

Dinner



STARTERS

San Ignacio Board Genoa salami, Soppressata, Capicola, Mediterranean olives, selection of gourmet cheeses, assorted nuts (no peanuts), house made fruit chutney (varies), crostini, dried apricots.	\$17	Elanor's Stuffed Chili* Mild yellow pepper stuffed with smoked pulled pork, jack & cheddar cheese, wrapped in bacon, then roasted golden brown. Served with spicy chili ranch.	\$14
Shrimp Cocktail* Traditional shrimp cocktail with a twist. Served with cocktail sauce and Cajun remoulade and lemon wedges. (Five shrimp.)	\$13	Bruschetta Bread, mozzarella and pesto. All house made with tomatoes and reduced balsamic and sprinkled with parmesan.	\$11
Duo Hummus Roasted red bell pepper hummus and roasted garlic hummus, with pita chips, veggies, feta cheese and a drizzle of pesto.	\$14	Artichoke Dip Chicken, green chilis, jack & cheddar cheese mix, 12" flour tortilla. Served with salsa & sour cream.	\$9

SALADS

Thai Howler House greens, snow peas, water chestnuts, bean sprouts, red bell pepper strips, grilled chicken, Thai peanut dressing and crunchies.	\$15	Festival Salad House blended greens with grilled chicken, oranges, grapes, strawberries, candied pecans, feta cheese and honey Dijon dressing.	\$15
Caprese Salad Homemade mozzarella, roma tomatoes, spring mix lettuce, basil olive oil and balsamic reduction.	\$14	Chopped & Tossed Coyote Cob House blended greens with grilled chicken, bacon, hard boiled egg, tomato, avocado and bleu cheese crumbles.	\$15
Cranberry Spinach Salad Spinach, grilled chicken, shaved red onion, teardrop tomatoes, bacon, shredded carrots and tossed with a cranberry vinaigrette. Topped with goat cheese crumbles.	\$14	Steak Salad* Grilled flank steak (4 oz) with mixed greens, black beans, corn, red onion, red bell pepper strips, tomato, cotija cheese, fried tortilla strips and chipotle ranch dressing. No half size.	\$16
House Salad House blend greens served with tomatoes, red onions, cucumber and choice of dressing.	\$7	Side Caesar Salad	\$8

Add Shrimp (\$5) or Salmon (\$6) to any salad.

Dressings Available: Ranch, Bleu Cheese, French, 1000 Island, Italian, and house made Pesto Balsamic.

SPECIALTIES

Chicken Marsala* - \$20 Pan seared chicken breast, marsala mushroom demi glace, whipped potatoes, and vegetables.	Morgan's Mushroom Steak* - \$20 Seasoned ground beef patty with rich mushroom gravy. Served with whipped potatoes and sautéed vegetables.	Vegetable Coyote - \$18 Fried Arancini balls (rissoto) stuffed with goat cheese, sauteed spinach, marinara, vegetables and balsamic reduction.
Pan Seared Crusted Salmon* - \$25 Pan seared salmon crusted with basil pesto aioli, whipped potatoes and vegetables.	The Ironed Coyote* - \$28 Charbroiled 8 oz. flat iron steak, red wine rosemary demi-glace, whipped potatoes, vegetables, roasted garlic compound butter.	Pork and Apricot Manicotti* - \$24 Fried Arancini balls (rissoto) stuffed with goat cheese, sauteed spinach, marinara, vegetables and balsamic reduction.
Swai Filet Stuffed Lemon Dill Shrimp* - \$24 A light fish stuffed with a lemon dill shrimp breading over cous cous and vegetables with a dill cream sauce.		

SANDWICHES AND WRAPS

Chicken Ranch Burger* House ground chicken burger, ranch spread, lettuce and tomato on a Brioche bun. Add avocado, cheese, mushrooms for an additional price.	\$13	Classic Burger* Burger, green leaf lettuce, tomato, onions, pickles, and your choice of cheese on a brioche bun. Add a Fried egg, bacon, mushrooms and avocado available (\$2 each).	\$15
Coyote Bourbon Burger* Burger, bacon, house-made bourbon sauce, Swiss cheese, and tobacco onions on a grilled brioche bun, lettuce and tomato.	\$17	Reuben* Classic corn beef sandwich with sauerkraut, 1000 island dressing, Swiss cheese on toasted marble rye.	\$14

All sandwiches and wraps come with your choice of side. Fries, coleslaw or salad. Sweet potato fries, onion rings or soup is a \$2 up-charge.

SIDES

Fries or Sweet Potato Fries	\$5
House Battered Onion Rings	\$6/\$10
Southwest Potato & Cheese Soup	\$4/\$6
New England Clam Chowder - Fridays	\$4/\$6
Cole Slaw	\$4

DESSERTS

Creme Brulee	\$8
Peanut Butter Mousse Cake	\$8
Tiramisu	\$8
New York Style Cheesecake	\$8
Ice Cream Three scoops of Chocolate, Vanilla, or Spumoni	\$8

Coyote Grill

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.