

Lunch



STARTERS

San Ignacio Board - \$19

Assorted salamis, Mediterranean olives, selection of gourmet cheeses, assorted nuts (no peanuts), house-made fruit chutney (varies), crostini, dried apricots.

Shrimp Cocktail* - \$14

Traditional shrimp cocktail with a twist. Served with cocktail sauce and Cajun remoulade and lemon wedges. (Five shrimp.)

Fried Fish Tacos* - \$13

Battered fried Cod fish, lemon aioli spread, cabbage, pico and citrus crema.

Eleanor's Stuffed Chili* - \$14

Mild yellow pepper stuffed with smoked pulled pork, jack & cheddar cheese, wrapped in bacon, then roasted golden brown. Served with spicy chili ranch.

Bruschetta - \$12

Bread, mozzarella and pesto. All house made with tomatoes and reduced balsamic and sprinkled with parmesan.

Chicken Quesadilla* - \$12

Chicken, green chilis, jack and cheddar cheese mix, 12" flour tortilla. Served with salsa and sour cream.

Wings* - \$13

Wings with choice of Carolina BBQ, whiskey or buffalo style. (Eight jumbo wings.)

SALADS

Grilled Shrimp Salad* - \$16

Grilled shrimp, mixed greens, red bell peppers, jicama, orange segments, carrots, cherry tomatoes, wonton crunchies, roasted garlic, ginger vinaigrette and goat cheese crumbles. No half size

Chopped & Tossed Coyote Cobb* - \$15/\$9

House blended greens with grilled chicken, bacon, hard boiled egg, tomato, avocado and bleu cheese crumbles.

Fruit & Jicama Salad - \$13

Greens, strawberries, blueberries, jicama, raspberry vinaigrette, and feta cheese.

Add Shrimp (\$5) or Salmon (\$6) to any salad. Dressings Available: Ranch, Bleu

Steak Salad* - \$16

Grilled flank steak (4 oz) with mixed greens, black beans, corn, red onion, red bell pepper strips, tomato, cotija cheese, fried tortilla strips and chipotle ranch dressing. No half size.

Festival Salad* - \$15/\$9

House blended greens with grilled chicken, oranges, grapes, strawberries, candied pecans, feta cheese and honey Dijon dressing.

House Salad - \$7

House blend greens served with tomatoes, red onions, cucumber and choice of dressing.

Cheese, French, 1000 Island, Italian, and house made Pesto Balsamic.

SANDWICHES AND WRAPS

Grilled Chicken and Brie* - \$14

Seasoned grilled chicken breast, melted brie, lettuce, tomato, shaved red onion, apple aioli spread on a grilled brioche bun.

Reuben* - \$15

Classic corn beef sandwich with sauerkraut, 1000 island dressing, Swiss cheese on toasted marble rye.

Classic Burger* - \$15

Burger, green leaf lettuce, tomato, onions, pickles, and your choice of cheese on a brioche bun. May add a fried egg, bacon, mushrooms and/or avocado. \$2 each.

Chicken Ranch Burger* - \$14

House ground chicken burger, ranch spread, lettuce and tomato on a Brioche bun. Add avocado, cheese, mushrooms for and additional price.

Coyote Dip* - \$15

Shaved roast beef, grilled onions, horseradish Havarti cheese and au jus on a brioche sub roll.

Veggie Wrap - \$12

Jicama, cucumber, carrots, alfalfa sprouts, tomato and lemon artichoke spread wrapped in a tomato basil tortilla.

Curry Chicken Salad Wrap - \$14

Chicken, Bing cherries, apples and walnuts with mayonnaise, lettuce, tomato, celery and onions on a flour tortilla.

Tuna Wrap - \$13

Tuna, dill pickles, onions, celery, lettuce, tomato, and lemon aioli wrapped in a 12" spinach herb flour tortilla.

Coyote Bourbon Burger* - \$17

Burger, bacon, house-made bourbon sauce, Swiss cheese, and tobacco onions on a grilled brioche bun, lettuce and tomato.

All sandwiches and wraps come with your choice of side. Fries, coleslaw or salad. Sweet potato fries, onion rings or soup is a \$2 up-charge.

SPECIALTIES

Chicken Marsala* - \$22

Pan seared chicken breast, marsala mushroom demi glace, whipped potatoes, and vegetables.

Morgan's Mushroom Steak* - \$22

Seasoned ground beef patty with rich mushroom gravy. Served with whipped potatoes and sautéed vegetables.

Vegetable Coyote - \$20

Sliced grilled yam, garlic hummus, corn, black beans, red bell pepper, red onion, chickpeas, cotija cheese, and honey aioli. Served with sautéed vegetables.

SIDES

Fries or Sweet Potato Fries - \$5

Pasta Fagioli Soup - \$5/\$7

Cole Slaw - \$4

House Battered Onion Rings - \$6/\$10

New England Clam Chowder - \$5/\$7 (Fridays Only)

Side Caesar Salad - \$8

Split Plate Charge - \$4

Coyote Grill

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Menu items in our restaurant may include or come in contact with allergens including eggs, dairy, wheat, soy, fish, shellfish, peanuts, tree nuts, and sesame.

Dinner



STARTERS

San Ignacio Board - \$19

Assorted salamis, Mediterranean olives, selection of gourmet cheeses, assorted nuts (no peanuts), house-made fruit chutney (varies), crostini, dried apricots.

Shrimp Cocktail* - \$14

Traditional shrimp cocktail with a twist. Served with cocktail sauce and Cajun remoulade and lemon wedges. (Five shrimp.)

Eleanor's Stuffed Chili* - \$14

Mild yellow pepper stuffed with smoked pulled pork, jack & cheddar cheese, wrapped in bacon, then roasted golden brown. Served with spicy chili ranch.

Bruschetta - \$12

Bread, mozzarella and pesto. All homemade with tomatoes and reduced balsamic and sprinkled with parmesan.

Artichoke Dip - \$10

House made roasted artichoke dip with crostini

SALADS

Grilled Shrimp Salad* - \$16

Grilled shrimp, mixed greens, red bell peppers, jicama, orange segments, carrots, cherry tomatoes, wonton crunchies, roasted garlic, ginger vinaigrette and goat cheese crumbles.

Chopped & Tossed Coyote Cobb* - \$15

House blended greens with grilled chicken, bacon, hard-boiled egg, tomato, avocado and blue cheese crumbles.

Fruit & Jicama Salad - \$13

Greens, strawberries, blueberries, jicama, raspberry vinaigrette, and feta cheese.

Steak Salad* - \$16

Grilled flank steak (4 oz) with mixed greens, black beans, corn, red onion, red bell pepper strips, tomato, cotija cheese, fried tortilla strips and chipotle ranch dressing.

Festival Salad* - \$15

House blended greens with grilled chicken, oranges, grapes, strawberries, candied pecans, feta cheese and honey Dijon dressing.

House Salad - \$7

House blend greens served with tomatoes, red onions, cucumber and choice of dressing.

Add Shrimp (\$5) or Salmon (\$6) to any salad. Dressings available: Ranch, Bleu Cheese, French, Thousand Island, Italian, and house-made Pesto Balsamic.

SPECIALTIES

Salmon* - \$26

Pan-seared salmon, yellow bell pepper coulis, fried yam haystack, and vegetables.

The Ironed Coyote* - \$29

Charbroiled 8 oz. flat iron steak, red wine rosemary demi-glace, whipped potatoes, vegetables, roasted garlic compound butter.

Pork Picatta* - \$24

Sautéed Scaloppini of Pork Tenderloin, capers, lemon juice, white wine demi-glace sauce, whipped potatoes and vegetables

Chicken Marsala* - \$22

Pan-seared chicken breast, Marsala mushroom demi-glace, whipped potatoes, and vegetables.

Morgan's Mushroom Steak* - \$22

Seasoned ground beef patty with rich mushroom gravy. Served with whipped potatoes and sautéed vegetables.

Vegetable Coyote - \$20

Sliced grilled yam, garlic hummus, corn, black beans, red bell pepper, red onion, chickpeas, cotija cheese, and honey aioli. Served with sautéed vegetables.

SANDWICHES

Chicken Ranch Burger* - \$14

House ground chicken burger, ranch spread, lettuce and tomato on a brioche bun. Add avocado, cheese, mushrooms for an additional price.

Classic Burger* - \$15

Burger, green leaf lettuce, tomato, onions, pickles, and your choice of cheese on a brioche bun. May add a fried egg, bacon, mushrooms and/or avocado. \$2 each. Make it a Bourbon Burger for \$2 more.

Reuben* - \$15

Classic corned beef sandwich with sauerkraut, Thousand Island dressing, Swiss cheese on toasted marble rye.

All sandwiches and wraps come with your choice of side. Fries, coleslaw or salad. Sweet potato fries, onion rings or soup is a \$2 up-charge.

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