

Coyote Grille & Whiskey Den

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

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 Mushrooms	\$8
Seasonal Vegetables	\$7
Petite House Salad	\$7
Creamed Spinach	\$8

Desserts

\$10

Six Layer Chocolate Cake
New York Style Cheesecake
Crème Brulée 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

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

Chef Cesar's Cioppino
\$45

Hamburgers

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

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

Entrees

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

Prime Steak Selections

*All Steaks are Grilled to Perfection and
Topped with Truffle Butter and 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)

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 20% will automatically be added to
parties of 6 or more. Split plates will have an additional \$8 charge.