

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

Seabass & Shrimp in a Mild Jalapeno 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

- 8oz Filet Mignon*

\$58
- 16oz Ribeye*

\$69
- 25oz Cowboy Steak*

\$90
- 16oz New York*

\$56
- 35oz Prime Ribeye Tomahawk Cut*

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

(MP)
- 8oz Filet Mignon & 6oz Lobster*

\$78
- 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.