

# Coyote Grille Steak House Menu

Ask Your Server about our Chef Specials

## Appetizers

- 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

\$25
- Beef Bulgogi Potato Frites

Beef Bulgogi Tossed with Potato Frites, Green Onions,  
Bell Peppers, Crisp Bean Sprouts, Red Jalapenos, finished with a  
drizzle of Spicy Aioli Glaze & Roasted Sesames

\$25
- Calamari Nachos

Calamari Strips Tossed with Peppers, Garlic, Queso Fresco &  
Arugula. On Top of Fresh Crisp Tortilla Chips with a Mild Green Salsa

\$25
- Grilled Brioche Lobster Roll

Cold Water North American Lobster on a Brioche Bun  
served with Lemon and Butter

\$24
- Mushroom Croquettes

Golden Fried Mushroom with a Tangy Spiced Aioli

\$15
- Seabass & Shrimp Ceviche in mild Jalapeno Green Sauce

\$28

## Salads & Soups

- Asian Salad

Chopped Asian Mixed Greens tossed in  
Sweet Soy Citrus Dressing with Grilled Chicken,  
Bean Sprouts, Peanuts, Bell Peppers,  
Snow Peas and Crisp Wontons

\$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
- Traditional Chicken Caesar Salad

Baby Romaine Hearts with Tenders Chicken,  
Herb Croutons and Pecorino Romano Cheese

\$17
- Soup De Jour

Ask your server for the Soup of the Day  
(Only Saturday & Sunday)  
Cup \$8 - Bowl \$14

## Entrees

- Wild Salmon in Roasted Pepper

\$32
- Garlic Butter Shrimp Scampi Pasta

\$29
- Chicken Jerusalem with Artichoke Bottoms

\$28
- Northern Atlantic Grilled Swordfish

\$45
- Fettuccine Lobster Supreme Pescatore

\$48
- Pasta Chicken Primavera

\$28
- Chef's Cesar's Seafood Cioppino

\$45

## Prime Steaks & Specialties

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

- Filet Mignon 8oz.\*

\$58
- Ribeye 16oz.\*

\$60
- Bone-in Ribeye 20oz.\*

\$68
- New York 16oz.\*

\$56
- Prime Ribeye Tomahawk Cut 35oz.

\$135 (Approx 40min preparation time)
- 1lb. Large King Lobster Tail\*

(MP)
- Filet & Lobster\*

\$75
- American Wagyu Bacon Cheeseburger

\$28
- Northern Grilled Swordfish Sandwich

\$26

## Side Selections

- Additional Bread Service

\$7
- Golden Yukon Puree

\$8
- Stuffed Baked Potato

\$8
- Garlic Shoestring French Fries

\$8
- Steak House Onion Rings

\$8
- Stuffed Crab Mushrooms (3)

\$15
- Grilled Asparagus w/Burre Blanc

\$7
- Bourbon Whiskey Mushrooms

\$8
- Mac & Cheese

\$8
- Petite House Salad

\$7
- Creamed Spinach

\$8

## Desserts

\$10

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

\* 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.