

Coyote Grille & Whiskey Den Lunch Menu

11AM - 4PM

ASK YOUR SERVER FOR DAILY SPECIALS

Appetizers

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

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

Beef Bulgogi Frites
Beef Bulgogi tossed with Potato Frites, Green Onion, Bell Peppers, Crisp Bean Sprouts, Jalapeños finished with a drizzle of Spicy Aioli and Roasted Sesame
\$25

Entrees

Chicken Jerusalem
Sauteed Chicken Cutlet with Artichokes & Mushroom in a Sherry Cream Sauce with Golden Yukon Puree and Vegetables
\$28

Bourbon Mushroom Chicken Scaloppini
Sauteed Chicken Breast with Baby Bella Mushrooms in a Bourbon Whiskey Sauce served with Golden Yukon Puree and Vegetables
\$26

Wild King Salmon
Broiled Salmon Filet finished with a Silky Roasted Pepper Sauce on a Bed of Rice
\$32

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

Cajun Shrimp or Chicken Pasta
Shrimp or Chicken tossed in a Mild Spiced Cajun Cream Sauce with Chili Flakes, Pecorino Romano Cheese over Fettucine served with Garlic Sourdough Toast
\$25

Ribeye Steak
8oz Prime Ribeye Steak served with Golden Yukon Potato Puree and Vegetables
\$32

Salads

Wedge Salad
Bacon, Egg Crumbles, Tomato, Pickled Red Onion and Blue Cheese Crumbles and Dressing
\$15

Asian Chicken Salad
Grilled Chicken, Asian Mixed Greens, Bean Sprouts, Peanuts, Bell Peppers, 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 Peppers, Tomato, Pineapple and Mandarin Oranges tossed in a Basil Pesto Raspberry Dressing
\$23

Sandwiches

All sandwiches served with seasoned fries

Ribeye Cheese Steak Sandwich
Ribeye with Bell Peppers, Baby Bella Mushrooms, Melted Mozzarella, Unagi Aioli served on Rosemary Focaccia Bread
\$31

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

Spicy Milanese Chicken Sandwich
Fried Chicken Filet topped with Melted Mozzarella, Sliced Jalapenos, Arugula & Tomato Herb Aioli on a Rosemary Focaccia Bread
\$25

Roast Beef French Dip
Tender Roast Beef piled high on a Toasted Hoagie Roll with Melted Mozzarella Cheese, served with a Rich Au Jus
\$26

BLT Grilled Cheese
Crispy Grilled Sourdough with Melted Mozzarella, Hickory Smoky Bacon, Bell Peppers, Fresh Lettuce, Tomato and Savory Aioli
\$18

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 Mushrooms \$9
Bourbon Steak Sauce \$3
Avocado \$5

Desserts

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

*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.