

Coyote Grille Whiskey Den Lunch & Dinner Menu

Sunday - Thursday 11AM - 10PM | Friday - Saturday 11AM - 11PM

Appetizers

Spinach & Artichoke Dip

Spinach & Artichoke combined with Creamy Mornay Sauce served with Garlic Toasted Cristini

\$18

Shrimp Cocktail

Jumbo Shrimp, Avocado, Cilantro and Jalapeño Pepper

\$25

Beef Bulgogi Frites

Beef Bulgogi tossed with Potato Frites, Green Onion, Bell Pepper, Crisp Bean Sprouts, Jalapeños finished with a drizzle of Spicy Aioli Glaze & Roasted Sesame

\$25

Japanese Crab Cake Timbal

Crab Cake with Spicy Mayo Aioli and Unagi Sauce

\$19

Calamari Fritti

Calamari with Spicy Aioli and Citrus Arugula

\$18

Soup Du Jour

Ask your server for the Soup of the Day
(Thursday through Sunday Only)

Cup \$8 - Bowl \$14

Burger & Sandwiches

All served with Seasoned Garlic Fries

American Wagyu Bacon Cheeseburger

American Wagyu Patty, Bacon, Cheddar Cheese, Tomato, Onion and House Aioli on a Toasted Brioche Bun

\$28

Northern Grilled Swordfish Sandwich

Grilled Swordfish Steak, Arugula, Tomato, Onion and Spicy Aioli on a Toasted Brioche Bun

\$26

Spicy Milanese Chicken Sandwich

Fried Chicken Filet topped with Melted Mozzarella, Sliced Jalapeños, Arugula, Tomato, Herb Aioli on a Rosemary Focaccia Bread

\$25

Ribeye Cheesesteak Sandwich

Ribeye with Bell Pepper, Baby Bella Mushroom, Melted Mozzarella, Unagi Aioli served on a Rosemary Focaccia Bread

\$31

Ask your server for our Daily Chef's Special

Salads

Jumbo Shrimp Louie Salad

Jumbo Shrimp, Egg, Avocado, Roma Tomato, Cucumber and Crab Louie Dressing

\$18

Wedge Salad

Bacon, Egg Crumbles, Tomato, Pickled Red Onion and Bleu Cheese Dressing

\$15

Traditional Chicken Caesar Salad

Grilled Chicken, Baby Romaine Hearts, Herb Crouton, Pecorino Romano Cheese and Caesar Dressing

\$19

Asian Chicken Salad

Grilled Chicken, Asian Mixed Greens, Bean Sprouts, Peanuts, Bell Pepper, Snow Peas and Crispy Wontons tossed in a Sweet Soy Citrus Dressing

\$17

Blackened Citrus Salmon Salad

Blackened Salmon, Baby Greens, Cucumber, Green Beans, Roasted Bell Pepper, Tomato, Pineapple, Mandarin Oranges tossed in a Basil Pesto & Raspberry Dressing

\$23

Entrées

Chicken Jerusalem

Sautéed Chicken Cutlets with Artichokes & Mushrooms in a Sherry Cream Sauce with Golden Yukon Puree and Asparagus

\$28

Wild King Salmon Filet

Broiled Salmon Filet finished with a Silky Roasted Pepper Sauce on a Bed of Steamed Rice

\$32

Northern Swordfish Steak

Grilled Seasoned Swordfish in a Lemon White Wine Beurre Blanc Sauce served over Steamed Rice

\$45

Shrimp Scampi

Sautéed Shrimp, Garlic, Basil, Tomato and Linguine all tossed in a White Wine Butter Sauce

\$30

Chicken Alfredo

Grilled Chicken and a Rich Garlic Pecorino Romano Cheese Sauce over Fettuccine

\$27

Eggplant Parmesan

Breaded Eggplant, Rich Pomodoro Sauce, Mozzarella with Linguine

\$24

Steaks

All Steaks come with Golden Yukon Potato Puree & Vegetable of the Day

14 oz Ribeye - \$69 | 14 oz T-Bone - \$49 | 14 oz New York - \$56 | 14 oz Pork Chop - \$45

À La Carte

6oz Lobster \$28

6oz Salmon \$15

6oz Chicken \$10

Grilled Shrimp (3) \$8

Petite House Salad \$8

Golden Yukon Puree \$8

Seasoned Garlic Fries \$8

Golden Onion Rings \$8

Stuffed Baked Potato \$8

Extra Bread Service \$7

Vegetable of the Day \$8

Sautéed Mushroom \$9

Bourbon Steak Sauce \$3

Avocado \$5

Desserts \$14

Six Layer Chocolate Cake | New York Style Cheesecake | Crème Brûlée 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.