

Coral Cafe



Coral Classics

tossed coral 18

shrimp • grilled chicken • cherry tomatoes • hard boiled egg •
applewood smoked bacon • romaine • avocado • green goddess dressing φ

mahi mahi tacos 16

sweet and sour cabbage • avocado • cilantro • sriracha aioli φ

caesar salad 16

romaine • parmigiano reggiano • sourdough croutons •
classic dressing
add grilled chicken 4 • shrimp 7 • atlantic salmon 7

ahi tuna poke 21

avocado, macadamia nuts, sushi rice, ponzu dressing φ

traditional club 14

turkey breast • applewood smoked bacon • tomato • butter lettuce
avocado • tarragon mayo • toasted whole wheat bread

Starters and Salads

chips & salsa 7

add house-made guacamole 6 φ ψ

heirloom tomato gazpacho cup 9 / bowl 12

avocado, cucumber, black pepper croutons

“greek” quinoa salad 17

watermelon, cucumber, arugula, olive, feta, lemon-oregano vinaigrette

chef’s market salad 16

weekly special selection of the freshest seasonal fruits and vegetables

Mains

ahi tuna burger 21

asian slaw, brioche bun, wasabi aioli

tri-tip sandwich 19

brie cheese, shredded romaine, pickled red onion, sundried tomato spread

“Ty” lettuce wraps 19

shrimp, green papaya, carrots, cilantro, peanuts, tamarind dressing

coral burger 14

choice of cheese • butter lettuce • tomato • red onion • pickles
add avocado 2 • applewood smoked bacon 2 • grilled red onion 2
available organic vegetarian burger

DESSERTS

spiced fruit salad 7
watermelon lime pop 7
house made cookie 3

SIDES

french fries 7
sweet potato fries 7
onion rings 7
mixed greens 7
fresh fruit 7

φ Gluten Free ψ Vegetarian

An 18% service charge will be applied. Current sales tax will apply. No cash payment. Kindly refrain from cell phone usage. Consuming raw or undercooked foods may increase risk of food borne illness, especially if you have certain medical conditions.