

Coco

*“The most courageous act is still to think for yourself. Aloud.”
C. Chanel*

Appetizers

RATATOUILLE “PASTA”	\$10
<i>zucchini and summer squash “noodles,” red pepper- tomato sauce, eggplant</i>	
SHRIMP CAKES	\$11
<i>ginger, scallion, orange sweet chili sauce</i>	
LAMB LOLLIES	\$14
<i>marinated and grilled, crispy spiral potatoes, pomegranate reduction</i>	
HADDOCK FRITTERS	\$10
<i>smoked haddock, potato, lemon, herbs, classic tartar</i>	

Salads

HOUSE SALAD	\$8
<i>French vinaigrette tossed field greens, grape tomatoes, red onion, crispy parsnips</i>	
CAESAR	\$10
<i>classic caesar with sun dried tomatoes, parmesan cheese, croutons</i>	
PEAR CHICKEN	\$14
<i>honey mustard dressed greens, grilled chicken, walnuts, gorgonzola, craisins</i>	
ARUGULA	\$8
<i>EVOO, aged balsamic, shaved parmesan</i>	
FRENCH COUNTRY	\$10
<i>puy lentil, roasted beet, carrot, crumbled chevre, walnuts, field greens</i>	
MARKET SALAD	\$10
<i>balsamic vinaigrette tossed field greens, romaine, daily selection of fresh vegetables</i>	
ADD:	
CHICKEN	\$14
HANGER STEAK, SHRIMP, PORK TENDERLOIN, ANGUS BURGER OR LAMB BURGER	\$16

Moules

fresh PEI mussels with rosemary frites

PROVENÇAL	\$16
<i>tomato, garlic, white wine, herbs</i>	
THAI CURRY	\$16
<i>coconut red curry, cilantro</i>	
PORTUGUESE	\$17
<i>chorizo, garlic, smoked paprika, fennel seed, coriander, onion, lemon</i>	
SACRE BLEU!	\$16
<i>gorgonzola cream</i>	
LOBSTER PERNOD	\$22
<i>lobster meat, anisette cream</i>	

Entrees

STEAK FRITES	\$23
<i>house seasoned and grilled hanger steak, rosemary frites, arugula, maitre d' butter</i>	
POULET DU JOUR	DAILY
GRILLED PORK TENDERLOIN	\$22
<i>white balsamic and herb marinated pork, potatoes pont neuf, cassis reduction, haricot vert</i>	
BUCATINI CARBONARA	\$17
<i>applewood smoked bacon, pancetta, pecorino romano, egg</i>	
PAPPARDELLE FUNGHI	\$16
<i>caramelized mushrooms, leeks, spinach, sherry cream, pappardelle pasta</i>	
ADD CHICKEN	\$20
<i>Jovial gluten free pasta available \$2.5</i>	

LAMB BURGER	\$14
<i>smoked paprika, garlic, fennel, coriander, rosemary frites</i>	

Trout

*herb and lemon roasted Idaho Trout,
potato-apple hash, arugula,
your choice of sauce*

LEMON CREAM	\$20
GORGONZOLA CREAM	
HORSERADISH CAPER	
CITRUS VINAIGRETTE	

Pizza

CHEESE AND PEPPERONI	\$16
<i>tomato sauce, mozzarella</i>	
CAPRESE	\$14
<i>tomato sauce, mozzarella, fresh tomato, fresh basil</i>	
ITALIAN	\$18
<i>tomato sauce, mozzarella, baby meatball, pepperoni, prosciutto, olives, hot cherry peppers</i>	
VEGGIE ROUGE	\$16
<i>tomato sauce, mozzarella, spinach, roasted red pepper, red onion, peas, mushrooms</i>	
PEA & PROSCIUTTO	\$16
<i>garlic oil, ricotta, roasted garlic</i>	
CAMELIZED MUSHROOM	\$16
<i>garlic oil, ricotta, leeks, arugula, truffle oil, parm</i>	
DUCK!	\$20
<i>hoison, spinach, red pepper, scallion, mozzarella, black sesame seeds</i>	

gluten free pizza crust available \$2.5