

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 / Chicken Noodle
She Crab or French Onion add \$1

Small Salads

Baby Greens / Caesar

Small Appetizers

Gator Bites / Fried Brie / Fried Green Tomatoes

Half Sandwiches

Cuban / Grilled Cheese with Tomato
Reuben / 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

Bacon and scallion garnish 5 cup 9 bowl

★ She Crab Bisque

6 cup 11 bowl

Roasted Red-Pepper Tomato Bisque

Garnished with pulverized herb crostini 5 cup 8 bowl

Chicken Noodle Soup

Chicken, carrots, onions and egg noodles 5 cup 8 bowl

French Onion Soup

Beef broth, onions and Gruyere crostini 6 cup 10 bowl

★ Almond Crusted Fried Brie

Wild berry compote and water crackers 13

Koko Crispy Shrimp

Buffalo sauce or spicy Asian mayo 10 small 16 large

Fried Calamari

Herbs, pepperdew peppers, red pepper-tomato sauce & smoked mayo
12

Caprese

Vine ripened tomatoes, fresh mozzarella, balsamic & basil oil 10

★ Local Fried Gator Bites

Herb tossed and served with horseradish sauce 13

Koko Cheese Fries

Cheddar, bacon, jalapenos and scallions Served with house made ranch Small 9 | Large 13

Seared Ahi Tuna

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

Smoked Salmon Dip

Served with crostinis and sea salt crackers 11

Short Rib Nachos

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

Meatball Ricotta

House made meatballs on a bed of Ricotta Small 8 | Large 13

Half Pound Burgers

★ Chef's Burger

Cheddar cheese, apple wood smoked bacon and grilled onions 14

Patty Melt

Grilled onions, Swiss cheese and house made thousand island on rye 13

Black & Bleu Bacon Burger

Blackened and topped with house made bleu cheese dressing and apple wood smoked bacon 14

Hamburger

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

Smash Burger

Two patties, cheddar cheese, bacon, cheese sauce, short rib and crispy onions on a toasted brioche bun 15

Entrée Salads

Seared Salmon Salad

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

Beef Bibb & Bleu Salad

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

Caesar Salad 7

Chicken 12 Salmon 15 NY Strip 17
*dressing contains raw egg

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 13

The Classic Wedge

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

Sandwiches

★ Chef's Reuben

Corned beef, fried egg, Swiss cheese, house made 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 sriracha sauce 14

Buffalo Chicken

Buffalo sauce, house made ranch, lettuce & tomato 9

Meatball Sandwich

Sliced meatballs, fresh mozzarella and roasted red pepper tomato sauce on authentic Cuban bread 12

BLT

Apple wood smoked bacon, lettuce, tomato and mayo 9
With Chicken 13

Shrimp Tacos

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

Entree's

Chicken or Eggplant or Veal Parmesan

Roasted red pepper tomato sauce, fresh mozzarella, basil, parmesan cheese and pasta 14/18
Veal 19

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 or Piccata**

Marsala wine sauce with cremini mushrooms or Lemon butter caper sauce over pasta 19

★ **Chef's Scampi**

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

Spaghetti & Meatballs

House made Meatballs with angel hair pasta, red pepper-tomato sauce with parmesan cheese. Regular or Arrabiatta style 15/19

Lamb Chops

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

Blackened Chicken or Shrimp Alfredo

House made 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 22

Shrimp Pasta a la Vodka

Vodka sauce, angel hair pasta and parmesan cheese 21

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 wine sauce with mushrooms over pasta 19

Beef Stroganoff

Steak tips, mushrooms and onions over egg noodles 19

Smoked Half Chicken

House smoked half chicken, tri color potatoes and green beans 21

Desserts

★ **Goat Cheese Cheese Cake**

Gingersnap crust and wild berry compote 9

Chocolate Layer Cake

Chocolate fudge frosting, chocolate cake and whipped chocolate filling 9

★ **Bananas Foster**

Vanilla ice cream, caramel sauce and bananas Made tableside 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

Creme Brulee

Custard topped with caramelized sugar, whipped cream 8

Belgian Waffle Sundae

Vanilla ice cream, whipped cream with chocolate and caramel sauce 9

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

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses