



KAFE KKOPELLI

BEGINNINGS

CHICKEN NOODLE SOUP

Cup 5 | Bowl 8

ROASTED RED PEPPER-TOMATO BISQUE

Garnished with pulverized crostini

Cup 5 | Bowl 8

BEER CHEESE SOUP

Garnished with bacon and scallions

Cup 5 | Bowl 9

★ SHE CRAB BISQUE

Cup 6 | Bowl 11

FRENCH ONION SOUP

Beef broth, onions and Gruyere crostini

Cup 7

FRIED CALAMARI

Tossed with herbs and peppadew peppers.

Red pepper tomato sauce & smoked mayo 13

BABY GREENS SALAD

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

BRUSCHETTA

Tomatoes, mozzarella, onions, basil and balsamic glaze 11

★ ALMOND CRUSTED FRIED BRIE

Wild berry compote and water crackers 14

BEER BATTER ONION RINGS

Served with Spicy Asian Mayo 12

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 10 | Large 13

SHORT RIB & BEER CHEESE 'NACHOS'

Housemade chips, braised short ribs, beer cheese sauce, pickled red onions and scallions 14

★ LOCAL FRIED GATOR BITES

Herb tossed. Creamy horseradish sauce 14

CAPRESE

Sliced vine ripened tomatoes, fresh mozzarella, balsamic glaze and basil oil 10

KOKO CRISPY SHRIMP

Buffalo sauce or spicy Asian mayo

Small 10 | Large 16

MEATBALL RICOTTA

House made meatballs on a bed of ricotta cheese

Small 8 | Large 13

ENTRÉE SALADS

★ CHICKEN & KALE SALAD

All natural chicken, dried cranberries, toasted pine nuts, Boursin cheese and sherry shallot vinaigrette 14

CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing (contains raw egg) 8

Add Chicken (Grilled or Fried) 13 Add Salmon 16 Add NY Strip 18

★ BEEF, BIBB & BLEU SALAD

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

SEARED SALMON SALAD

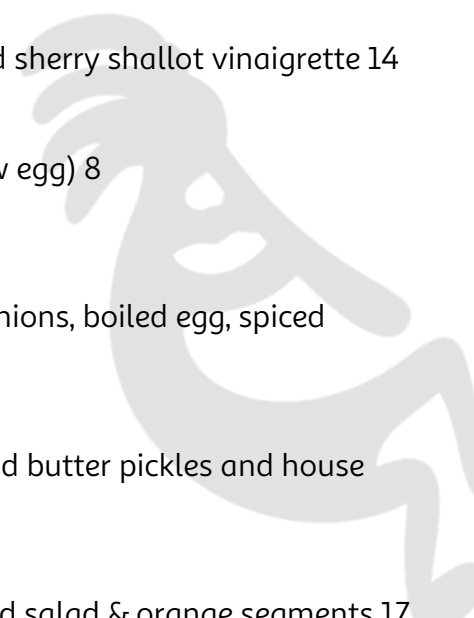
Atlantic Salmon, baby greens, toasted almonds, dried cranberries, bread and butter pickles and house dressing 16

PAN SEARED AHI TUNA SALAD

Sesame crusted ahi, warm ponzu tossed spinach, toasted almonds, seaweed salad & orange segments 17

CLASSIC WEDGE SALAD

Iceberg lettuce with bacon, cherry tomatoes, scallions, bleu cheese crumbles dressing 11



BETWEEN THE BREAD

CHEF'S BURGER

Cheddar cheese, apple wood smoked bacon and grilled onions 14

★ PRIME RIB DIP

Shaved prime rib with black pepper parmesan aioli and au jus 15

SMASH BURGER

Two patties, cheddar cheese, bacon, short rib and onion ring on a brioche bun 15

SHORT HORSE TACOS

Braised short ribs, pickled red onions and herbed goat cheese with horseradish sauce 15

BLACK GROUPER TACOS

Grilled, blackened or fried with pickled cabbage, tomato salsa and smoked mayo 16

SHRIMP TACOS

Sauteed, blackened or fried with pickled cabbage and Asian mayo 14

ENTRÉES

SEARED ATLANTIC SALMON

Quinoa, sautéed spinach and balsamic reduction
Lunch 16 | Dinner 21

STUFFED MEAT LOAF

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

Lunch 16 | 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

PRIME RIB

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

★ RIBEYE

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

NEW YORK STRIP

Garlic mashed potatoes, mushroom sauté and béarnaise Market Price

LAMB CHOPS

Garlic mashed potatoes, grilled asparagus and mint pesto sauce 29

★ CHICKEN MARSALA OR PICCATA

Mushroom Marsala sauce or lemon butter caper sauce and pasta

Lunch 16 | Dinner 21

LOBSTER RAVIOLI

Red pepper pesto cream sauce and broccolini 23

SPAGHETTI AND MEATBALLS

House made Meatballs with fettuccine pasta, red pepper-tomato sauce and parmesan cheese.

Regular or Arrabiatta style

Lunch 16 | Dinner 19

BLACKENED CHICKEN OR SHRIMP ALFREDO

House made alfredo sauce and pasta

Lunch 16 | Dinner 19

CAJUN PASTA ALFREDO

Blackened shrimp and chicken, andouille sausage, house made alfredo and pasta 21

COUNTRY FRIED STEAK OR CHICKEN

Garlic mashed potatoes, green beans and house made white pepper gravy Steak 21 Chicken 16

VEAL PICCATA OR MARSALA

Lemon butter caper sauce or Mushroom Marsala sauce and pasta 21

GRILLED PORK CHOPS

Two 8 ounce chops, garlic mashed potatoes, green beans and spicy honey soy glaze 23

SHRIMP PASTA ALLA VODKA

Vodka sauce, fettuccine pasta and parmesan cheese 21

CHICKEN OR EGGPLANT OR VEAL PARMESAN

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

Lunch 16 | Dinner 19

Veal 21

★ CHEF'S SHRIMP SCAMPI

Wine, lemon and garlic sauce, red pepper flakes and pasta

Lunch 16 | Dinner 19

BEEF STROGANOFF

Steak tips, mushrooms and onions over egg noodles 21

★ - 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.