayo  
Steak 12 or Vegetable 9

## ENTRÉE SALADS

### ★ CHICKEN & KALE SALAD

All natural chicken, dried cranberries, toasted pine nuts, Boursin cheese and sherry shallot vinaigrette 12

### CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing (contains raw egg) 7

Add Chicken (Grilled or Fried) 12 Add Salmon 15 Add NY Strip 17

### ★ BEEF, BIBB & BLU SALAD

NY Strip, bibb lettuce, blu cheese crumbles, cherry tomatoes, pickled red onions, boiled egg, spiced walnuts  
and lemon vinaigrette (dressing contains raw egg) 18

### SEARED SALMON SALAD

Atlantic Salmon, baby greens, toasted almonds, dried cranberries, bread and butter pickles and house  
dressing 15

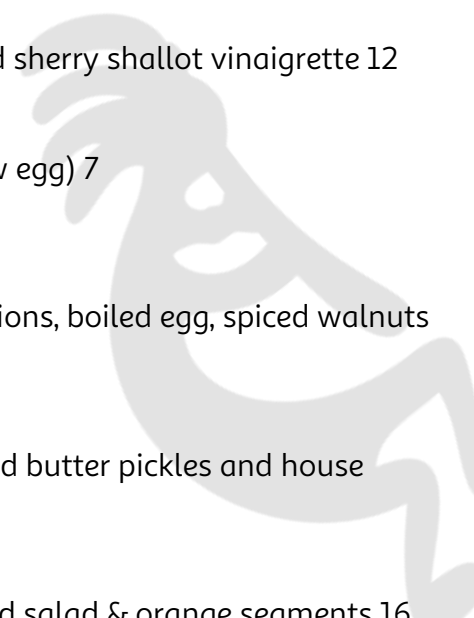
### PAN SEARED AHI TUNA SALAD

Sesame crusted ahi, warm ponzu tossed spinach, toasted almonds, seaweed salad & orange segments 16

### ★ - House Specialties

\*\*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

Cheddar cheese, Applewood smoked bacon & grilled onions 14

### ★ PRIME RIB DIP

Shaved prime rib with black pepper parmesan aioli and au jus 14

### SPICY STEAK TACOS

Steak tips, black rice, Monterey jack cheese, chimichurri and siracha 14

### SHORT HORSE TACOS

Braised short ribs, pickled red onions and herbed goat cheese with horseradish sauce 14

### BLACK GROUPER TACOS

Grilled, blackened or fried with pickled cabbage, tomato salsa and smoked mayo 15

### SHRIMP TACOS

Grilled, blackened or fried with pickled cabbage, Asian mayo and cilantro 14

## ENTRÉES

### SEARED ATLANTIC SALMON

Quinoa, sautéed spinach and balsamic reduction  
Lunch 15 | Dinner 19

### STUFFED MEAT LOAF

Stuffed with fresh mozzarella and basil. Served with garlic mashed potatoes, green beans and pan gravy

Lunch 14 | Dinner 19

### BLACK GROUPER

Blackened or Broiled. Served with black rice, sautéed spinach, roasted red pepper tomato burre blanc and basil oil 29

### FILET MIGNON

Garlic mashed potatoes, grilled asparagus and béarnaise sauce 7 or 10 oz Market Price

### VEAL PICCATA OR MARSALA

Lemon butter caper sauce or Mushroom marsala sauce and pasta 19

### ★ RIBEYE

16oz Ribeye, tri-color carrots, fingerling potatoes and béarnaise Market Price

### NEW YORK STRIP

Garlic mashed potatoes, mushroom sauté and béarnaise Market Price

### FRENCHED HALF RACK OF LAMB

Tri color potato medley, grilled asparagus and mint pesto sauce 28

### ★ CHICKEN MARSALA

Marsala wine sauce, cremini mushrooms and pasta  
Lunch 15 | Dinner 19

### LOBSTER RAVIOLI

Red pepper pesto cream sauce and broccolini 23

### MEATBALL ARRABIATTA

Spicy red pepper tomato and garlic sauce, parmesan cheese and pasta  
Lunch 15 | Dinner 19

### BLACKENED CHICKEN ALFREDO

Housemade alfredo sauce and pasta  
Lunch 15 | Dinner 18

### CAJUN PASTA ALFREDO

Blackened shrimp and chicken, andouille sausage, housemade alfredo and pasta 19

### COUNTRY FRIED STEAK OR CHICKEN

Garlic mashed potatoes, green beans and house made white pepper gravy Steak 18 Chicken 16

### PRIME RIB

Garlic mashed potatoes and grilled asparagus (Available Tuesday - Saturday while supplies last)  
12 oz / 16 oz / 32 oz Market Price

### 16 OUNCE GRILLED PORK CHOP

Garlic mashed potatoes, green beans and spicy honey soy glaze 21

### SHRIMP PASTA ALLA VODKA

Vodka sauce, angel hair pasta and parmesan cheese 21

### CHICKEN OR EGGPLANT PARMESAN

Roasted red pepper tomato sauce, fresh mozzarella, basil, parmesan cheese and pasta  
Lunch 14 | Dinner 18

### ★ CHEF'S SHRIMP SCAMPI

Wine, lemon and garlic sauce, red pepper flakes and pasta  
Lunch 15 | Dinner 19

### BEEF STROGANOFF

Steak tips, mushrooms and onions over egg noodles 19

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