



APPETIZERS

- Maryland Blue Crab Cakes*** *old bay remoulade, pickled root vegetable salad* 16
Filet Mignon Bites* *heirloom cherry tomatoes, chimichurri, sarvecchio cheese* 12
Big Bang Shrimp* *big bang sauce, napa cabbage, bok choy, cilantro, fresno chili peppers* 14
Tuna Tartare* *ahi tuna, cucumber, soy ginger vinaigrette, wasabi tobiko, togarashi rice puff, pickled ginger* 13
Beef Carpaccio* *petite arugula salad, balsamic vinaigrette, shallots, capers, extra virgin olive oil, grilled baguette* 11
Bacon Banh Mi* *pickled root vegetables, watermelon radish, cilantro, grilled brioche, jalapeno, sweet chili sauce* 11
Oyster Rockefeller* *east coast oyster on the half shell, spinach, chervil, mignonette sauce, grilled lemon, pink hawaiian salt* 13
Cheese Plate* *three assorted midwestern cheeses, jam, dried apricots, honey acres honeycomb, marcona almonds, grilled crostini* 19

SOUP

- Lobster and Shrimp Bisque** *maine lobster, gulf shrimp, celery, vidalia onion, tomato* 10
Soup de Jour *seasonal soup* 8

GREENS

- Caesar Salad*** *romaine, duck croutons, parmesan crisp, lemon juice, anchovy – sar vecchio dressing* 10
Peach and Nectarine *arugula, heirloom cherry tomatoes, chevre, toasted marcona almonds, balsamic vinaigrette, microgreens* 11
BLT Bib Wedge *hydroponic bibb, bacon, heirloom cherry tomatoes, chives, blue cheese dressing* 12

STEAKS*

each steak comes with your choice of one sauce & one side



- 6-oz. Center Cut Filet Mignon** 30
10-oz. Center Cut Filet Mignon 49
24-oz. Porterhouse 49
18-oz. 45-Day Dry Aged Cowboy Ribeye 59



- 12-oz. Prime Filet of Ribeye Signature Steak** 47
14-oz. Prime NY Strip 46



- 8-oz. Wagyu Flat Iron** 40
8-oz. Wagyu Filet Mignon 89

MAKE IT SWIM*

- Sautéed Jumbo Shrimp** 11
Maryland Crab Cake 7
Scallops 17
Lobster Tail 22

SEAFOOD*

- Snapper** 29
grilled blackened snapper, mango salsa, tricolored quinoa, avocado & lime crema

- Grouper** 28
pan-seared island spiced grouper, lime and herb jasmine rice, sauteed green beans, coconut rum sauce

- Scallops** 27
pan-seared scallops, charred corn risotto, blistered heirloom cherry tomatoes, sarvecchio

- Twin Maine Lobster Tails** 44
garlic confit mash potatoes, sautéed spinach, drawn butter, charred lemon

- Salmon** 24
bbq glazed cedar plank skuna bay salmon, yukon mashed potatoes, sauteed green beans, citrus slaw, blood orange buerre blanc

TOPPINGS

- Fried Duck Egg*** 3.5
Roth Case Blue Cheese* 3.5
Crab Oscar* 7
Caramelized Onions 3.5
Garlic Herb Compound Butter 2
Fried Onion Strings 3.5

SAUCES

- Horseradish Sauce** 2
Coco's Signature Steak Sauce 2
Bourbon Demi-Glacé 5
Béarnaise* 2
Green Chimichurri 2
Hollandaise* 2

SIDES

- Grilled Asparagus** 3.5
Roasted Mushrooms 5
Green Beans Almondine 6
Charred Corn Risotto 8
Baked Potato 3
Yukon Gold Mash Potatoes 4
Steak Fries, Steak Seasoning 4
Steak Fries, Parmesan Herb 4
Parmesan & Herb Roasted Fingerlings 5
Crispy Brussels Sprouts with Bacon Vinaigrette 5

CLASSICS

- Sweet Corn Risotto** *chard corn, blistered heirloom cherry tomatoes, sarvecchio* 16
Pan Roasted Duck Breast* *crusted with herbes de provence, smoked gouda polenta, charred asparagus, cherry port wine reduction* 33
16-oz Pork Tomahawk* *crispy brussels sprouts, jones cherrywood smoked bacon, bacon vinaigrette* 28

HAND-HELDS

- Signature Prime Burger*** *8-oz. prime burger, cheddar, bacon, fried egg, black garlic aioli, brioche bun, steak fries* 22
Garden Burger *caramelized onion, roasted mushrooms, mixed greens, tomato, coco's sauce, pretzel bun, steak fries* 16
Lobster Roll* *maine lobster claw & knuckle, celery, red and green onion, bearnaise aioli, brioche buns, steak fries* 21

Coco's proudly uses Jones Dairy Farm, Hook's Creamery, Satori, Sourced in Nature, Pink Teepee Farm, Milos Farms, Sherwood Game Farm, Honey Acres, Snake River Farm, Maple Creek Farm, Skuna Bay

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*