

Coyote Grille & Whiskey Den Dinner Menu

SUNDAY - THURSDAY 4PM - 10PM | FRIDAY & SATURDAY 4PM - 11PM

ASK YOUR SERVER FOR DAILY SPECIALS

Appetizers

Spinach & Artichoke Dip
Spinach & Artichoke combined with Creamy Mornay Sauce
served with Tortilla Chips
\$18

Shrimp Cocktail
Jumbo Shrimp, Avocado, Cilantro and Jalapeno Pepper
\$25

Japanese Crab Cake Timbal
Crab Cake served Spicy Mayo Aioli and Unagi Sauce
\$19

Calamari Fritti
Crispy Calamari served with Spicy Aioli and Citrus Arugula
\$18

Braised Ribeye Steak Bites
Slow-Braised Ribeye Steak served with an
Herb Gremolata Chimichurri Sauce
\$25

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
\$35

Pan-Seared Red Snapper
Pan-Seared Red Snapper in a Whites Wine Lemon Caper Sauce with
Braised Spinach and Chimichurri Rice
\$32

Shrimp Pomodoro
Succulent Shrimp tossed in a Bed of Linguine with a Vibrant
Basil-GarlicTomato Pomodoro Sauce and Garlic Sourdough Toast
\$29

Chicken or Shrimp Alfredo
Choice of Grilled Chicken or Shrimp tossed in a Rich Garlic
Pecorino Romano Cheese Sauce over Fettuccine served with
Garlic Sourdough Toast
\$27

14oz Grilled Frenched Pork Chop
Grilled French Cut Pork Chop finished with a Rich Soy Sauce
Demi-Glace and served with a Vibrant Roasted Corn Salsa
\$45

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 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, Tomatoes, Pineapple, Mandarin Oranges
tossed in a Basil Pesto & Raspberry Dressing
\$24

Soup Du Jour

(Thursday through Sundays Only)
Clam Chowder
CUP \$8 - BOWL \$14

Burgers & Sandwiches

All served with Seasoned French Fries

American Wagyu Bacon Cheeseburger
American Wagyu Patty, Bacon, Cheddar Cheese, Tomato, Onion
and House Aioli on a Toasted Brioche Bun
\$28

Ribeye Cheesesteak Sandwich
Ribeye with Bell Pepper, Baby Bella Mushroom, Melted
Mozzarella and Unagi Aioli served on a Rosemary Focaccia Bread
\$31

Grilled Chicken Club Sandwich
Grilled Chicken Breast, Mozzarella, Bacon, Tomato, Lettuce and
House Aioli on a Toasted Brioche Bun
\$30

Roast Beef French Dip
Tender Roast Beef piled high on a Toasted Hoagie Roll and
topped with Melted Mozzarella served with Homemade Au Jus
\$28

Steaks

All Steaks are paired with Golden Yukon Puree & Vegetable of the Day

14oz Ribeye \$69 | 14oz New York \$56 | 6oz Center Cut Filet \$72

Desserts

Six Layer Chocolate Cake \$15 | NY Strawberry Cheesecake \$14 | Baileys Chocolate Mousse \$12 | Carmel Flan \$12

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 Fries \$8
Golden Onion Rings \$8
Stuffed Baked Potato \$8

Extra Bread Service \$7
Vegetable of the Day \$8
Sautéed Mushrooms \$9
Bourbon Steak Sauce \$3
Avocado \$5

*Contains (or may contain) Raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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.