

KAFE KOKOPELLI

Lunch Menu

MODERN COMFORT CUISINE

Lunch Combos

Your Choice of Two or Three Items \$11\15

Cup of Soup

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

Small Salads

Baby Greens / Caesar

Small Appetizers

Gator Bites / Fried Brie / Fried Green Tomatoes

Half Sandwiches

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

Appetizers

★ Fried Green Tomato Napoleon

Layered with goat cheese, bread & butter pickles and marmalade. 11

Beer Cheese Soup

Topped with bacon and scallions 5 cup 9 bowl

★ She Crab Bisque

6 cup 11 bowl

Roasted Red-Pepper Tomato Bisque

5 cup 9 bowl

Minestrone Soup

Topped with parmesan and basil 5 small 9 large

Short Rib Nachos

Housemade chips with braised short rib, beer cheese sauce, pickled onions and scallions 13

★ Almond Crusted Fried Brie

Wild berry compote, honey and crackers 12

Koko Crispy Shrimp

Buffalo sauce or spicy Asian mayo 10 small 16 large

Fried Calamari

Tossed with herbs and sliced peppadew peppers Red pepper-tomato sauce & smoked mayo on side 12

Caprese

Ripe tomatoes, fresh mozzarella, balsamic & basil oil 9

★ Local Fried Gator Bites

Herb tossed and served with horseradish sauce 12

Koko Cheese Fries

Topped with cheddar, bacon, jalapenos and scallions Served with housemade ranch 9 small 13 large

Seared Ahi Tuna

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

Spring Rolls

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

Half Pound Burgers

★ Chef's Burger

Cheddar cheese, Applewood smoked bacon & grilled onions 14

Mushroom & Swiss Burger

Sauteed mushrooms and melted swiss cheese 13

Black & Blu Bacon Burger

Blackened and topped with housemade blu cheese dressing and Applewood smoked bacon 14

Hamburger

Topped lettuce, pickle and tomato 12
Add Cheese, Bacon or Fried Egg \$1 each

Entrée Salads

Seared Salmon Salad

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

Beef Bibb & Blu Salad

NY strip, bibb lettuce, blu cheese crumbles, cherry tomatoes, pickled red onions, boiled egg, spiced walnuts & lemon vinaigrette 18

Caesar Salad

7 Chicken 12 Salmon 15 NY Strip 17

Pan Seared Ahi-Tuna Salad

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

★ Chicken & Kale Salad

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

Chef's Salad

Baby Greens with ham, turkey, cherry tomatoes, boiled egg, cheddar cheese and house dressing 11

Sandwiches

★ Chef's Ruben

Corned beef, fried egg, swiss cheese, housemade thousand island & sauerkraut on grilled rye 12

Koko Cuban

Pressed with mojo pork, salami, ham, Swiss cheese, pickles & whole grain mustard aioli 11

★ Prime Rib Dip

Shaved prime rib with parmesan black-pepper aioli and au-jus 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 & smoked mayo 14

Crispy Fried Cod Sandwich

Served with lettuce, tomato & house made tartar sauce 11

Spicy Steak Tacos

Steak tips, black rice, lettuce, Monterey Jack cheese, chimichurri and siracha sauce 14

Buffalo Chicken

Buffalo sauce, housemade ranch, lettuce & tomato 9

Meatball Sub

Housemade meatballs, melted mozzarella and roasted red pepper tomato sauce on a crusty roll 12

Koko Club

Turkey, ham, bacon, lettuce, tomato and Asian mayo 13

BLT

Applewood smoked bacon, lettuce, tomato and mayo 9
With Chicken 13

Shrimp Tacos

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

Patty Melt

Half-Pound Burger, grilled onions, Swiss cheese and housemade thousand island on rye. 13

Entree's

Chicken or Eggplant Parmesan

Roasted red pepper tomato sauce, fresh mozzarella, basil, parmesan cheese and pasta 14/18

Seared Atlantic Salmon

Quinoa, sautéed spinach and balsamic reduction 15/19

Stuffed Meatloaf

Stuffed with fresh mozzarella and basil. Served with tri color potato medley, green beans and pan gravy 14/19

Black Grouper

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

Filet Mignon

Tri color potato medley and grilled asparagus 7 or 10 oz Market Price

New York Strip

Tri color potato medley and sautéed mushrooms Market Price

★ **Chicken Marsala**

Marsala wine sauce, cremini mushrooms and pasta 15/19

★ **Chef's Scampi**

Wine, lemon and garlic sauce, red pepper flakes and pasta 15/19

Meatball Arrabiatta

Spicy red pepper and garlic sauce, parmesan cheese and pasta 15/19

Frenched Half Rack of Lamb

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

Blackened Chicken Alfredo

Housemade alfredo sauce and pasta 15/19

Cajun Pasta Alfredo

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

★ **Grilled Ribeye Steak**

16oz ribeye with tri-color carrots and fingerling potatoes Market Price

Lobster Ravioli

Red pepper pesto cream sauce and broccolini 23

16 Ounce Bone-In Pork Chop

Tri color potato medley, green beans and spicy honey soy glaze 21

Lobster and Shrimp Pasta

Vodka sauce, angel hair pasta and parmesan cheese 24

Country Fried Steak or Chicken

Tri color potato medley, green beans and house made white pepper gravy Steak 18 Chicken 16

Veal Piccata or Marsala

Lemon butter caper sauce or Marsala sauce and pasta 19

Desserts

★ **Goat Cheese Cheese Cake**

Gingersnap crust and wild berry compote 9

Five Layer Chocolate Cake

Bourbon infused fudge frosting 9

★ **Bananas Foster**

Vanilla ice cream, caramel sauce and bananas Made tableside 9

Pistachio Brownie and Ice Cream Sundae

Vanilla ice cream, brandy macerated cherries, pistachio dust and chocolate sauce 9

Carrot Cake

Cream cheese frosting, caramel sauce and vanilla ice cream 8

Limoncello Cake

Mascarpone frosting, shaved white chocolate and raspberry sauce 7

Key Lime Pie

Whipped cream and raspberry sauce 7

Bailey's Bread Pudding

Bailey's Irish cream icing and whipped cream 7

Flourless Chocolate Cake

Gluten free chocolate cake, fudge icing, vanilla ice cream and raspberry sauce 7

Children's Menu (under 12)

served with fries or green beans

Chicken Tenders 7

Pasta and Meatball Dinner 7

Grilled Cheese Sandwich 7

Fish Fingers 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, Cappuccino, Espresso, Hot Tea, Pelligrino or Pana Bottled Water

★ **House Specialties**

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