

# Coyote Grille & Whiskey Den

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## Appetizers

**Calamari Strips**  
Fried Calamari Steak Strips with Spicy Remoulade Sauce  
\$18

**Spinach & Artichoke Dip**  
Spinach & Artichoke Combined with Creamy Mornay Sauce  
Served with Garlic Toasted Cristini  
\$18

**Chilled Mexican Style Shrimp Cocktail**  
Ceviche, Jumbo Shrimp, Avocado, Cilantro  
and Jalapeno Pepper  
\$22

**Korean Beef Bulgogi Lettuce Wraps**  
Marinated Seasoned Beef sautéed in a Sweet and  
Spicy Korean Soy Sauce atop Crispy Iceberg with  
Red Chilies and Bean sprouts  
\$22

**Jumbo Lump Crab Cake**  
Sweet Dungeness Crab Combined with Herbs  
and Panko, cooked in Garlic Butter.  
Served with Lemon Arugula & Spiced Aioli  
\$26

**Lobster Roll**  
Cold Water North American Lobster on a Grilled  
Buttered Brioche Bun served with Lemon and Butter  
\$28

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## Side Selections

Additional Bread Service	\$7
Garlic Mashed Potatoes	\$8
Stuffed Baked Potato	\$8
Garlic Shoestring French Fries	\$8
Steak House Onion Rings	\$8
Grilled Asparagus w/Burre Blanc	\$7
Bourbon Whiskey Mushrooms	\$8
Seasonal Vegetables	\$7
Petite House Salad	\$7
Creamed Spinach	\$8

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## Desserts

\$10

Six Layer Chocolate Cake  
New York Style Cheesecake  
Creme Brule Cheesecake  
Tiramisu

## Salads & Soups

**Asian Salad**  
Chopped Asian Mixed Greens tossed in Sweet Sesame Seed  
Peanut Dressing with Grilled Chicken, Bean Sprouts, Peanuts,  
Bell Peppers and Snow Peas  
\$17

**Jumbo Shrimp Louie Salad**  
Fresh Crispy Baby Iceberg with Jumbo Prawns, Egg, Avocado,  
Roma Tomatoes, Cucumbers and Crab Louie Dressing  
\$18

**Wedge Salad**  
Baby Iceberg Lettuce Topped with Bacon, Egg Crumbles,  
Tomato, Pickled Red Onions topped with Bleu Cheese Dressing.  
\$15

**Insalata Italiano**  
Handcrafted Chopped Salad Mix with Kalamata Olives, Italian  
Salami, Tomatoes, Red Onions, Artichoke Hearts and Buffalo  
Mozzarella tossed in Sweet Balsamic Vinaigrette Dressing  
\$17

**Soup De Jour**  
Ask your server for the Soup of the Day (Monday - Thursday)  
Cup \$7 - Bowl \$12

Friday & Saturday House Made Clam Chowder  
Cup \$8 - Bowl \$14

**Chef's Ceasar's Cioppino**  
(Sharable no additional charge)  
\$45

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## Hamburgers

*Served with Garlic Shoestring French Fries  
or Steak House Onion Rings*

American Wagyu Cheeseburger \$27  
American Wagyu Teriyaki Burger \$27

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## Entrees

Wild King Salmon \$28  
Shrimp Scampi \$26  
Chicken Jerusalem \$27  
Chicken Alfredo \$25  
Braised Tenderloin  
with Pecorino Romano Risotto \$47

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## Prime Steak Selections

*All Steaks are Grilled to Perfection and  
Topped with Truffle Butter and are Served a la carte*

Filet Mignon 8oz.\* \$50  
Ribeye 16oz.\* \$55  
Bone-in Ribeye 25oz.\* \$65  
New York 16oz.\* \$55  
T-Bone 20oz.\* \$45  
Prime Ribeye Tomahawk Cut 35oz. \$135  
(Approx 40min preparation time)

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## Steak & Seafood Combinations

Filet Mignon 8oz & Petite Lobster\* \$75  
New York and Blackened Shrimp\* \$75  
Ribeye and Large King Lobster Cut\* (MP)  
Large King Lobster Tail\* (MP)

\*Contains (Or may contain) Raw or undercooked ingredients. Consuming raw  
or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server  
if a person in your party has a food allergy.

Automatic Gratuity of 18% will automatically be added to  
parties of 6 or more. Split plates will have an additional \$8 charge.