



COYOTE STEAKHOUSE

~ START HERE ~

SHRIMP COCKTAIL

4 jumbo shrimp prawns,
homemade cocktail sauce, lemon ... 20

FRIED CALAMARI

rings and tentacles, marinara and cocktail sauce for dipping ... 16

COASTAL CRAB CAKES

made with 100% blue lump crab, garlic remoulade ... 20

AHI TARTARE

sushi grade tuna, green onion, sesame seeds, fresh ginger,
sesame oil, garlic, fresh cilantro, fresh avocado, lime zest,
won-ton crisps ... 18

OYSTERS ROCKEFELLER

ON THE HALF SHELL

prepared in the traditional style ... 20

BAKED BRIE

garlic, honey, toasted almonds, crostini, sliced apples, grapes ... 16

THICK CUT ONION RINGS

sweet onions, homemade ranch for dipping ... 16

LOBSTER LOUIE SALAD

fresh maine lobster, crab claw meat, fresh asparagus, radishes, cucumber, tomato,
hard-boiled egg, romaine lettuce, house made louie dressing...36

WEDGE SALAD

shaved red onion, crumbled bacon, bleu cheese crumbles,
grape tomatoes, toasted almonds,
chopped hard-boiled egg, bleu cheese dressing ... 14

CAESAR SALAD

house made dressing with anchovies ... 14
add grilled salmon...18, chicken...10

MIXED GREEN SALAD

mixed greens, grape tomatoes, grated carrots, shaved red onion,
fresh beets, cucumbers, bleu cheese, ranch or house dressing
(sun-dried tomatoes, balsamic vinegar, olive oil and fresh herbs) ... 14

SOUP DU JOUR

made fresh daily ... 10

~ ENTREES ~

all entrees served with choice of soup or mixed green salad
caesar salad or wedge salad additional ... 3
served with vegetable du jour and
house mashed potatoes unless otherwise noted

~ PRIME GRADE STEAKS~

NEW YORK STRIP LOIN

12 oz... 59

FILET MIGNON

6 oz... 44

SURF AND TURF with half maine lobster...80

TOP SIRLOIN/BASEBALL CUT

7 oz... 39

~ STEAKS AND CHOPS ~

T-BONE

18 oz... 54

RIB EYE

14 oz... 50

PORK PORTERHOUSE

bone-in, roasted. served with chef's delicious apple chutney 20 oz... 36

NEW ZEALAND RACK OF LAMB

chef's fresh rosemary-mustard herb rub, roasted garlic
horseradish sauce, apple mint jelly... 42

**PRIME RIB WITH
YORKSHIRE PUDDING**

(saturday night only)

creamy horseradish au jus for dipping 14 oz... 44

STEAK TOPPERS

all made from scratch
sautéed mushroom medley,
béarnaise sauce,
bleu cheese butter ... 8

KOBE BEEF BURGER

extra sharp cheddar, caramelized onion, crumbled bacon,
ketchup, mayo, golden fries 10 oz... 20

CORNISH GAME HEN

stuffed with wild rice, chopped medjool dates,
pecans, herbs and parmesan cheese. stock reduction ... 34

PORK SHANK OSSO BUCCO

slow roasted for tenderness. stock reduction ... 35

LOBSTER THERMADOR

whole maine lobster paired with a velvety wine cream sauce and herbs. classic french dish served with wild rice ... 80

FRESH MAINE LOBSTER

Served with wild rice, fresh drawn butter and lemon
whole ... 75 half ... 42

SALMON FILET

pacific caught, brushed with olive oil, seasoned with panko bread crumbs, parmesan cheese, horseradish and herbs. baked and plated with light garlic-dijon cream sauce, wild rice ... 39

SHRIMP SCAMPI

jumbo shrimp, traditional style with butter, garlic, lemon juice, fresh herbs and wild rice
full order (5) ... 42 half order (3) ... 29

PORTOBELLO MUSHROOM CAP

marinated, pan seared, topped with chef's black bean cake. served with porcini mushroom reduction. gluten free ... 26

PERSONALIZED VEGETARIAN MEAL

choose 3 from the side options ... 25

SIDE OPTIONS

mini mixed green salad

mini caesar salad

mini wedge salad

house mac 'n'cheese

fresh steamed asparagus with house hollandaise

wilted fresh spinach with roasted beets

broccoli crown with house hollandaise

vegetable of the day

baked potato

house mashed potatoes

golden french fries

9

CHILDREN'S MENU

quarter pound cheddar cheese burger served with golden french fries ... 15

chicken tenders served with ranch dressing and golden french fries ... 15

PRIX FIXE MENU

3 courses \$29 (After 6:00 pm \$36)
Large parties, ten or more, pay \$36 per person, all night

Choose 1 appetizer, 1 entrée and 1 dessert,
or choose 2 appetizers and 1 dessert

1. APPETIZER

SINGLE CRAB CAKE

made with 100% blue lump crab, garlic remoulade.

AHI TARTARE

sushi grade tuna, green onion,
sesame seeds, fresh ginger,
sesame oil, garlic, fresh
cilantro, avocado, lime zest.
won-ton crisps.

FRIED CALAMARI

rings and tentacles, marinara
sauce for dipping.

THICK CUT ONION RINGS

sweet onions, homemade
ranch for dipping.

CAESAR SALAD

romaine, caesar dressing with
anchovies, parmesan cheese.

WEDGE SALAD

red onion, bacon, bleu cheese
crumbles, grape tomatoes,
toasted almonds, chopped
hard boiled egg,
bleu cheese dressing.

MIXED GREEN SALAD

SOUP DU JOUR

2. ENTRÉE

SESAME-GARLIC GRILLED
PORK TENDERLOIN
marinated overnight in soy
sauce, sesame oil, brown
sugar, honey, dry sherry,
garlic. chef's secret sauce.

HALF CORNISH
GAME HEN
stuffed with wild rice,
medjool dates, pecans, herbs
and parmesan cheese.

CHICKEN CORDON BLEU
marinated boneless breast of
chicken stuffed with black-forest ham and swiss
cheese, baked. topped with
chef's white sauce.

HOUSE MEATLOAF
special blend of ground beef,
veal, pork and herbs.
chef's garlic sauce.

FLAT IRON STEAK
sliced and served with the chef's beef burgundy
porcini mushroom sauce.

PAN SEARED TROUT
plated with the chef's rich
lemon butter sauce
and wild rice.

the above entrées are served with homemade
mashed potatoes and vegetable du jour unless otherwise noted.

COYOTE MAC AND CHEESE
four cheese blend, bacon, toasted bread crumbs.
served with vegetable du jour.

PORTOBELLO
MUSHROOM CAP
marinated, pan seared, topped with the chef's black bean cake.
porcini mushroom reduction. gluten free.

2. DESSERT

COCONUT SNOWBALL
french vanilla ice cream
rolled in toasted coconut
and nestled in a puddle of
hot fudge chocolate.

COBBLER OF THE DAY
ask your server for today's
variety. served warm with
french vanilla ice cream.

SUGAR FREE CHEESECAKE

SCOOP OF FRENCH VANILLA ICE CREAM