

Coco Bistro Menu

Starters

Conch 2 Ways

- Sweet and Sour with fresh Dominican Pineapple
- Ceviche Martini Scented with Lemon and Hot Pepper \$14

Caicos Lobster Bisque

Flambeed with Cognac and Topped with a Lightly Spiced Cream \$11

Conch, Garlic and Potato Soup

Scented with Saffron Served with Fresh Gruyere Cheese and Giant Croutons \$9

Locally Grown Hydroponic Tomatoes

with Fresh Mozzarella, Basil, Extra Virgin Olive Oil and an Aged Balsamic Reduction \$13

Grilled Shrimp Satay on Sugar Cane Skewers

with Banana Chutney, Jamaican Curry Dip and a Spicy Asian Hot Sauce \$14

Coco Bistro Style Ahi Tuna Sashimi

Fresh Tuna served on a Crispy Tortilla with Red Onions, Vine Ripe Tomatoes, Scallion, Tobiko, Fresh Cilantro and a Wasabi Mayo \$15

Caesar Salad

with Crisp Bacon, Croutons, Anchovy Filets and Fresh Shaved Parmesan Cheese in a Spicy Dressing (no wimps please) \$9

A Refreshing Salad of Hydroponic Mixed Greens,

Organic Tomatoes, Cucumber, Falafel Croutons, a Lemon, Herb and Caper Vinaigrette perfumed with Cumin \$9

Crispy Peking Duck Egg Rolls

Served on an Asian Cucumber Salad with Mango Hoisin Sauce \$14

Main Courses

Simply Grilled Black Angus 16oz

Bone-in Prime Cut Rib Eye with Shoestring Fries, Garden Vegetables, a Side of Green Peppercorn Sauce and a Classic Bearnaise Sauce \$39

Locally Caught Lobster Simply Grilled

Served with Jasmine Rice, Snow Peas and Lemon Garlic Butter \$42

Roast Rack of Colorado Lamb

with a Pomegranate Molasses and Macadamia Nut Crust on Mash Potatoes with a Brunoise of Vegetables and a Delicate Lamb Jus \$40

Herb Ravioli of Conch and Flame Grilled Sweet Peppers

with a White Wine Cream Sauce, Light Tomato Vinaigrette, Grilled Artichoke Bottoms, Toasted Pecans, Basil Pesto and Fresh Shaved Parmesan \$31

Coco Bistro Emperors Cut Grilled Angus Steak

Served on a Carrot Parsnip and Horseradish Gratin with Slow Roasted Tomatoes and an Aged Balsamic and Ruby Port Reduction \$40

A Festival of Free-range Grain Fed Chicken Breast and Tiger Shrimps

with West Indian Coconut Curry, Crispy Poppadum, Jasmine Rice and a Spicy Banana Chutney \$31

Soft Shell Crab Tempura, Jalapeno Salsa, Tobiko Caviar, and Scallions

served with a Saikyo Sweet Miso Sauce, Jasmine Rice and French Beans \$36

Blackened Mahi Mahi on a Papaya and Mango Salsa

Sauteed Ripe Plantain and a Lime and Ginger Beurre Blanc \$36

Penne Pasta with Shrimp, Mahi, Scallops and Asparagus

in a White Wine Tomato Cream Sauce Laced with Fresh Homegrown Basil and Topped with Asiago Cheese Shavings \$31

(Vegetarian Option if Desired)