

# COYOTE GRILL

## WELCOME



### **Starters**

#### Shrimp Ceviche

A seafood dish served cold with Clamato, shrimp, crab meat, cucumbers, onions, cilantro and lemon. Topped with avocado \$13.50

#### Mozzarella Caprese

Fresh Mozzarella, tomatoes, Balsamic onion jam, basil, over crostini's and drizzled with olive oil \$11

#### Sizzling Mushrooms

Sautéed in fresh garlic, butter and Chardonnay wine \$10.50

#### Queso Fondido

Broiled Mexican cheese with Pico de Gallo, avocado and fresh lime, served with corn tortillas \$9.50 Add chorizo \$1.95

#### Stuffed Mushrooms

Stuffed with Bleu cheese and bacon then broiled to a golden brown \$9.50

#### Little Neck Clams

Sautéed in Pinot Grigio with garlic and lemon butter \$11.50

#### Crab cake

A fresh lump crab meat cake with lemon butter \$10.50

### **Soups**

#### Onion Soup Gratin

Tender onions, fresh herbs, veal stock and red wine broth topped with broiled Swiss & Parmesan cheeses

\$7.50 bowl \$4 cup

#### Tortilla Soup

Savory vegetables and chiles in a fresh herbed chicken stock with Jack cheese, tortilla strips and avocado

\$7.50 bowl \$4 cup

#### Clam Chowder **(Friday only)**

Creamy soup with tender clams, carrots, celery, onions and potatoes

\$7.50 bowl \$4 cup

# **Salads**

## **Cobb Salad**

Chopped crisp bacon, grilled chicken, tomatoes, avocado, Cheddar & Bleu cheeses, and black olives, over fresh greens \$10.50

## **Taco Salad**

A crisp fried tortilla bowl filled with fresh greens, Cheddar and Monterey Jack cheeses, Pico de Gallo, refried beans, and black olives with your choice of chicken or beef Machaca or fried shrimp \$10.50

## **Grilled Chicken Caesar Salad**

Hearts of romaine tossed with fresh Parmesan, croutons and our Caesar dressing topped with grilled chicken \$10.50

## **Black and Bleu Steak Salad**

Crisp Romaine lettuce, blackened sirloin, cucumbers, tomatoes, and red onions tossed in our Chipotle Ranch dressing topped with Bleu cheese crumbles \$11.50

## **Blackened Shrimp Caesar Salad**

Hearts of romaine tossed with fresh Parmesan, croutons and our Caesar dressing topped with blackened shrimp \$11.50

## **1/2 and 1/2**

1/2 sandwich with your choice of turkey, ham or roast beef on sour dough, wheat or rye with onion, lettuce, tomato and pickle. Served with your choice of a cup of soup or a small garden salad \$10.50

## **The Wedgie**

A generous wedge of iceberg lettuce topped with fresh bacon, tomato, red onion, Bleu cheese dressing and crumbles. \$10.50

*Executive Chef - Chila Contreras*

A gratuity of 18% may be added to groups of eight or more.

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.

# **Burgers and Sandwiches**

Served with French fries, fresh fruit or coleslaw.

Substitute Onion Rings for \$1

Our burgers are 1/2-pound USDA choice and pressed in house.

Grilled chicken may be substituted on any of our burgers.

**Barbequed Bacon Cheeseburger**  
Topped with an onion ring, our BBQ sauce and Cheddar cheese \$11.50

**Onion Béarnaise Burger**  
Seasoned and lightly fried onion rings and our tarragon béarnaise sauce \$11.50

**Patty Melt**  
1/2 pound burger on grilled Rye bread, Swiss and caramelized onions \$11.50

**Sonoran Burger**  
Fresh Pico De Gallo, avocado, bacon, refried beans, Pepper Jack cheese \$11.50

**Balsamic Burger**  
Balsamic onion jam with Bleu cheese compound butter \$11.50

**Mushroom and Swiss Burger**  
Topped with sizzling mushrooms and melted Swiss cheese \$11.50

**French Dip**  
Thin sliced roast beef with au jus and horseradish sauce \$9.50

**Beer Battered Cod Sandwich**  
Battered and fried Alaskan Cod on a bun with tarter sauce \$9.50

**Reuben Sandwich**  
Thin sliced corned beef, Swiss cheese, and sauerkraut on grilled Rye bread, with Russian dressing \$10.50

**Club Sandwich**  
Sourdough toast, turkey, hickory smoked bacon, lettuce, tomato and mayo \$10.50

**Veal Parmesan Sandwich**  
Breaded veal, marinara, fresh mozzarella and basil on a bun \$11.50

**BLT**  
4 strips of smoked bacon, lettuce, tomato, mayo on sourdough \$9.50

# **Steaks and Beef**

**Add sautéed mushrooms or onions to any steak for \$2.50**

**Rare** - cool, red center    **Medium Rare** - warm, red center    **Medium** - pink throughout  
**Medium Well** - thin line of pink    **Well** - no pink inside

**21-day Dry Aged New York Strip**  
A 10 oz steak, aged in house for 21 days creating a buttery and rich taste with baked potato \$26.50  
(Subject to availability)

**Char Grilled Ribeye**  
A 12 oz Ribeye Steak, char grilled and served with seasonal vegetables and a baked potato \$26.50

**Beer and Onion Beef Brisket**  
Slow roasted in beer and onions with pan gravy and mashed potatoes \$17.50

**Bacon wrapped Filet Mignon**  
USDA choice filet with baked potato, vegetables and béarnaise sauce \$23.50

**Grilled Sirloin of Steak**  
Grilled to your liking with French fries, vegetables and our house BBQ sauce \$16.50

**Chicken Fried Steak**  
with Country Gravy  
With red skin mashed potatoes, country gravy and vegetables \$15.50

## **Pork and Poultry**

### Pork Osso Bucco

Slow Roasted Pork Shank, fork tender  
served with mashed potatoes \$19.50

### Golden Fried Chicken

A 3-piece half chicken served with mashed potatoes,  
country gravy and seasonal vegetables \$15.50

### Chicken Cordon Bleu

Breaded and stuffed with ham and Swiss cheese along with  
mushroom sauce. Served with herbed rice and fresh vegetables \$16.50

## **Fish and Shellfish**

### Australian Sea Bass

Lightly seasoned mild white fish filet  
with rice and fresh vegetables \$16.50

### Garlic Shrimp Scampi

Six shrimp in garlic-lemon butter  
with herbed rice and fresh vegetables \$17.50

### Coconut fried Shrimp

Six coconut fried shrimp served with rice and fresh  
vegetables with sweet chili dipping sauce \$15.50

### Lemon Honey Mustard Salmon

A char grilled filet lightly glazed with our lemon honey  
mustard sauce with herbed rice and fresh vegetables \$17.50

### Beer Battered Walleye

Lightly battered and fried with herbed rice  
fresh vegetables and lemon caper tartar sauce \$18.50

### Broiled Alaskan Cod

Broiled 6oz filet with lemon butter  
herbed rice and vegetables \$15.50

## **Specialties**

### Shrimp Asparagus Dill Fettuccini

Tender shrimp and fresh asparagus tossed in  
fettuccini pasta with a light dill cream sauce \$16.50

### Veal Parmesan

Our house breaded veal with fettuccini,  
marinara sauce and fresh Parmesan \$16.50

### Sizzling Fajitas

Your choice of Chicken, Steak or Shrimp  
along with refried beans \$17.50