

Coho Café

Spring

Appetizers

- Soup of the Day**... made with fresh, seasonal ingredients, when available 4
- Shrimp Spring Rolls**... with snow peas, red peppers, mushrooms & carrots; in a crispy wonton roll 8
- Crab Cakes**... made with fresh lump crab meat and served with red chili aioli 8
- Warm Leek & Goat Cheese Dip**... served with toast points 6
- Mushroom Spring Rolls**... shiitake, oyster and button mushrooms with ginger, garlic and chiles 7
- Blue Mussels**... steamed and served with a white wine – herbed butter broth 10

Salads

Dressings: raspberry vinaigrette, balsamic vinaigrette, blue cheese, ranch, cilantro vinaigrette

- House Salad**... mixed greens with cucumbers, tomatoes, pickled onions and kalamata olives 4
- The Betsie Bay**... with pine nuts, dried cherries, blue cheese and pickled onions 8
- The Cobb**... with grilled chicken, bacon, avocado, egg, blue cheese, onions, tomato, olives 11
- Spinach Salad**... with grilled toasted walnuts, blue cheese, dried cherries, cilantro vinaigrette 8

Entrees

Served with fresh, seasonal vegetables and your choice of rice pilaf or garlic mashed potatoes

- Alaskan Halibut***... seared with a potato-thyme crust, finished with brown butter sauce 21
- Lake Michigan Whitefish**... dill-seasoned, pan seared and drizzled with a dill beurre blanc 17
- Orange-Glazed Atlantic Salmon***... sweet & spicy seasonings and a tangy citrus glaze 18
- Seared Sesame-Crusted Yellowfin Tuna***... sashimi-grade yellowfin seared with black & white sesame seeds and served over rice with a ginger-scallion dipping sauce 18
- Idaho Rainbow Trout Almondine**... butterflied filet, lightly dusted and pan-seared with almonds, parsley, lemon and butter 16
- The Strip***... 12-oz. All-Natural Certified Angus Beef Strip grilled with herbed blue cheese butter 26
- The Hanger***... 8oz. char-grilled hanging tenderloin steak with sautéed shallots & mushrooms 19
- Michigan Chicken Roulades**... boneless chicken roulades with ramps, morel mushrooms, leeks and goat cheese; served a white wine – mustard pan sauce 16
- Seared Duck Breast with Red Chili Glaze***... pan-seared with a sweet and tangy red chili glaze 18
- Pan-Seared Rigatoni**... sun-dried tomato cream sauce; tossed with grilled shrimp, artichoke hearts & asparagus 16

Kids... Mac & Cheese (\$5) or Chicken Tender Fritters (\$7) available for kid's under ten years old

* Notice: Can be cooked to order... Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness