



coyote grille

Breakfast Menu

Breakfast Served 6AM - 11AM

Chorizo Burrito

Spicy Pork Chorizo, Scrambled Eggs, Country Potatoes and Cheese all rolled together in a Soft Warm Tortilla

\$10

Classic Breakfast Burrito

Scrambled Eggs, Country Potatoes, Bacon, Sausage and Cheese all rolled together in a Soft Warm Tortilla

\$10

Meat Lovers Breakfast Burrito

Scrambled Eggs, Country Potatoes, Bacon, Sausage, Smoked Ham and Cheese all rolled together in a Soft Warm Tortilla

\$10

Denver Breakfast Burrito

Scrambled Eggs, Smoked Ham, Grilled Bell Peppers with Onions and Cheese all rolled together in a Soft Warm Tortilla

\$10

Mediterranean Breakfast Sandwich

Tachi's Signature Egg Sandwich made with Fried Eggs, Avocado, Smoked Bacon, Swiss Cheese and Basil Pesto Aioli on Grilled Brioche

\$12

Sun-Lite Breakfast

One Large Egg cooked your way, One Strip of Hickory Smoked Bacon, One Sausage Link and One Fluffy Pancake

\$8

Breakfast Skillet

Skillet Potatoes, Linguica and Eggs topped with Green Chili Sauce, Monterey Jack & Cheddar Cheeses and Pico de Gallo

\$9

~ Build your own Omelette ~

Three Large Eggs filled with a Blend of Cheddar & Monterey Jack Cheeses, your choice of three more items served with Toast and your choice of Country Potatoes or Hash Browns

\$12

Add \$1 for each item after the first three:

Smoked Ham

Mushrooms

Smoked Bacon

Onions

Pico de Gallo

Jalapeños

Sausage

Bell Peppers

Fresh Avocado

Tomatoes

~ A La Carte ~

Colossal Cinnamon Roll

\$8

Cup of Fruit

\$4

Bowl of Oatmeal

\$3

Biscuits & Gravy

\$4

Lunch & Dinner Menu

~ Appetizers ~

Fried Calamari

Fried Calamari with Spicy Cocktail and Remoulade Sauce
\$14

Spinach & Artichoke Dip

Jerusalem Artichokes and Fresh Spinach in a Creamy Mornay Sauce
served with Chips
\$12

Mexican Style Shrimp Cocktail

Jumbo Prawns in Ceviche Style Cocktail Sauce with Shrimp, Fresh Avocado, English Cucumbers & Cilantro
\$18

Korean Beef Bulgogi Lettuce Wraps

Marinated Seasoned Beef Sauteed in a Zingy Sweet and Spicy Sauce
served with Steamed Rice and Crisp Iceberg Lettuce
\$14

Coyote Grille Homemade Clam Chowder

Cup \$7 / Crock Pot \$14

~ Fresh Salads ~

Asian Salad

Fresh Spring Mix tossed in Sweet Oriental Peanut Dressing with Grilled Chicken, Sprout, Almonds, Bell Peppers with Toasted Sesame Seeds
\$14

Blackened Salmon Salad

Seared Blackened Salmon with Baby Green Cucumbers, Bell Peppers, Mandarin Oranges, Diced Pineapple, Tomatoes, served with a Basil Pesto & Raspberry Vinaigrette
\$20

Wedge Salad

Delicious Baby Iceberg Lettuce topped with Bacon, Egg Crumbles, Diced Tomato, Pickled Onion, and Bleu Cheese Dressing
\$12

~ Locals Favorites ~

Country Fried Steak

*Our Gigantic Chopped Beef Steak Battered and Fried Golden Brown
served with Country Gravy*

\$15

Palace Chicken Club

*Grilled Chicken Breast with Smoked Bacon & Swiss Cheese served on a Toasted Bun
with Shaved Lettuce, Tomatoes and Onion*

\$15

Double Bacon Avocado Cheeseburger

*Black Angus Beef Patty with Double Smoked Hickory Bacon, Fresh Avocado, Shredded
Lettuce, Onion, Tomato, Pickles & Toasted Potato Bun served with French Fries*

\$15

Chicken Jerusalem

*Sautéed Chicken Cutlets with Artichokes and Mushrooms in a Sherry Cream Sauce
served with Garlic Mashed Potatoes and Braised Spinach*

\$17

~ Steaks and Chef Specialties ~

(Baked Potato by request after 4pm)

14 oz Ribeye

*The Perfect Combination of Flavor and Tenderness our Large Juicy Ribeye
served with Garlic Mashed Potatoes*

\$42

14 oz NY Strip Loin

*Tender Full-Bodied Richly Flavored, Marbled Sirloin
served with Garlic Mashed Potatoes*

\$42

Fish and Chips

Beer Battered Fried Cod served with French Fries

\$20

Pacific Rim Salmon

*Grilled Pacific Salmon served with Lemon Basil Sauce
on a Bed of Saffron Rice*

\$24

~ Pastas ~

Chicken Alfredo

Grilled Chicken Breast tossed in Fresh Garlic Parmesan Cream Sauce over Fettuccini

\$20

Lobster & Shrimp Supreme Pasta

*Lobster and Shrimp Sautéed in Fresh Garlic & Butter atop Penne with Rosa Cream
Sauce, Cherry Tomatoes, Spinach and Onion*

\$32

Shrimp Scampi

Jumbo Shrimp Sautéed in White Wine Garlic Butter Sauce with a Splash of Cream

\$23

~ *Asian Selections* ~

Chow Mein

*Stir-Fried Chinese Noodles with Garlic, Celery, Bean Sprouts, Cabbage,
Green Onions and Julienne Carrots*

\$12

(w/Chicken \$15, w/Beef \$16, w/Shrimp \$18 or All in \$25)

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*

\$16

Crunchy Tempura Shrimp Roll

*Rolled and filled with Tempura Shrimp, Thinly Sliced Avocado, Cucumber
topped with Crab, Unagi Sauce, Spicy Mayonnaise, and Crunchy Flakes*

\$14

Sweet Lemon Shrimp Roll

*Rolled and filled with Crab, Tempura Shrimp, Sliced Avocado, Cucumber
and topped with Butterflied Shrimp, Sliced Lemon Wedges, Unagi Sauce,
Siracha Sauce and Green Onions*

\$14

Island Roll

*Roll and filled with Spicy Crab, Tempura Shrimp Avocado, Cucumber topped with
Baked Shrimp Combo, Unagi Sauce, Green Onions and Sesame Seeds*

\$14

~ *Desserts* ~

Six Layer Chocolate Cake

Six Rich and Moist Layers of Extraordinary Chocolate Cake

\$10

Bourbon Pecan Pie

*Rich Glazed Kentucky style Pecan Pie with Bourbon Sauce
topped Whipped Creamed*

\$9

New York Cheesecake

Our House Specialty the Original New York Style Cheesecake

\$9

Hot Chocolate S'More Cake

*Creamy Rich Chocolate Cake with a Molten Chocolate center
and Warm Marshmallow Topping*

\$12

Chocolate Chip Walnut Brownie

Hot and Goey Homemade Walnut Brownie from our own kitchen

\$9

~ Alcohol ~

WHITE WINES

Chardonnay Kenwood, Yulupa \$24
By the glass \$7
Zinfandel Stone Cellars \$24
By the glass \$7

BEER

Domestic \$4 **Import \$5**

<i>Budweiser</i>	<i>Modelo</i>
<i>Bud Light</i>	<i>Corona</i>
<i>Miller Genuine Draft</i>	<i>Blue Moon</i>
<i>Miller Lite</i>	<i>Heineken</i>
<i>Coors Light</i>	<i>Dos Equis</i>
<i>Coors</i>	
<i>Michelob Ultra</i>	

RED WINES

Cabernet Kenwood Yulupa \$24
By the glass \$7
Zinfandel Kenwood Yulupa \$24
By the glass \$7
Pinot Noir Kenwood Yulupa \$24
By the glass \$7
Merlot Kenwood Yulupa \$24
By the glass \$7

		<i>Hot Tea</i> \$2
<i>Beverages</i>	\$2	<i>Black Decaf</i>
<i>Water Bottle</i>	\$2	<i>Regular Black</i>
<i>Bottle Sodas</i>	\$3	<i>Earl Gray</i>
		<i>Classic Green</i>