

COYOTE GRILL
At San Ignacio Golf Club



Breakfast

Served 7:00 A.M. to 11:00 A.M.

◆ **Breakfast Classics**

Biscuits & Gravy - Buttermilk Biscuits/2 Eggs/Country Gravy/ Rosemary Potatoes	\$10.00
Home Style Country Fried Steak - 2 Eggs/ Country Gravy/ Rosemary Potatoes/Toast	\$12.00
San Ignacio Sunrise - 2 Eggs/Applewood Bacon, Sausage or Ham/ Rosemary Potatoes/Toast	\$10.00
Steak & Eggs - 6 oz. New York/2 Eggs/Rosemary Potatoes/Toast	\$14.00
Chorizo & Eggs - 2 Eggs Scrambled/Refried Beans/Tortilla	\$9.00
Eggs Benedict - 2 Poached Eggs/Smoked Ham/English Muffin/ Hollandaise/Rosemary Potatoes	\$11.00

◆ **Omelets**

All Omelets are 3 Eggs served with Rosemary Potatoes & Toast	\$11.00
Denver	
Ham & Cheddar - Jack Cheese	
Green Chili/Applewood Bacon/Cheddar - Jack Cheese	
4 Cheese/Cheddar/Jack/Swiss/Havarti	
Garden Veggie	
Meat & Cheese - Applewood Bacon/Sausage/Cheddar-Jack Cheese	

◆ **Griddle**

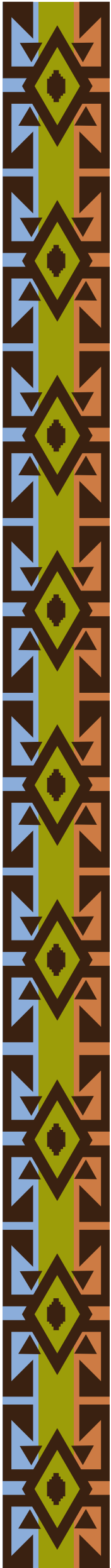
Buttermilk Pancakes -2 Fresh Buttermilk Pancakes/Warm Maple Syrup/ Whipped Butter	\$7.00
Blueberries, add	\$2.00
Bananas Foster Pancakes - 2 Buttermilk Pancakes/Sautéed Bananas/ Brown Sugar Rum Sauce	\$9.00
Brioche French Toast - Warm Maple Syrup/Whipped Butter	\$9.00
Cinnamon Roll French Toast - Warm Maple Syrup/Whipped Butter	\$9.00

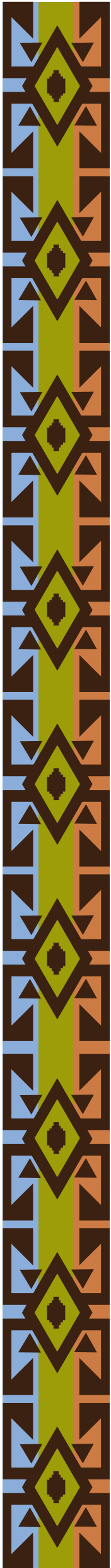
◆ **Sides**

One Egg	\$1.50
Two Eggs	\$2.50
Applewood Bacon, Sausage, Smoked Ham	\$3.00
Toast	\$2.00
Rosemary Potatoes	\$3.00
Fresh Fruit	\$6.00

◆ **Beverages**

Coffee - San Ignacio Signature Blend by Tucson Coffee Roaster	\$2.00
Hot Tea/Hot Cocoa	\$2.00





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Lunch & Dinner

Lunch Served 11:00 A.M. til Closing
Dinner Served After 4:00 P.M.

◆ **Lite Bites**

- House Smoked Salmon-Dill Cream Cheese/Capers/Red Onion/
Tomato/Lavosh Cracker \$10
- New Orleans BBQ Shrimp-Beer/Worcestershire Sauce/Cajun Spice/
Butter \$10
- Fried Calamari-Peppercini/Tumbleweed Onions/Roasted Red
Pepper Aioli \$9
- “Hog Wings” - Fried Mini Pork Shanks/Asian Sweet Chili Glaze/
Jicama-Radish Slaw \$10
- Street Tacos - Choice of Beef Barbacoa, Crispy Shrimp, Grilled Mahi,
Pork Carnitas/Cabbage/Pico de Gallo/Avocado Crema/
Queso Fresco/Pickled Onion \$9
- Quesadilla - Choice of Beef Barbacoa or Pulled Chicken/Cheddar-Jack
Cheese/Green Chillies/Pico de Gallo/Flour Tortilla \$8

◆ **Soups & Salads**

- French Onion Soup - Caramelized Onions/Red Wine/Beef Stock/
Crouton/Swiss Cheese \$6
- Soup of the Moment \$4 - 5
- Wedge Salad - Iceberg/Applewood Bacon/Tomato/Bleu Cheese Crumbles/
Creamy Bleu Cheese Dressing..... \$10
- Arizona Cobb - Mixed Greens/Pulled Chicken/Applewood Bacon/Tomato/
Cheddar-Jack Cheese/Hard Boiled Egg/Avocado/Choice of Dressing \$10
- Farmers Salad - Mixed Greens/Quinoa/Roasted Corn/Radish/Tomato/Carrot/
Cucumber/Queso Fresco/Choice of Dressing \$10
- Caesar Salad - Romaine/Parmesan/Crouton/House Caesar Dressing..... \$10
Add Seared Salmon - \$6; Shrimp - \$6; Pulled Chicken - \$4



◆ Sandwiches

All Sandwiches served with Fries, Steak Fries, Side Salad, or Side Caesar Salad

Classic Cheese Burger - Az Grown Angus Beef/Iceberg Lettuce/Tomato/ Red Onion/Pickle/Burger Sauce/Brioche Bun. Choice of American, Swiss, Cheddar, Havarti Cheese	\$10
Green Chili-Bacon Burger - Az Grown Angus Beef/Hatch Green Chilies/ Applewood Bacon/Caramelized Onions/Burger Sauce/Brioche Bun	\$10
Patty Melt - Az Grown Angus Beef/Caramelized Onions/Swiss Cheese/ Marble Rye/Burger Sauce	\$10
Prime Rib Dip - Shaved Az Grown Angus Beef Prime Rib/Swiss Cheese/ Creamy Horseradish/Au Jus/Grilled Hoagie Roll	\$11
Grilled Chicken Cobb Sandwich - Iceberg Lettuce/Tomato/Red Onion/ Applewood Bacon/Avocado/Cheddar Cheese/Brioche Bun	\$10
The "Club" House Sandwich - Turkey/Ham/Swiss/Iceberg Lettuce/ Tomato/Mayo/Croissant	\$10
Cubano - Smoked Ham/Pork Carnitas/Pickles/Dijon Mustard/Relish/ Diced Onion	\$10
"Hot Dawg" - Niman Ranch Hot Dog/Steamed Bun/Mustard/Relish/ Diced Onion	\$7
Roasted Chicken Salad - Onion/Celery/Sundried Cherries/Pecans/Mayo/ White or Wheat Bread	\$9

◆ Pasta

Angel Hair Pomodoro - Grilled Shrimp/Roasted Tomato/Basil/ Parmesan Cheese	\$15
Penne Al Forno - House Marinara/Sauteed Peppers & Onions/ Grilled Italian Sausage/Melted Mozzarella-Parmesan.....	\$15

◆ Dinner Entrees

Herb Roasted Chicken - Boursin Mashed Potato/Chicken Jus/Broccolini.	\$18
Chicken Marsala - Mushroom Marsala Sauce/Risotto/Broccolini	\$18
Fish & Chips - Battered Cod/Fries/Slaw/Tartar Sauce/Lemon.....	\$17
Wok Seared Salmon - Fresh Wild Caught Alaskan Salmon/Risotto/ Orange-Jicama-Radish Slaw	\$21
Grilled Fresh Mahi Mahi - Black Bean Corn Salsa/Cilantro Rice/ Broccolini.....	\$21
Grilled New York Steak - Az Grown Angus Beef/Chimichurri Sauce/ Boursin Mashed Potato/Broccolini	\$22
Slow-Roasted Prime Rib of Beef - Az Grown Angus Beef/Au Jus/Creamy Horseradish Sauce/Loaded Baked Potato/Broccolini	8 oz.....\$22 12 oz.....\$25
Chopped Steak - Az Grown Angus Beef Patty/ Mushroom Demi Glace/Broccolini	\$18
Grilled Pork Tenderloin Medallions - Apple-Sundried Cherry-Pecan Port Demi Glace/Broccolini.....	\$20

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Wine List

House Wines - Proverb	\$6 glass \$15 bottle
Chardonnay	
Pinot Grigio	
Merlot	
Cabernet	

Wines by the glass

Chateau St. Jean 2016	\$8 glass \$21 bottle
Smith & Perry Pinot Noir	\$9 glass \$28 bottle
Banfi Centine Rosso 2017	\$7 glass \$21 bottle
Chateau St Michelle Riesling	\$7 glass \$21 bottle
Sterling Cabernet	\$8 glass \$25 bottle
Mum Champagne Splits	\$7.5

Wines by the Bottle

Acacia Chardonnay 2016	\$35
Matua-Sauv Blanc 2017	\$28
Stags Leap Cabernet 2014	\$70

Cocktail Menu

Desert Madras - Vodka/OJ/Cranberry Juice	\$9
Mexican Mule - Tequila/Ginger Beer/Lime	\$7
Tennessee Mule - Whiskey/Ginger Beer	\$7
Michelada - Lime/Clamato/on Ice with Salty Rim and Olive	\$5
Mojito - White Rum/Club Soda/Lime/Mint/Sugar	\$7
Smith & Kearns - Kahlua/Club Soda/Cream	\$7
Prickly Pear Margarita	\$8
Margarita	\$7
Top Shelf Margarita	\$10



Happy Hour Menu

Half Price Appetizers 3 pm- 6 pm

10 Chicken Wings-Buffalo Hot or Mild/ Honey BBQ or
Chipotle BBQ **\$5.5**

New Orleans BBQ Shrimp Beer/Worcestershire
Sauce/Cajun Spice/ Butter **\$5.5**

Fried Calamari-Peppercini /Tumbleweed Onions/
Roasted Red Pepper Aioli **\$5**

Street Tacos - Choice of Barbacoa Beef, Pulled
Chicken, Pork Carnitas/Cabbage/Pico de Gallo/
Avocado Crema/Queso Fresco/Pickled Onions **\$2 ea**

Small Caesar Salad Romaine/ Parmesan/Croutons/
House Caesar Dressing **\$5.5**

Chicken Quesadilla-Pulled Chicken/Cheddar-Jack
Cheese/Green Chilies/Pico de Gallo/Flour Tortilla **\$5**

*Ask us about our Well/Wine/and
Draft Specials of the day!*

