Gather around the table. Share the good life.
Taste of Greece!
Traditional style hummus topped with Kalamata olives alongside warm char-grilled flatbread. Served with fresh arugula tossed with white balsamic dressing and topped with our quinoa Ancient Grains salad.

Green Chiles & Cheddar Quesadilla
A large whole grain tortilla loaded with melted Cheddar cheese, diced green chiles and fresh pico de gallo. Served with spicy chipotle sauce and sour cream.

Chicken & Avocado Rolls
Delicious chicken and avocado with cheese in a crispy flour tortilla and served with spicy chipotle sauce for dipping.

Bacon, Bleu Cheese & Arugula Flatbread
Warm, char-grilled flatbread topped with garlic herb sauce, crisp bacon, melted Bleu cheese crumbles and caramelized onions. Finished with fresh arugula and drizzled with a sweet balsamic glaze.

Southern-Style Chicken Strips
Crispy, tender chicken served with sweet honey mustard and tangy BBQ sauces for dipping.

The Works Platter
A delicious platter of Southern-Style Chicken Strips, Crispy Onion Straws, Chicken & Avocado Rolls and Green Chiles & Cheddar Quesadilla served with spicy chipotle and BBQ sauces for dipping.

Crispy Onion Straws
Thickly sliced onions, dusted and fried, and seasoned to perfection. Served with spicy chipotle sauce for dipping.

BBQ Chicken Flatbread
Warm, char-grilled flatbread topped with tangy BBQ sauce, diced chicken breast, melted cheese, red onions and fresh chopped Cilantro.

Fresh Garden Salad

B E V E R A G E S

A great selection of bottomless coffee, iced tea and soft drinks.

Regular Coffee
Decaf Coffee
Fresh Brewed Iced Tea
Green Tea with Peach
Raspberry Iced Tea
Soft Drinks
Lemonade
Milk*
Orange, Apple, Cranberry*

Tomato Juice*
Lipton® Hot Tea
Herbal Tea
Hot Cocoa

BEER
Domestic
Premium

WARNING Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.

*16 oz. serving with no unlimited refills

WINE

CHARDONNAY
Fetzer®
Valley Oaks, California

WHITE ZINFANDEL
Sutter Home®
California

MERLOT
Fetzer®
Valley Oaks, California

CABERNET SAUVIGNON
Fetzer®
Valley Oaks, California

WARNING Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.
**SALADS**

Fresh, made-to-order salads using high quality ingredients and featuring Coco’s signature salad dressings.

**Spicy Asian Chicken Salad**

A fan favorite! Natural chicken breast, crispy wontons, carrots, crisp lettuce and red cabbage tossed in our signature Asian dressing and placed over a bed of fresh lettuce. Topped with toasted sesame seeds and green onions.

**Tuna Salad**

Freshly made tuna salad, fresh avocado, tomatoes, chopped hard-boiled egg, red onion and croutons on fresh greens tossed with our white balsamic vinaigrette.

**Chicken Caesar Salad**

Natural chicken breast, crisp romaine lettuce, Parmesan cheese and croutons tossed in our classic Caesar dressing without chicken.

**Soup & Salad Combo**

Coco’s Fresh Garden Salad paired with a bowl of today’s Signature Soup.

**Cobb Salad**

Natural chicken breast, applewood smoked bacon, fresh avocado, tomatoes, chopped hard-boiled egg, Bleu cheese crumbles and croutons on fresh salad greens with our original house dressing.

**Spicy Shrimp & Fresh Avocado Salad**

Ancho-chili shrimp and fresh avocado over a tossed blend of crisp lettuce and cabbage, Cheddar cheese, fresh pico de gallo, crispy tortilla strips, cilantro and our spicy chipotle dressing.

**Tuscan Panzanella Salad**

A delicious Tuscan salad with tender chicken, Kalamata olives, tomatoes and red onions in a white balsamic dressing tossed with arugula, salad greens, chunks of warm crusty French bread and capers. Topped with Feta cheese and drizzled with a sweet balsamic glaze.

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**Brioche**

Brioche, rich in egg and butter, has a wonderfully light and fine texture with a level of elegance and flavor that is unsurpassed.

***ENJOY ON OUR SIGNATURE Brioche SANDWICHES AND FRENCH TOASTS.***

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**Arugula**

Arugula leaves are a rich, dark green color. It has a peppery, mustard-like flavor, is a rich source of iron and is high in vitamins A and C. Arugula is also referred to as rucola, roquette and rocket.

***COCO’S IS PROUD TO FEATURE ARUGULA ON SELECT SANDWICHES, SALADS AND MORE!***

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**Quinoa**

Quinoa (keen-wah), high in protein and rich in all 9 essential amino acids, is considered a Superfood for both its nutritional content and great taste.

***OUR ANCIENT GRAINS SALAD IS MADE WITH QUINOA AND IS AVAILABLE AS A SIDE CHOICE WHEREVER FRESH SEASONAL VEGETABLES ARE OFFERED.***
**Fit & Lively**

Bistro Salmon with Fresh Tomato Relish
Atlantic salmon topped with a fresh tomato and caper relish sautéed in a lobster-butter sauce. Paired with mixed greens tossed with fresh tomatoes and cucumbers, Parmesan cheese and our Lite Italian dressing.

Mediterranean Cod
Wild caught cod, lightly seasoned and grilled. Topped with fresh mushrooms, roma tomatoes, fresh spinach and capers sautéed in a lemon herb sauce. Served with fresh seasonal vegetables and rice pilaf.

Lemon Pepper Barramundi with Quinoa Ancient Grains Salad
Barramundi seasoned with a special lemon pepper seasoning and grilled to perfection. Served with Quinoa Ancient Grains salad and chargrilled vegetables.

Mushroom Veggie Burger
A gourmet veggie burger with sautéed mushrooms, all-natural pickles, fresh lettuce, tomatoes, red onions and mustard on a wheat bun. Served with fresh fruit.

Greek Feta Salad
Natural chicken breast, roma tomatoes, red onions, Kalamata olives, fresh cucumber and Feta cheese tossed with fresh mixed greens and our Lite Italian vinaigrette.

Hand-Carved Top Sirloin & Hash
A fresh, never frozen, seasoned Top Sirloin steak* carved and layered over our Signature potato hash and ladled with rich hollandaise. Served with chargrilled zucchini and tomatoes.

4oz.
8oz.

Lemon Pepper Salmon
An Atlantic salmon fillet, seasoned with a special lemon pepper seasoning and grilled to perfection. Served with chargrilled vegetables, baked potato** with sour cream and diced green onions, a lemon wedge and fresh pico de gallo.

Greek Feta Salad
Natural chicken breast, Roma tomatoes, red onions, Kalamata olives, fresh cucumber and Feta cheese tossed with fresh mixed greens and our lite Italian vinaigrette.

** Please keep in mind that any items prepared without gluten are made in a facility that handles many other gluten products. During normal kitchen operations, there is a possibility for food items to come into contact with gluten proteins. We are unable to guarantee that any menu item is completely gluten-free.

The nutritional information provided is approximate for informational purposes only. Reported nutritional values are based upon data collected through laboratory testing, published resources, suppliers and third party software. Values listed may be different than the actual values due to supplier differences, serving size, product differences, specifications ranges, tolerances, variable preparation, recipe changes and ingredient substitution. We encourage you to consult your doctor if you have any questions about your health or diet.
Turkey Croissant Sandwich Trio
Thinly sliced natural turkey, Jack cheese, fresh tomato, lettuce and mayo on a petite croissant.

Tuna Salad Croissant Sandwich Trio
Freshly-made tuna salad with fresh tomatoes and lettuce on a petite croissant.

Bacon, Arugula, Tomato & Avocado Brioche Trio
Tastes as good as it sounds. Crisp bacon, avocado, sweet tomato and fresh arugula on toasted brioche bread with mayo.

Three Cheese Brioche Melt
Three delicious layers of melted Smoked Gouda, Cheddar and Swiss cheeses on golden toasted brioche bread.

FRESH SALAD TRIOS

Spicy Asian Chicken Salad Trio
Natural chicken breast, crispy wontons, carrots and crisp cabbage tossed in our Signature Asian dressing over a bed of fresh lettuce. Topped with toasted sesame seeds and green onions.

Wedge Salad Trio
Crisp iceberg lettuce topped with creamy Italian and house dressings, Bleu cheese crumbles, tomatoes, red onions and bacon.

SANTA FE QUICHE TRIO

Roasted green chilies, bacon, Jack and Cheddar cheeses in a savory custard, baked in our flaky crust. Served with a fresh arugula salad topped with slivered almonds and a cup of Coco’s Signature Soup and fresh baked bread.

SANDWICH TRIOS

Served with
A cup of Coco’s Signature Soup
& Choice of
French Fries
Bistro Salad

Bistro Salad Sandwich Trio
Thinly sliced natural turkey, Jack cheese, fresh tomato, lettuce and mayo on a petite croissant.

Tuna Salad Croissant Sandwich Trio
Freshly-made tuna salad with fresh tomatoes and lettuce on a petite croissant.

Bacon, Arugula, Tomato & Avocado Brioche Trio
Tastes as good as it sounds. Crisp bacon, avocado, sweet tomato and fresh arugula on toasted brioche bread with mayo.

Three Cheese Brioche Melt
Three delicious layers of melted Smoked Gouda, Cheddar and Swiss cheeses on golden toasted brioche bread.

COCO’S Signature Soups
Available Every Day
Cream of Broccoli
Chicken Tortilla
Tomato Bisque

Cup of Soup Bowl of Soup

Soup of the Day
MONDAY Chicken & Wild Rice
TUESDAY Hearty Vegetable
WEDNESDAY Chef’s Choice
THURSDAY Chicken & Wild Rice
FRIDAY Clam Chowder
SATURDAY Chef’s Choice
SUNDAY Hearty Vegetable
Flame Grilled B U R G E R S

Fresh and Natural, Coco’s hamburgers* are flame-grilled to ensure each bite is juicy and delicious.

**CHOICE OF**
- French Fries
- Sweet Potato Fries
- Fresh Fruit
- Coleslaw
- Quinoa Ancient Grains Salad
- Bistro Salad

S U B S T I T U T E A WHEAT BUN OR TURKEY PATTY AT NO ADDITIONAL COST.

S T A T I O N L I S T E D 
- ADD AVOCADO, BACON OR CHEESE FOR JUST 75¢ EACH.

Coco’s Original Burger
Simple and delicious with crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce.

Bacon Cheddar Burger
Applewood smoked bacon, melted Cheddar cheese, crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce.

Smoked Gouda Mushroom Burger
Sautéed mushrooms, smoked Gouda cheese, caramelized onions, crisp lettuce, fresh tomato and mayo.

San Francisco Sourdough Burger
A Coco’s classic! Melted Cheddar cheese, caramelized onions, mustard, mayo and natural pickles on golden-grilled sourdough.

Coco’s Combo with Soup or Salad
Coco’s Original Burger topped with Cheddar cheese, crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce. Served with your choice of a Fresh Garden Salad or a cup of Coco’s Signature Soup.

Turkey Jack Burger
A natural, seasoned turkey patty with melted Jack cheese, fresh arugula, tomatoes, red onions, mayo and dijon mustard on a toasted wheat bun.

Prime Rib BBQ Burger
Thinly shaved prime rib with melted Cheddar cheese, seasoned onion straws, and tangy BBQ sauce atop a natural Angus burger.

Prime Rib Mushroom & Swiss Burger
Thinly shaved prime rib with caramelized onions, sautéed mushrooms, mayo and Swiss cheese atop a natural Angus burger.

*Coco’s Original Burger
Simple and delicious with crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce.

Bacon Cheddar Burger
Applewood smoked bacon, melted Cheddar cheese, crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce.

Smoked Gouda Mushroom Burger
Sautéed mushrooms, smoked Gouda cheese, caramelized onions, crisp lettuce, fresh tomato and mayo.

San Francisco Sourdough Burger
A Coco’s classic! Melted Cheddar cheese, caramelized onions, mustard, mayo and natural pickles on golden-grilled sourdough.

Coco’s Combo with Soup or Salad
Coco’s Original Burger topped with Cheddar cheese, crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce. Served with your choice of a Fresh Garden Salad or a cup of Coco’s Signature Soup.

Turkey Jack Burger
A natural, seasoned turkey patty with melted Jack cheese, fresh arugula, tomatoes, red onions, mayo and dijon mustard on a toasted wheat bun.

Prime Rib BBQ Burger
Thinly shaved prime rib with melted Cheddar cheese, seasoned onion straws, and tangy BBQ sauce atop a natural Angus burger.

Prime Rib Mushroom & Swiss Burger
Thinly shaved prime rib with caramelized onions, sautéed mushrooms, mayo and Swiss cheese atop a natural Angus burger.

*Straight-up Classics-
- Fresh Fruit
- Coleslaw
- Quinoa Ancient Grains Salad
- Bistro Salad

STATION LISTS
- ADD AVOCADO, BACON OR CHEESE FOR JUST 75¢ EACH.

Coco’s Original Burger
Simple and delicious with crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce.

Bacon Cheddar Burger
Applewood smoked bacon, melted Cheddar cheese, crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce.

Smoked Gouda Mushroom Burger
Sautéed mushrooms, smoked Gouda cheese, caramelized onions, crisp lettuce, fresh tomato and mayo.

San Francisco Sourdough Burger
A Coco’s classic! Melted Cheddar cheese, caramelized onions, mustard, mayo and natural pickles on golden-grilled sourdough.

Coco’s Combo with Soup or Salad
Coco’s Original Burger topped with Cheddar cheese, crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce. Served with your choice of a Fresh Garden Salad or a cup of Coco’s Signature Soup.

Turkey Jack Burger
A natural, seasoned turkey patty with melted Jack cheese, fresh arugula, tomatoes, red onions, mayo and dijon mustard on a toasted wheat bun.

Prime Rib BBQ Burger
Thinly shaved prime rib with melted Cheddar cheese, seasoned onion straws, and tangy BBQ sauce atop a natural Angus burger.

Prime Rib Mushroom & Swiss Burger
Thinly shaved prime rib with caramelized onions, sautéed mushrooms, mayo and Swiss cheese atop a natural Angus burger.

Coco’s Original Burger
Simple and delicious with crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce.

Bacon Cheddar Burger
Applewood smoked bacon, melted Cheddar cheese, crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce.

Smoked Gouda Mushroom Burger
Sautéed mushrooms, smoked Gouda cheese, caramelized onions, crisp lettuce, fresh tomato and mayo.

San Francisco Sourdough Burger
A Coco’s classic! Melted Cheddar cheese, caramelized onions, mustard, mayo and natural pickles on golden-grilled sourdough.

Coco’s Combo with Soup or Salad
Coco’s Original Burger topped with Cheddar cheese, crisp lettuce, fresh tomatoes, red onion, natural pickles and Coco’s special sauce. Served with your choice of a Fresh Garden Salad or a cup of Coco’s Signature Soup.

Turkey Jack Burger
A natural, seasoned turkey patty with melted Jack cheese, fresh arugula, tomatoes, red onions, mayo and dijon mustard on a toasted wheat bun.

Prime Rib BBQ Burger
Thinly shaved prime rib with melted Cheddar cheese, seasoned onion straws, and tangy BBQ sauce atop a natural Angus burger.

Prime Rib Mushroom & Swiss Burger
Thinly shaved prime rib with caramelized onions, sautéed mushrooms, mayo and Swiss cheese atop a natural Angus burger.

*We prepare our burgers medium well unless otherwise requested. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your physician or public food health official for further information. All weights listed are pre-cooked weights.
Artisan Bread
Sandwiches

Featuring fresh-baked bread, high quality meats, cheeses and vegetables

Chicken & Arugula Brioche Sandwich

California Chicken Ciabatta
Natural chicken breast with applewood smoked bacon, fresh avocado, crisp lettuce, fresh tomatoes, red onions, Jack cheese and mayo on fresh-baked ciabatta bread.

Turkey, Avocado, Jack Croissant
A flaky, fresh-baked croissant piled high with thinly sliced natural turkey breast, fresh avocado, Jack cheese, crisp lettuce, fresh tomatoes and mayo.

Coco’s Club
Thinly sliced natural turkey breast, applewood smoked bacon, crisp lettuce, fresh tomatoes and mayo on toasted sourdough bread.

French Dip
Thinly sliced natural roast beef piled high on a fresh-baked French baguette with rich and flavorful au jus.

Prime Rib Philly Sandwich
Thinly shaved prime rib with sautéed peppers, onions and melted Swiss cheese on grilled sourdough bread.

Prime Rib Brioche Melt
Tender, slow-roasted prime rib, melted Jack cheese, tomato and horseradish sauce on golden grilled brioche.

Chicken & Arugula Brioche Sandwich
A tender, herb-coated chicken breast with caramelized onions, tomatoes and arugula on golden-grilled brioche with mayo and Dijon.

Tuna Melt
Freshly-made tuna salad, melted Cheddar cheese and fresh tomatoes on grilled Parmesan sourdough bread.

Santa Fe Melt
Thinly sliced natural turkey breast with melted Jack cheese, fresh avocado, roasted green chiles and mayo on grilled sourdough bread.

Introducing our Catering To-Go Menu.
Bring Delicious Favorites to Every Occasion
- Parties
- Meetings
- Picnics
- Birthdays
- Showers
- Get-Togethers

Party Platters, Boxed Lunches & More!

Catering orders must be received at least 24 hours in advance of pick up.

Order ONLINE coco’sbaker
**Bone-In Ribeye Steak**
A hearty, full of flavor 14oz. Ribeye steak* deliciously seasoned and served with choice of fresh mashed potatoes, baked potato** or rice pilaf and fresh seasonal vegetables.

**NEW YORK STEAK**
A hearty, tender, seasoned 8oz. New York steak* is paired with chargrilled zucchini and tomatoes and served with your choice of mashed potatoes, a baked potato** or rice pilaf.

**Top Sirloin Steak**
A hearty, full of flavor 8oz. Top Sirloin steak* deliciously seasoned and served with choice of fresh mashed potatoes, baked potato** or rice pilaf and fresh seasonal vegetables.

**Top Sirloin & Wedge Salad**
A fresh Top Sirloin steak* hand-carved and served on toasted garlic cheese bread, covered with sautéed mushrooms and caramelized onions. Served with a wedge salad of iceberg lettuce, creamy Italian and house dressings, Bleu cheese crumbs, Roma tomatoes and red onion. 4oz. 8oz.

**Hand-Carved Top Sirloin & Hash**
A fresh, never frozen, seasoned Top Sirloin steak* carved and layered over our Signature potato hash and ladied with rich hollandaise. Served with chargrilled zucchini and tomatoes. 4oz. 8oz.

**New York Steak & Scampi-Style Shrimp Pasta**
An 8oz. Top Sirloin steak* deliciously seasoned and served with angel hair pasta topped with tender shrimp sautéed in a lobster-butter sauce with fresh tomatoes, basil and capers. Served with fresh baked garlic cheese bread and fresh seasonal vegetables.

**Top Sirloin & Scampi-Style Shrimp Pasta**
An 8oz. Top Sirloin steak* deliciously seasoned and served with angel hair pasta topped with tender shrimp sautéed in a lobster-butter sauce with fresh tomatoes, basil and capers. Served with fresh baked garlic cheese bread and fresh seasonal vegetables.

**New York Steak**
This tender, seasoned 8oz. New York steak* is paired with chargrilled zucchini and tomatoes and served with your choice of mashed potatoes, a baked potato** or rice pilaf.

**Bone-In Ribeye Steak**
A hearty, bone-in 14oz. Ribeye steak* deliciously seasoned and served with choice of fresh mashed potatoes, fresh baked potato** or rice pilaf and fresh seasonal vegetables.

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**Fresh 4oz. Top Sirloin & Wedge Salad**

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**Steaks**

- **Fresh** never frozen
- **Natural Angus**
- Grain fed for superior flavor and quality
- No artificial ingredients or preservatives
- California raised by ranching families committed to animal welfare

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**Notes:**
- *Steaks cooked to order.
- Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your physician or public food health official for further information.
- All weights listed are pre-cooked weights.
- **Baked potato served after 4pm.**
Our fresh Prime Rib is roasted and hand-carved to deliver the most tender and flavorful Prime Rib entrees!

Available Friday & Saturday after 4pm, Sundays after 11am until we sell out.

8oz. Prime Rib Dinner
Freshly roasted and served with au jus, horseradish sauce, baked potato** and fresh seasonal vegetables.

12oz. Prime Rib Dinner
Freshly roasted and served with au jus, horseradish sauce, baked potato** and fresh seasonal vegetables.

Made Entirely In-House!
Our ribs are hand-seasoned with our own signature rub and slow-roasted until fall-off-the-bone tender.

Tender St. Louis ribs basted with our sweet and tangy BBQ sauce and served with coleslaw and your choice of mashed potatoes, baked potato**, French fries or rice pilaf.

Add a Fresh Garden Salad or Cup of Coco’s Signature Soup to any entree for $2.49

Ribs Combos

Choice of
Mashed Potatoes
Baked Potato**
Rice Pilaf
French Fries

St. Louis Ribs & BBQ Glazed Chicken
St. Louis style BBQ ribs and a grilled BBQ glazed chicken breast.

St. Louis Ribs & Crispy Chicken
St. Louis style BBQ ribs and three crispy chicken tenders served with honey mustard and BBQ sauces for dipping.

St. Louis Ribs & Crispy Shrimp
St. Louis style BBQ ribs and crispy golden shrimp served with cocktail and BBQ sauces for dipping.

8oz. Prime Rib Dinner

**Baked potato served after 4pm.
Delicious recipes made with the freshest ingredients and spices.

Add a Fresh Garden Salad or Cup of Coco’s Signature Soup to any entrée

**ENTRÉES**

**SEAFOOD**

It’s the Coco’s way!

Coco’s is proud to serve Barramundi, a fish rich in Omega-3 Fatty Acids, Protein and essential Vitamins and Minerals.

- **Blackened Baja Barramundi**
  Barramundi seasoned and grilled to perfection. Topped with fresh pico de gallo and avocado. Served with charbroiled vegetables, rice pilaf, a lemon wedge and warm corn tortillas.

- **Sam Adams® Beer-Battered Fish & Chips**
  Tender, wild caught cod fillets dipped in thick beer batter and fried to a delicious golden brown. Served with crispy French Fries and coleslaw. Served with tartar sauce.

- **Fish & Shrimp Platter**
  Golden beer-battered fish, crispy butterflied shrimp, french fries and coleslaw. Served with cocktail and tartar sauces for dipping.

- **Grilled Wild Caught Cod**
  Lightly seasoned grilled cod served with fresh seasonal vegetables and choice of baked potato**, mashed potatoes or rice pilaf.

- **Grilled Atlantic Salmon**
  Lightly seasoned grilled salmon served with fresh seasonal vegetables and choice of baked potato**, mashed potatoes or rice pilaf.

**PASTA**

- **Chicken Alfredo Pasta**
  Natural chicken breast, fresh broccoli, tomatoes and corkscrew pasta tossed in a creamy Alfredo sauce with Parmesan cheese. Served with garlic cheese bread.

- **Scampi-Style Shrimp Pasta**
  Tender shrimp sautéed in a lobster-butter sauce with fresh tomatoes, fresh basil and capers. Served over angel hair pasta with Parmesan cheese. Served with garlic cheese bread.

**COMFORT CLASSIC**

- **Country Fried Steak**
  Tender, flavorful steaks dipped in thick batter and fried to a crispy golden brown and smothered in Coco’s sausage-pepper gravy. Served with fresh mashed potatoes and fresh, seasonal vegetables.

**Grilled Herb Chicken**

Natural chicken breast seasoned with a blend of herbs and grilled to perfection. Served with rice pilaf and fresh, seasonal vegetables.

**Chicken Piccata**

Grilled natural chicken breast with mushrooms and capers sautéed with a lemon Piccata sauce and served with spaghetti tossed in oil and herbs. Served with fresh, seasonal vegetables.

**Parmesan Crusted Chicken**

A tender, juicy chicken breast with a crispy Parmesan crust atop creamy mashed potatoes with a Parmesan basil cream sauce. Served alongside an arugula herb salad with tomatoes and drizzled with a balsamic glaze.
CLUB 55 ENTRÉES

Affordable, High Quality Entrées & Healthier Options for our Guests 55 and Above.*

* Please no coupons with Club 55.

Half Sandwich Combo
Turkey & Jack, Roast Beef or Tuna
Choice of Turkey & Jack, Roast Beef or Tuna Salad
half sandwiches with a Fresh Garden Salad or cup of Coco’s Signature Soup.

Cheeseburger Combo
A delicious burger† with melted Cheddar cheese.
Served with a Fresh Garden Salad or cup of Coco’s Signature Soup and a choice of French fries, sweet potato fries, coleslaw or fresh fruit.

Club 55 Chef Salad
Fresh greens with ham and natural chicken, Cheddar and Swiss cheese, hard-boiled egg and fresh tomatoes. Topped with crunchy croutons and choice of salad dressing.

Country-Fried Steak
Tender steak, battered and fried crispy and smothered with a creamy sausage-pepper gravy. Served with fresh mashed potatoes and fresh seasonal vegetables.

Classic Spaghetti
An Italian classic with a choice of either marinara sauce or meat sauce. Served with garlic cheese bread.

Sam Adams® Beer-Battered Fish & Chips
Tender, wild caught cod fillets dipped in thick beer batter and fried to a delicious golden brown. Served with crispy French fries, coleslaw and tartar sauce.

Crispy Jumbo Shrimp
Crispy panko crusted shrimp served with rice pilaf, fresh seasonal vegetables and cocktail sauce.

Grilled Wild Caught Cod
Lightly seasoned, wild caught cod served with rice pilaf, fresh seasonal vegetables and tartar sauce.

Southern-Style Chicken Strips
Crispy, breaded chicken strips served with French fries, fresh seasonal vegetables and honey mustard and BBQ sauces for dipping.

Chopped Steak
Seasoned ground beef topped with caramelized onions and mushrooms. Served with fresh seasonal vegetables and fresh mashed potatoes.

Hand-Carved 4oz. Top Sirloin Steak

Hand-Carved Top Sirloin Steak
A fresh Top Sirloin steak* hand-carved and served on toasted garlic cheese bread then covered with sautéed mushrooms and caramelized onions. Served with a baked potato** and fresh vegetables. 4oz. 8oz.

** Baked potato served after 4pm.

Fit & Lively Herb Chicken
Tender, natural herb chicken served with rice pilaf and fresh seasonal vegetables.

† All burgers are prepared medium well unless otherwise requested.
* Steaks cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your physician or public health official for further information.
All weights listed are pre-cooked weights.
sooo many delicious pies to choose from!
below is a sample of what we bake

**SEASONAL**
Ask your server for today’s available selections.
Pie variety is based upon seasonality and product availability. Ask your server for more details.
- Dark Chocolate Raspberry Harvest
- Dark Chocolate Peanut Butter
- Dark Chocolate Chip Cheese
- Dark Chocolate Chipendipity
- Fresh Strawberry
- Fresh Strawberry Chocolate Harvest
- Fresh Strawberry Cheese
- Summer Citrus Harvest
- Salted Caramel Cream
- Fresh Peach
- Fresh Peach Cheese
- Fresh Peach & Blueberry Cheese
- Fresh Blueberry Lemon Harvest
- Caramel, Peaches & Cream
- Pecan
- Pumpkin
- Pumpkin Harvest
- Dutch Apple Cranberry Cheese
- Caramel Apple Harvest
... and many more!!

**SIGNATURE**
Available year round.
- Apple
- Cherry
- Banana Cream
- Berry
- Lemon Meringue
- Coconut Cream
- Signature Cheese
- Chocolate Cream
- Dutch Apple
- No-Sugar-Added Apple

Great tasting pies is what Coco’s is all about!
The American Pie Council agrees & has recently awarded Coco’s in the National Pie Championships!