

Lunch



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
Fried Fish Tacos* Battered fried Cod fish, lemon aioli spread, cabbage, Pico & citrus crema.	\$13	Chicken Quesadilla* Chicken, green chilis, jack & cheddar cheese mix, 12" flour tortilla. Served with salsa & sour cream.	\$11
Duo Hummus Roasted red bell pepper hummus and roasted garlic hummus, with pita chips, veggies, feta cheese and a drizzle of pesto.	\$14	Wings* Wings with choice of Carolina BBQ, whiskey or buffalo style. (Eight jumbo wings.)	\$13

SALADS

Thai Howler House greens, snow peas, water chestnuts, bean sprouts, red bell pepper strips, grilled chicken, Thai peanut dressing and crunchies.	\$15/\$9	Festival Salad House blended greens with grilled chicken, oranges, grapes, strawberries, candied pecans, feta cheese and honey Dijon dressing.	\$15/\$9
Caprese Salad Homemade mozzarella, roma tomatoes, spring mix lettuce, basil olive oil and balsamic reduction.	\$14/\$9	Chopped & Tossed Coyote Cob House blended greens with grilled chicken, bacon, hard boiled egg, tomato, avocado and bleu cheese crumbles.	\$15/\$9
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/\$9	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.

SANDWICHES AND WRAPS

Eggplant Parmesan Sandwich Toasted hoagie roll, ricotta cheese and marinara, arugula, and shaved red onion.	\$13	Coyote Dip* Shaved roast beef, grilled onions, horseradish Havarti cheese and au jus on a brioche sub roll.	\$14
Reuben* Classic corn beef sandwich with sauerkraut, 1000 island dressing, Swiss cheese on toasted marble rye.	\$14	Honey Mustard Grilled Chicken Sandwich* Grilled chicken breast, honey mustard sauce, grilled red onion, lettuce, tomato, and a grilled brioche bun.	\$14
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	Veggie Wrap Jicama, cucumber, carrots, alfalfa sprouts, tomato and lemon artichoke spread wrapped in a tomato basil tortilla.	\$11
Chicken Ranch Burger* House ground chicken burger, ranch spread, lettuce and tomato on a Brioche bun. Add avocado, cheese, mushrooms for and additional price.	\$13	Tuna Wrap Tuna, dill pickles, onions, celery, lettuce, tomato, and lemon aioli wrapped in a 12" spinach herb flour tortilla.	\$12
Coyote Bourbon Burger* Burger, bacon, house-made bourbon sauce, Swiss cheese, and tobacco onions on a grilled brioche bun, lettuce and tomato.	\$17	Curry Chicken Salad Wrap Chicken, Bing cherries, apples & walnuts with mayonnaise, lettuce, tomato, celery and onions on a flour tortilla.	\$13

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.

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 (risotto) stuffed with goat cheese, sauteed spinach, marinara, vegetables and balsamic reduction.
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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.