

# Lunch



## STARTERS

### San Ignacio Board

Genoa salami, Sopresata, Capicola, Mediterranean olives, selection of gourmet cheeses, assorted nuts (no peanuts), house made fruit chutney (varies), crostini, dried apricots.

### Shrimp Cocktail\*

Traditional shrimp cocktail with a twist. Served with cocktail sauce and Cajun remoulade and lemon wedges. (Five shrimp.)

### Fried Fish Tacos\*

Battered fried Cod fish, lemon aioli spread, cabbage, Pico & citrus crema.

### Duo Hummus

Roasted red bell pepper hummus and roasted garlic hummus, with pita chips, veggies, feta cheese and a drizzle of pesto.

### \$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 Bruschetta

Bread, mozzarella and pesto. All house made with tomatoes and reduced balsamic and sprinkled with parmesan.

### \$13 Chicken Quesadilla\*

Chicken, green chilis, jack & cheddar cheese mix, 12" flour tortilla. Served with salsa & sour cream.

### \$14 Wings\*

Wings with choice of Carolina BBQ, whiskey or buffalo style. (Eight jumbo wings.)

\$14

\$12

\$12

\$13

## SALADS

### Berry & Jicama Salad

House greens, strawberries, blueberries, jicama, shaved red onion, raspberry vinaigrette & feta cheese

### 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.

### House Salad

House blend greens served with tomatoes, red onions, cucumber and choice of dressing.

\$15/\$9

### Chopped & Tossed Coyote Cob\*

House blended greens with grilled chicken, bacon, hard boiled egg, tomato, avocado and bleu cheese crumbles.

\$15/\$9

\$16

### Festival Salad\*

House blended greens with grilled chicken, oranges, grapes, strawberries, candied pecans, feta cheese and honey Dijon dressing.

\$15/\$9

\$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

### Shrimp & Seafood Sandwich\*

House made grilled Shrimp & Seafood Patty, roasted garlic, lemon spread, lettuce, and tomato on a Brioche Bun.

### Reuben\*

Classic corn beef sandwich with sauerkraut, 1000 island dressing, Swiss cheese on toasted marble rye.

### 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).

### Chicken Ranch Burger\*

House ground chicken burger, ranch spread, lettuce and tomato on a Brioche bun. Add avocado, cheese, mushrooms for and additional price.

### Coyote Bourbon Burger\*

Burger, bacon, house-made bourbon sauce, Swiss cheese, and tobacco onions on a grilled brioche bun, lettuce and tomato.

### \$15 Coyote Dip\*

Shaved roast beef, grilled onions, horseradish Havarti cheese and au jus on a brioche sub roll.

\$15

### \$15 Chicken Sub\*

Sauted strips of Chicken, Milo Banana Peppers, Carmalized Onions, Bell Peppers & Mushrooms, Gruyere Cheese, on a Sub Roll

\$14

### \$15 Veggie Wrap

Jicama, cucumber, carrots, alfalfa sprouts, tomato and lemon artichoke spread wrapped in a tomato basil tortilla.

\$12

### \$14 Tuna Wrap

Tuna, dill pickles, onions, celery, lettuce, tomato, and lemon aioli wrapped in a 12" spinach herb flour tortilla.

\$13

### \$17 Curry Chicken Salad Wrap

Chicken, Bing cherries, apples & walnuts with mayonnaise, lettuce, tomato, celery and onions on a flour tortilla.

\$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.

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

## 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

### Crepe 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.