COYOTE GRILLE

Dinner Menu
DRINKS

**Patron Margarita**
Patron Silver, Cointreau, Sweet and Sour, Lime Juice and a Salted Rim $7

**Monster Mash**
Vanilla Vodka, Rum, Triple Sec, Gin & Pineapple Juice $10

**Valley Passion**
Malibu Rum, Vanilla Vodka, Gin, Pineapple Juice, & Grenadine $6

**Blue Husky**
Blue Curacao & Lime Juice $5

**Purple Tiger**
Vodka, Blue Curacao, Grenadine & Sprite $8

**Sex on the Beach**
Vodka, Peach Schnapps, Orange & Cranberry Juice $7

**Michelada**
Cerveza, Clamato, Olive Juice, Lime Juice, Worcestershire Sauce, Tabasco, Tapatio, Lemon Juice & a Seasoned Rim $6

**Mimosa**
Sparkling Wine and Orange Juice $5
DRINKS

Caramel Appletini
Butterscotch Schnapps, Apple Pucker and Vodka with a Sugared Rim & Caramel Drizzle $8

The Black Panther
Vodka, Rum, Blue Curacao & Tequila topped with a splash of Chambo-rd $10

Ultimate Bloody Mary
Ultimate Vodka, Bloody Mary Mix, Hot Sauce, Salt, Pepper, Worcester-shire Sauce & a Lime Wedge $7

Coyote Ugly
Vodka, Gin, Triple Sec, Blue Curacao & Pineapple Juice $8

Tachi Tea
Vodka, Gin, Midori, Rum, Triple Sec & Sprite $10

Patron Yokut Sunrise
Patron Silver, Pineapple, Orange Juice & Grenadine $7

Bull Pup
Citron Vodka, Cointreau, Monster Energy Drink, Sprite & Grenadine $8
DESSERTS

Six Layer Chocolate Cake
Six Rich and Moist Layers of Extraordinary Chocolate Cake $7

Caramel Praline Pecan Cheesecake
Silky Smooth Homemade Cheesecake with Praline Pecans and topped with Caramel Sauce $6

Limoncello Cake
A Sweet and Rich Combination of Sicilian Lemon Infused Sponge Cake & Light Mascarpone Cheese $6

New York Cheesecake
Our House Specialty the Original New York Style Cheesecake $6

Ice Cream Sundae
Vanilla Ice Cream topped with Whipped Cream, Chocolate Syrup, Peanuts and a Maraschino Cherry $5

Chocolate Chip Walnut Brownie a la Mode
Hot and Gooey Homemade Walnut Brownie from our own kitchen topped with Vanilla Ice Cream $6

Colossal Cinnamon Roll
Our Large Homemade Cinnamon Roll covered in Buttery Cinnamon Glaze and served warm $6

Chocolate Chip Walnut Brownie a la Mode
APPETIZERS

Palace Shrimp Cocktail
Jumbo Shrimp in Ceviche Style Cocktail Sauce with Bay Shrimp, Fresh Avocado, Cucumbers and Cilantro $14

Spinach & Artichoke Dip
Artichokes and Fresh Spinach in a Creamy Mornay Sauce with Crostini $7

Cheese & Garlic Bread
Fresh Homemade Baked Bread topped with Mozzarella Cheese and Garlic Butter $6

Coyote Nachos
Crispy Corn Tortilla Chips smothered with Refried Beans, Cheddar and Jack Cheeses, Jalapenos, Pico de Gallo and Sour Cream $8

Add Steak or Chicken for $4

Asada Fries
Golden Battered French Fries topped with Carne Asada, Shredded Cheese, Pico de Gallo, Guacamole, Sour Cream & jalapenos $9

Parmesan Garlic Fries
Golden Battered Fries tossed in Garlic, Parmesan Cheese and a Light Touch of Red Pepper Flakes $5

Mediterranean Flat Bread
Your Choice of Beef or Chicken with Artichoke Hearts, Mozzarella Cheese, Marinara, Pesto Sauce and Red Chili Flakes on a Soft & Warm Flat Bread $8

Volcano Spicy Shrimp
Crispy Tempura Shrimp on a mound of Fried Rice Noodles served with Spicy Garlic Chili Sauce and Fresh Serrano Peppers topped with Chili Threads. $12

FRESH SALADS

Chicken Kale Salad
Sliced Chicken, Kale, Cherry Tomatoes, Cranberries, Crostini, Feta Cheese, Glazed Pecans, Sliced Red Onions, Juliannne Red Bell Peppers and Cabbage $12

Cobb Salad
Fresh Salad Mix composed with Fresh Tomatoes, Hickory Smoked Bacon, Red Onions, Grilled Chicken, Fresh Avocado, Black Olives, Blue Cheese Crumbles and a Boiled Egg served with Ranch Dressing $12

New York Steak Salad
Flavorful Grilled Steak Strips on a bed of Fresh Spring Mix tossed with Sweet Balsamic Vinaigrette, Red Onions, Cucumbers, Bell Peppers, Dried Cranberries and topped with Bleu Cheese Crumbles $14

Asian Salad
Fresh Spring Mix tossed in Sweet Oriental Peanut Dressing with Grilled Chicken, Bean Sprouts, Green Onions, Almonds, Sliced Carrots, Red Bell Peppers served on a Crispy Rice Wafer with Toasted Sesame Seeds $10

Caesar Salad
Crisp Romaine tossed in our Homemade Caesar Dressing topped with Parmesan and Romano Cheeses served with Herb Crostini $7

Add Shrimp for $6 or Chicken for $3

Roasted Chicken Salad
Tender Roasted Chicken tossed with Heart of Palms, Croutons, Red Onions, Feta Cheese and Spring Mix in Creamy Berry Dressing $12

Soup of the Day
Ask your Server for Soup Made Fresh Daily $5

Clam Chowder (Friday Only) $7
PASTAS

Served with choice of Caesar or Garden Salad

**Shrimp Scampi**
Jumbo Shrimp Sauteed in Fresh Garlic, White Wine and Butter with Fettuccine Alfredo $14

**Chicken Fettuccine Alfredo**
Grilled Chicken Breast tossed in a Fresh Creamy Garlic Parmesan Sauce over Fettuccine $14

**Lobster & Shrimp Supreme Pasta**
Lobster and Shrimp Sauteed in Fresh Garlic & Butter atop Penne with Rosa Cream Sauce, Cherry Tomatoes, Spinach and Onion $19

CHEF’S SPECIALTIES

Served with choice of Caesar or Garden Salad

**Ribeye & Shrimp**
Our 12oz Ribeye Steak Grilled to Perfection & Panko Breaded Fried Shrimp served with Vegetable Medley and Savory Tachi Slaw $29

**Steak & Shrimp with Portabella Ravioli**
Tender Filet topped with Sautéed Jumbo Shrimp, Bacon, Zucchini and Spinach over Portabella Ravioli, Grilled Tomato & Tarragon Cream Sauce $22

**Steak & Lobster**
A Grilled Petite Filet cooked to Perfection and a Steamed Canadian Lobster Tail served with Drawn Butter, Baked Potato and Vegetable of the Day $35

**Beef Rib Risotto**
Braised Boneless Beef Short Rib served over Risotto Style Rice topped with Mushroom Reduction Sauce $19
14oz Ribeye
The Perfect Combination of Flavor and Tenderness our Large Juicy Ribeye served with Baked Potato and the Vegetable of the Day $26

Chicken Jerusalem
Sautéed Chicken with Roasted Artichokes and Shiitake Mushrooms in Sherry Cream Sauce served with Mashed Potatoes & Braised Spinach $16

Pacific Rim Salmon
Grilled Pacific Salmon served with Creamy Lemon Basil Sauce on a bed of Saffron Rice & Spinach $17

Grilled Ginger Chicken
Marinated Grilled Ginger Chicken Breast and Asparagus served on a bed of Steamed Rice $12

Miso Salmon
Ginger Glazed Salmon served over Sushi Rice, Fresh Avocado and Shaved Cucumber $17

Pork Shanks
Pan Seared Pork Shanks topped with Shiitake Mushroom Reduction Sauce served over Risotto Style Rice and Savory Root Vegetables $16

Blackened Salmon with Summer Salad
Seared Blackened Salmon with Basil Pesto & Raspberry Vinaigrette Sauces alongside Baby Greens, Diced Cucumbers, Green Beans, Roasted Bell Peppers, Cherry Tomatoes, Pineapple & Mandarin Oranges $16

**does not come with a Caesar or Garden Salad**
SPICY ALASKAN KING CRAB Roll

WAKAME Roll

DRAGON Roll
JAPANESE ROLLS

Dragon Roll
Crispy Tempura Shrimp, Crab Salad, Avocado and Cucumber topped with Unagi Sauce $12

Spicy Alaskan King Crab Roll
Tachi’s Signature Roll with Sweet Alaskan King Crab, Avocado, English Cucumber and Cilantro topped with Sriracha Mayo, Unagi Sauce and Toasted Sesame Seeds $14

Mexi-Cali Roll
Mexican Style Japanese Roll filled with Crab Salad wrapped with Avocado and topped with Serrano Peppers, Surimi and Sriracha served with Unagi Sauce $12

Wakame Salmon Roll
Japanese Roll filled with Salmon Salad, English Cucumber and Avocado topped with Delicious Wakame (Seaweed Salad) garnished with Unagi Sauce, Ginger and Asian Slaw $11

California Roll
The Classic California Roll filled with Crab Salad, Avocado and Japanese Cucumber rolled in Seaweed & Rice and topped with Sesame Seeds $10

Philly Shrimp Roll
Tempura Shrimp, Crab Salad and Cream Cheese rolled in Seaweed and Rice topped with Sriracha and Unagi Sauce $11

ASIAN SOUPS

Ramen
Traditional Japanese Soup consisting of Chinese-Style Thin Noodles & Vegetables in a Robust Broth $7
Beef or Chicken $8

Udon
Udon Noodles in a Rich & Flavorful Broth with Julienned Vegetables and your choice of Chicken or Beef $9
MONGOLIAN BEEF

Sesame Peanut Shrimp
STIR FRY

Spicy Thai Noodles
Thai Style Stir-Fried Noodles with Fresh Garlic, Serrano Pepper, Onions, Basil, Egg, Chopped Tomatoes and topped with Chopped Nuts $7
Add Chicken $2, Beef $4, Shrimp $6, all in $11

Chow Mein
Stir-Fried Chinese Noodles with Garlic, Celery, Bean Sprouts, Cabbage, Green Onions and Julienned Carrots $7
Add Chicken $2, Beef $4, Shrimp $6, all in $11

Mongolian Beef
Spicy Stir-Fried Beef with Onions & Peppers in a Garlic Chili Sauce served with Steamed Rice $9

Fried Rice
Traditional Chinese Stir-Fried Rice with Peas and Carrots $6
Add Chicken $2, Beef $4, Shrimp $6, all in $11

Orange Chicken
Battered Chicken Stir-Fried and tossed in our Signature Orange Sauce served with Buttered Steamed Rice topped with Green Onions $12

Pad Thai
Thin Flat Rice Noodles Stir-Fried with Garlic, Egg, Bean Sprouts, Green Onion and Fresh Basil topped with Chopped Peanuts $7
Add Chicken $2, Beef $4, Shrimp $6, all in $11

SPECIALTIES

Sesame Peanut Shrimp
Tender Shrimp Sautéed in a Savory Sesame Sauce topped with Chopped Peanuts served with Steamed Rice $11

Sweet & Spicy Glazed Blackened Shrimp
Savory and Sweet Wok tossed Blackened Shrimp served with Braised Kale Rice $12
**CANTINA**

- **Wet Burrito**
  Carne Asada, Spanish Rice, Beans & Shredded Cheese wrapped in a Flour Tortilla covered in Salsa Verde & Ranchero Sauce and topped with Cabbage, Pico de Gallo, Sour Cream & Guacamole $9

- **Steak Ranchero**
  Grilled to Perfection Ribeye Steak atop Ranchero Sauce and served with Grilled Green Onion, Sautéed Red & Green Peppers and Sweet Corn $18

**LOCAL FAVORITES**

- **Country Fried Steak**
  Oversized Battered Country Fried Beef Steak and Mashed Potatoes smothered with Country Gravy and served with Sautéed Vegetables $14

- **Chicken Tender Platter**
  Crispy Chicken Tenders accompanied by our Golden Battered Fries served with Ranch Dressing & Sweet Honey Chipotle Sauce $11

- **Smothered Chopped Steak**
  A Handmade Beef Patty with Mashed Potatoes smothered in Beef Gravy & Sautéed Onions served with Vegetables and Garlic Toast $11

- **Colossal Fish & Chips**
  Beer Battered Flaky Haddock served with Golden Battered French Fries & Tartar Sauce $16

- **Shrimp Platter**
  Popcorn Shrimp, Panko Breaded Shrimp and Golden Battered Fries served with Cocktail Sauce & Sweet Chipotle Sauce $16

**BURGERS & SANDWICHES**

- **Palace Chicken Club**
  Grilled Chicken Breast with Smoked Bacon and Swiss Cheese served on a Toasted Bun with Lettuce, Tomato, Onion and Pickles $9

- **Turkey Avocado**
  Sliced Turkey Breast with Avocado, Lettuce, Tomato, Red Onion and Cranberry Aioli on Wheat Bread $8

- **Prime Rib Dip**
  Thirty Sliced Prime Rib piled high on a Grilled Homemade Roll topped with Provolone Cheese accompanied by Au Jus $11

- **Classic Cheeseburger**
  1/3 lb. Angus All Beef Patty with Lettuce, Onion, Tomato and Pickles & your choice of American, Jack, Swiss or Provolone Cheese on a Toasted Bun $8

  **Add $1 for each additional item**

  - Bleu Cheese
  - Bacon
  - Jack Cheese
  - Avocado
  - Swiss Cheese
  - Grilled Onion
  - Provolone Cheese
  - Mushrooms
  - American Cheese

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