

LUNCH



16TH ANNUAL
FALL
FESTIVAL OF
PRAWNS

OCTOBER 4TH - NOVEMBER 15TH



SMALL PLATES

Spicy Miso Udon Soup
with Shrimp

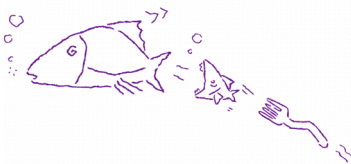
Miso broth, baby bok choy, snow peas,
shiitake, red chile & daikon.

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.

15

Flat Iron Steak
& Grilled Prawns

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

20.5

Prawn Jambalaya

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

17.5

Beer Battered
Prawns & Chips

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

16

Grilled Garlic Prawns

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

17

Oven Roasted
Stuffed Prawns

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

18

DESSERT SPECIAL

Caramel Apple Crisp

Served warm with Olympic Mountain ice cream.

7.25



PANTRY

Sesame Prawn Salad

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

16.5



FEATURED BEVERAGE

Buffalo Old Fashioned

Buffalo Trace Bourbon, Angostura
bitters & sugar.

10

