

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 (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.* \$69

Bone-in Ribeye 25oz.* \$65

New York 16oz.* \$55

T-Bone 20oz.* \$45

Cowboy Steak 20oz.* \$70

Prime Ribeye Tomahawk Cut 35oz. \$135 (Approx 40min preparation time)

Steak & Seafood Combinations

- Filet Mignon 8oz. & Petite Lobster* \$78

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.