

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.	\$19	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.)	\$14	Bruschetta Bread, mozzarella and pesto. All house made with tomatoes and reduced balsamic and sprinkled with parmesan.	\$12
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 House made roasted artichoke dip with crostini	\$10

SALADS

Berry & Jicama Salad House greens, strawberries, blueberries, jicama, shaved red onion, raspberry vinaigrette & feta cheese	\$15	Festival Salad* House blended greens with grilled chicken, oranges, grapes, strawberries, candied pecans, feta cheese and honey Dijon dressing.	\$15
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.	\$16	Chopped & Tossed Coyote Cob* House blended greens with grilled chicken, bacon, hard boiled egg, tomato, avocado and bleu cheese crumbles.	\$15
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* - \$22 Pan seared chicken breast, marsala mushroom demi glace, whipped potatoes, and vegetables.	Morgan's Mushroom Steak* - \$22 Seasoned ground beef patty with rich mushroom gravy. Served with whipped potatoes and sautéed vegetables.	Vegetable Coyote - \$20 Fried Arancini balls (risotto) stuffed with goat cheese, sauteed spinach, marinara, vegetables and balsamic reduction.
Pan Seared Salmon* - \$25 Pan seared salmon, cold lentil salad, red bell pepper coulis and vegetables	The Ironed Coyote* - \$29 Charbroiled 8 oz. flat iron steak, red wine rosemary demi-glace, whipped potatoes, vegetables, roasted garlic compound butter.	Pork Picatta* - \$24 Sautéed Scallopini of Pork Tenderloin, capers, lemon juice, white wine demi-glace sauce, whipped potatoes and vegetables
	Mahi Mahi* - \$25 Grilled Mahi Mahi, tri colored quinoa, pineapple relish & vegetables	

SANDWICHES

Chicken Ranch Burger* House ground chicken burger, ranch spread, lettuce and tomato on a Brioche bun. Add avocado, cheese, mushrooms for and additional price.	\$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
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.	\$15

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
Pasta Fagioli Soup	\$5/\$7
New England Clam Chowder - Fridays	\$5/\$7
Cole Slaw	\$4

DESSERTS

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

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.