

Dinner



STARTERS

San Ignacio Board - \$19

Assorted salamis, Mediterranean olives, selection of gourmet cheeses, assorted nuts (no peanuts), house-made fruit chutney (varies), crostini, dried apricots.

Shrimp Cocktail* - \$14

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

Eleanor's Stuffed Chili* - \$14

Mild yellow pepper stuffed with smoked pulled pork, jack & cheddar cheese, wrapped in bacon, then roasted golden brown. Served with spicy chili ranch.

Bruschetta - \$12

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

Artichoke Dip - \$10

House made roasted artichoke dip with crostini

SALADS

Grilled Shrimp Salad* - \$16

Grilled shrimp, mixed greens, red bell peppers, jicama, orange segments, carrots, cherry tomatoes, wonton crunchies, roasted garlic, ginger vinaigrette and goat cheese crumbles.

Chopped & Tossed Coyote Cobb* - \$15

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

Steak Salad* - \$16

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.

Festival Salad* - \$15

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

House Salad - \$7

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

Add Shrimp (\$5) or Salmon (\$6) to any salad. Dressings available: Ranch, Bleu Cheese, French, Thousand Island, Italian, and house-made Pesto Balsamic.

SPECIALTIES

Salmon* - \$26

Pan-seared salmon, whipped potatoes, Tuscan sauce of sun-dried tomatoes, spinach, light lemon cream sauce. Served with 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 Scaloppini of Pork Tenderloin, capers, lemon juice, white wine demi-glace sauce, whipped potatoes and vegetables

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, sautéed spinach, marinara, vegetables and balsamic reduction.

Blackened Swordfish* - \$27

Blackened swordfish over basmati rice pilaf, mango chutney sauce. Served with vegetables.

Chicken Coyote - \$22

Sautéed chicken breast, thyme cream sauce. Served with basmati rice and vegetables.

SANDWICHES

Chicken Ranch Burger* - \$14

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

Classic Burger* - \$15

Burger, green leaf lettuce, tomato, onions, pickles, and your choice of cheese on a brioche bun. May add a fried egg, bacon, mushrooms and/or avocado. \$2 each. Make it a Bourbon Burger for \$2 more.

Reuben* - \$15

Classic corned beef sandwich with sauerkraut, Thousand Island dressing, Swiss cheese on toasted marble rye.

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

Pasta Fagioli Soup - \$5/\$7

Cole Slaw - \$4

House Battered Onion Rings - \$6/\$10

New England Clam Chowder - \$5/\$7 (Fridays Only)

Side Caesar Salad - \$8

Split Plate Charge - \$4

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.