

COCO'S

B I S T R O

SALADS

Add grilled chicken/blackened tilapia/shrimp to your salad add ~four/six/seven

COCO'S CAESAR

Romaine hearts, croutons, Parmesan, Caesar dressing ~eight

BIBB & BLEU STEAK SALAD

Hydroponically grown Bibb lettuce tossed with red wine vinaigrette, tarragon, parsley and chives, shaved red onion and cucumber. Bleu Cheese and Grilled Steak ~fifteen

WALNUT CHICKEN SALAD

Chicken breast stuffed with candied walnuts, oven roasted red grapes and field greens. Dressed with walnut vinaigrette ~thirteen

ARUGULA & SPINACH SALAD

Crisp and peppery arugula and spinach tossed with an orange vinaigrette. Garnished with dates, fried parsnip chips and pumpernickel croutons ~eleven

ROASTED VEGETABLE SALAD

Chef's selection of freshly roasted vegetables. Dressed with and herb vinaigrette and served with field greens. Topped with fresh shaved Parmesan cheese ~eight/thirteen

SIDES

House Cole Slaw, French Fries, House Salad

A la carte sides ~three

Tomato bisque ~three.five

HECTOR'S MENU AVAILABLE ~ for young protégés

Reservations suggested- but not required.

Visit us on the web at www.228coco.com

Phone: 937.228.Coco

Ask us about our private room for parties

18% gratuity added to parties of six or more.

Warning: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Some food contains nuts. Please let your server know if you have food allergies.

Our seafood selections are purchased locally and fresh.

ENTRÉES

LOBSTER MAC 'N CHEESE

Cavatappi pasta, creamy mornay sauce with fennel stock, poached lobster pieces ~fourteen

ITALIAN GRILLED CHEESE

Panko breaded sourdough, four cheese blend and served with tomato bisque ~nine

With a choice of French Fries, Coco's cole slaw or a house salad

HACKED CHICKEN TARTINE

Hacked chicken salad in a Thai vinaigrette, bibb lettuce, radishes, pickled onions, served over an open face baguette ~ten.five

JAPANESE CRAB CAKE SLIDERS

Jumbo lump crab with ginger, lemon, and tarragon served with pickled daikon radish, julienned snow peas, and creamy wasabi sauce ~thirteen

CROQUE MONSIEUR

Slices of brioche bread layered with sliced ham, Muenster and Gruyere cheeses, Dijon, mayonnaise; served hot ~ten.five

TURKEY REUBEN

Slices of fresh turkey, sauerkraut, Gruyere cheese, and house Russian dressing ~ten.five

ITALIAN TILAPIA SANDWICH

Seared tilapia on griddled house foccacia, served with tomato confit, arugula pesto, and bibb lettuce ~ten.five

SHRIMP SCAMPI PASTA

Sauteed shrimp, diced tomatoes, baby spinach and angel hair pasta tossed in our zesty scampi butter, topped with Parmesan and served with garlic bread ~twelve

BUTTERNUT RIGATONI

Fresh rigatoni pasta with a light autumn butternut squash sauce pureed with garlic confit, sauteed onions and white wine. Garnished with housemade lemon ricotta cheese ~ten

VEGAN OFFERING

Ask your server about chef's fresh vegan plate ~market

PASTA BOLOGNESE

A fresh rendition of a classic Italian dish. Served over fresh Papardelle pasta ~ten

BISTRO BURGER

Angus burger, caramelized onions, Boursin cheese, cherrywood smoked bacon, potato bun ~ten