

KoKo's

KOKO'S PROUDLY SERVES 28 - DAY DRY - AGED CERTIFIED ANGUS BEEF.

PEPPER GRILLED NEW YORK 10 OZ

FINISHED WITH GREEN PEPPERCORN AND BRANDY SAUCE. 30



FILET MIGNON 8 OZ

WRAPPED IN BACON AND FINISHED WITH A CARAMELIZED SHALLOT DEMI GLACE. 32

RIB EYE 14 OZ

DRIZZLED WITH BROWN BUTTER AND TOPPED WITH CRISPY FRIED ONIONS. 28

ACCOMPANIED BY OUR KOKO'S DINNER SALAD AND YOUR CHOICE OF ROASTED GARLIC MASHED POTATOES OR RICE BLEND.

PORK/POULTRY

STUFFED PORK TENDERLOIN

MOUTH WATERING PORK TENDERLOIN STUFFED WITH PROVOLONE, SAGE AND ROASTED PANCETTA. FINISHED WITH A CARAMELIZED SHALLOT DEMI GLACE. 25

DUCK CONFIT

A MUSCOVY DUCK LEG AND THIGH. DRY CURED OVER NIGHT, THEN SLOW ROASTED UNTIL FALLING OFF THE BONE. TOPPED WITH DRIED CHERRY CHUTNEY AND CARAMELIZED SHALLOT DEMI GLACE. 30

HOLE-IN-ONE BURGER

CERTIFIED ANGUS QUARTER POUND PATTY. TOPPED WITH TILLAMOOK AGED WHITE CHEDDAR, MAPLE BACON, MINI DENVER OMLETE, HASH BROWN CURLS, TOMATO CHUTNEY, AND AVOCADO AIOLI. 12

ACCOMPANIED BY OUR KOKO'S DINNER SALAD AND YOUR CHOICE OF ROASTED GARLIC MASHED POTATOES OR RICE BLEND.

SEAFOOD

HAZELNUT CRUSTED WILD SALMON

SALMON FILET CRUSTED IN OREGON HAZELNUTS AND TOPPED WITH FRESH GRILLED PEARS. FINISHED WITH BROWN BUTTER AND AGED BALSAMIC. 24

SALMON OSCAR

PAN-SEARED SALMON FILET SERVED OVER KOKO'S ROASTED GARLIC MASHED POTATOES, TOPPED WITH FRESH DUNGENESS CRAB AND HOUSE BÉARNAISE SAUCE. 26

SEASONAL ROCK FISH

FRESH LOCAL ROCK FISH STUFFED WITH DUNGENESS CRAB AND BAY SHRIMP. FINISHED WITH KOKO'S CREAMY DILL BUTTER. 21

SAUTÉED PRAWN SCAMPI

FRESHLY PEELED PRAWNS SAUTÉED WITH MUSHROOMS, CAPERS, ONION, GARLIC WHITE WINE, BUTTER AND HERBS. 24

LIVE NORTH WEST DUNGENESS CRAB

LOCAL DUNGENESS CRAB STEAMED TO PERFECTION WITH AROMATIC HERBS AND SPICES. SERVED WITH GARLIC BUTTER. MARKET PRICE

LIVE MAINE LOBSTER

MOUTH WATERING MAIN LOBSTER. STEAMED, BUTTER-FLIED AND SERVED WHOLE WITH GARLIC BUTTER. MARKET PRICE

18% GRATUITY ADDED FOR PARTIES OF EIGHT OR MORE.



BLACKENED HALIBUT

NORTH WEST HALIBUT FILET BLACKENED WITH SPICEY CREOLE SEASONINGS AND TOPPED WITH CHIPOTLE COMPOUND BUTTER. 27

ACCOMPANIED BY OUR KOKO'S DINNER SALAD AND YOUR CHOICE OF ROASTED GARLIC MASHED POTATOES OR RICE BLEND.

PASTA

PENNE PASTA SAUTÉ

AL DENTE PENNE PASTA SAUTÉED WITH SPINACH, HAZELNUTS, ROASTED GARLIC AND SHALLOTS. TOPPED WITH ASIAGO CHEESE & AGED BALSAMIC. 17 W/ PRAWNS 21.00 W/ SALMON 28.00

SHRIMP RISSOTO

ITALIAN RICE MADE TO PERFECTION WITH SHRIMP, ASPARAGUS, SUNDRIED TOMATOES, BASIL, WHITE WINE AND PARMESAN. 21

SEAFOOD ALFREDO

INDULGE YOUR TASTE BUDS TO A RICH CREAMY BLEND OF SCALLOPS, SHRIMP, HALIBUT, SALMON, GARLIC AND ITALIAN HERBS. 24