

Welcome to the Coyote Bar and Grill

All Entrées include fresh tortilla chips, homemade salsa, cowboy caviar, choice of house salad or soup of the day, Southwestern rice, refried beans and complementary dessert.

STEAKS

- NEW** FILET MIGNON WITH DEMI-GLACE - Two cuts of choice filets topped with a wild mushroom and caramelized onion demi-glaze 33.95
- NEW** T-BONE - 20 oz. The Cowboy Steak cut 31.95
- NEW YORK STRIP - A 14 oz. perfect trim cut 27.95
- RIB-EYE - A 16 oz. cut, tender and flavorful 33.95
- SPANISH FLAT IRON STEAK - A marinated pepper steak served on a bed of Southwestern rice topped with sautéed red, green, and gold bell peppers garnished with pink pepper corns 22.95

STEAK TOPPERS

- One dozen fresh mushrooms sautéed in garlic butter and white wine 8.50
- Fresh roasted whole jalapeños with a sprinkle of sea salt 4.95
- Onion rings - Beer Battered 3.95

SEAFOOD

- PRAWNS DIABLO - "The Devil's Prawns" Large Mexican wild caught shrimp, chipotle spice marinated, pan roasted and topped with a rich red sauce 25.95
- PRAWNS TODOS SANTOS - Large Mexican wild caught shrimp, lightly sautéed with roasted poblano chiles and fresh tomatoes in a chipotle cream sauce 25.95
- PRAWNS DE AJO- Large Mexican wild caught shrimp sautéed in olive oil, toasted garlic and guajillo chiles, served with warm corn tortillas and fresh lime wedges 25.95
- MAHI-MAHI - Wild caught, pan seared placed on top of fresh sautéed spinach and sweet baby tomatoes, glazed with a fresh basil salsa 22.95
- CALAMARI STEAK - Lightly breaded, grilled just right, then topped with a creamy cilantro butter sauce and toasted pine nuts 19.95
- NEW** CHILEAN COHO SALMON - Pan roasted and topped with a caramelized onion and balsamic glaze, served with fire roasted artichoke hearts and seasoned mashed potatoes 21.95
- NEW** BLACKENED COD FILET - Pan seared with our House Blend of Cajun seasonings topped with a corn and black bean salsa, served with grilled vegetables and French fried potatoes 19.95

CHICKEN

- CHICKEN SANTA FE - A boneless, skinless breast, breaded and grilled, served on a flour tortilla with melted cheeses, avocado & salsa 19.95
- CHICKEN CHILI RELLENO - A boneless skinless chicken breast, lightly breaded and grilled, topped with a green chili relleno, stuffed with jack and cheddar cheeses served with a creamy tomatillo sauce 22.95
- MEXICAN FRIED CHICKEN - Four pieces of delicious golden fried chicken, seasoned and deep fried just like we have enjoyed in our Mexican travels served with mashed potatoes, gravy and sautéed vegetables 18.95



PORK

- NEW** **PORK CHOP SAN MIGUEL** - 10 Oz center cut pork chop, all organic, grass fed, charbroiled, served on a warm corn tortilla and topped with a black bean verde sauce, and garnished with queso blanco 21.95
- CHILE VERDE** - Slow braised pork, seasoned, shredded and simmered in our tomatillo sauce with house roasted poblano chiles with a choice of flour or corn tortillas, and garnished with fresh lime and cilantro 19.95
- BBQ BABY BACK RIBS** - Delicious ribs that have been slow roasted, then grilled and seasoned with our own honey orange BBQ sauce 23.95
- MEXICAN "MILANESA"** - Two fresh pork steaks tenderized, battered, Breaded and grilled topped with a delicious mushroom sauce. This is a Traditional Northern Mexican dish 22.95
- NEW MEXICO STYLE PORK CARNITAS** - Slow roasted pork, shredded and grilled with Spanish onions and sweet bell peppers, all wrapped in flour tortillas and topped with a creamy tomatillo sauce, cheese, and sour cream 19.95

SOUTHWESTERN PASTAS

- NEW** **PRAWNS FETTUCCINE** - Jumbo prawns sautéed with mushrooms, organic tomatoes, fresh basil in our house basil pesto, tossed with fresh fettuccine pasta..... 25.95
- NEW** **WILD MUSHROOM RAVIOLI** - Roasted portabella and crimini mushrooms wrapped in egg pasta, tossed with a roasted red bell pepper cream sauce, organic tomatoes, caramelized onions and sautéed mushrooms..... 21.95
- SMOKED HALF CHICKEN OVER FETTUCCINE** - All natural, roasted half chicken, hickory smoked, fall off the bone tender, served on top of fresh fettuccine pasta tossed with sautéed mushrooms, roasted poblano chiles, fresh spinach in a chipotle pesto sauce 22.95
- NEW** **PASTA PRIMAVERA** - Fresh fettuccine pasta tossed with fire grilled eggplant, zucchini, red and yellow peppers, fresh tomatoes, basil leaves, and wild mushrooms in our house roasted tomato pesto..... 21.95

SALADS

- FLAT IRON STEAK AND POTATO SALAD** - Strips of flash grilled steak marinated in chipotle, fresh lime and cola, served on a bed of fresh greens , tomatoes, sweet peas, corn, red onions, black beans, chilled baby Yukon gold potatoes, and garnished with blue cheese crumbles 17.95
- MAHI-MAHI SALAD** - Wild caught, pan seared with a fresh basil glaze, placed on top of tossed greens, black beans, fresh corn, tomatoes, sugar peas and crisp corn tortilla strips. Served with our Southwestern mango citrus vinaigrette 19.95
- SOUTHWESTERN SEAFOOD SALAD** - Mesquite grilled prawns, fresh bay shrimp and rock crab piled on top of crisp greens, tomatoes, black beans, fresh corn, sugar peas and cheeses. Served with our creamy Southwestern ranch dressing 19.95
- FIRE ROASTED SHREDDED CHICKEN SALAD** - Grilled and placed on top of crisp greens, tomatoes, black beans, fresh corn, sugar peas and cheeses 17.95
- BOWL of SOUP and SALAD with Dessert**
Chips, Salsa and Cowboy Caviar included 11.95



MEXICAN CLASSICS

All entrées below include our four course meal.

SEAFOOD TACOS - Two crisp corn tortillas, stuffed with prawns, bay shrimp, and crab meat, topped with cheeses, crisp lettuce and salsa	18.95
SEAFOOD ENCHILADAS - Two flour tortillas filled with sautéed prawns, bay shrimp, crab meat and mushrooms, rolled with cheeses and topped with a Spanish cream sauce	19.95
SEAFOOD BURRITO - Large chili tomato tortilla stuffed with Southwestern rice, homemade refried beans, prawns, bay shrimp, crab meat, cheeses, fresh lettuce and tomatoes, topped with our tangy tomatillo sauce	18.95
SEAFOOD TOSTADA - Crisp corn tortillas layered with Southwestern rice, refried beans, fresh lettuce, tomato, cheese and a sautéed mixture of shrimp, crab, and prawns; all topped with sour cream	18.95

All entrées below are 17.95

Choose one of the following

- * Fire Roasted Shredded Chicken
- * Slow Braised Shredded Beef
- * Roasted Pork Carnitas with Grilled Spanish Onions and Sweet Bell Peppers
- * Chorizo "Spanish Style" Ground and Grilled, - a little spicy.
- * Vegetarian Option - Fresh Mixture of Sautéed Spinach, Mushrooms, Tomatoes, Roasted Poblano Chiles and Cheese.

TACOS - Two crisp corn tortillas (your choice) topped with cheeses, crisp lettuce and salsa.

ENCHILADAS - Two flour tortillas (your choice) with cheeses rolled and topped with our rich red chili sauce.

BURRITO - Large chili tomato tortilla stuffed with Southwestern rice, refried beans (your choice) cheeses fresh lettuce, salsa and topped with our tomatillo verde sauce.

TOSTADA GRANDE - Crisp corn tortillas (your choice) topped with refried beans, Southwestern rice, fresh lettuce, cheeses, salsa, guacamole and sour cream.

COYOTE EXTRAS

GUACAMOLE - Fresh avocado seasoned just right	3.95
FRESH SOUR CREAM	1.00
MINIMUM or SPLIT CHARGE	
Includes choice of soup or salad and dessert	7.95

- * Six or more guests: one check per table please. 17% Gratuity added for six or more guests.