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# COCO'S

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B I S T R O

## appetizers (on tables)

### Hummus

coco's hummus, marinated vegetables, feta, fried pita chips

## entrées

*Served with a house salad. Honey Balsamic, Bleu Cheese, French, 1000 Island, Ranch, Italian Vinaigrette*

Roasted Chicken	26
herb crusted airline chicken breast, polenta cake, root vegetable jus, lima bean succotash, port reduction, sea salt olive oil toast	
Black Bean Pasta	23
curry roasted cauliflower & broccoli, yellow onion, zucchini, cilantro pesto, fried garbanzo beans, house made chili sauce	
Scampi	26
cheese tortellini, shrimp, tomato, red onion, spinach, zesty scampi butter, shaved parmesan	
Soy Sesame Ahi	29
sesame crusted ahi, pan fried noodles, broccoli, zucchini, red bell peppers, yellow onion, ginger soy syrup, pepper scallion oil	
Steak Poutine	38
chargrilled ribeye, pomme frites, melted gorgonzola, house demi glace, port reduction, buttermilk onion rings	

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20% gratuity added to parties of 6 or more.

*Warning: consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Some foods contain nuts. Let your server know of any allergies.*

*We lovingly make our end product in house, but source local vendors for ingredients, to include our friends at Finks Meats, Foremost Seafood, The Spice Rack, Dorothy Lane Market, & Zirkle farms to name a few. Taking small steps to change the landscape of our home. –Peace.*