

dinner



16TH ANNUAL
FALL
FESTIVAL OF
PRAWNS

OCTOBER 4TH - NOVEMBER 15TH



PANTRY

Sesame Prawn Salad

Nappa-romaine, celery,
mandarin orange, edamame
& grilled teriyaki prawns.
17.5

FEATURED BEVERAGE

Buffalo Old Fashioned

Buffalo Trace Bourbon, Angostura
bitters & sugar.
10



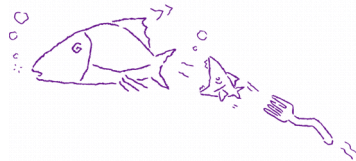
SMALL PLATES

**Spicy Miso Udon Soup
with Shrimp**

Miso broth, baby bok choy, snow peas,
shiitake, red chile & daikon.
7.5

**Shrimp Cakes with
Wasabi-Cilantro Aioli**

Nappa noodle salad with spicy ginger vinaigrette.
12.5



COHO CAFE PRAWN SIGNATURES

Chile-Lime Prawn Tacos

White corn tortillas, chile-lime grilled
prawns, pepperjack cheese, lettuce,
chipotle mayo & spicy slaw.
16

**Flat Iron Steak
& Grilled Prawns**

Roasted red pepper, Danish Bleu
cheese, demi glace & potato croquette.
23.5

Prawn Jambalaya

Smoked ham, Andouille sausage,
Cajun rice & Creole spiced
tomato sauce.
19

**Beer Battered
Prawns & Chips**

Served with French fries, coleslaw,
cocktail sauce & tartar sauce.
18

Grilled Garlic Prawns

Simply grilled with garlic butter,
herb pecan rice & fresh veggies.
19

**Oven Roasted
Stuffed Prawns**

Spinach & shrimp stuffing, beurre
blanc, herb-pecan rice & fresh veggies.
19.5

DESSERT SPECIAL

Caramel Apple Crisp

Served warm with Olympic Mountain ice cream.
7.25

