

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, choice of refried or black beans and complementary dessert.

STEAKS

NEW YORK STRIP - A 16 oz. perfect trim cut 28.95

RIB-EYE - A 16 oz. cut, tender and flavorful 34.95

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 24.95

NEW CARNE ASADA - Slices of choice New York Steak (14-ozs) marinated in traditional Mexican spices flash grilled, served on top of corn tortillas with grilled onions and bell peppers and garnish of guacamole and sour cream. 24.95

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

NEW PRAWNS DE PESTO- Large Mexican prawns, mesquite grilled sautéed in a creamy basil pesto sauce served over Spanish rice with fried potatoes "a classic dish from Tucson Arizona" 27.95

PRAWNS DIABLO - "The Devil's Prawns" Large Mexican wild caught shrimp, chipotle spice marinated, pan roasted and topped with a rich red sauce 27.95

PRAWNS TODOS SANTOS - Large Mexican wild caught shrimp, lightly sautéed with roasted poblano chiles and fresh tomatoes in a chipotle cream sauce 27.95

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 27.95

MAHI-MAHI - Wild caught, pan seared placed on top of fresh sautéed spinach and sweet baby tomatoes, glazed with a fresh mango salsa 24.95

CALAMARI STEAK - Lightly breaded, grilled just right, then topped with a creamy cilantro butter sauce and toasted pine nuts 21.95

CHILEAN COHO SALMON - Pan roasted and topped with a caramelized onion and balsamic glaze, served with fire roasted artichoke hearts and seasoned mashed potatoes 23.95

BLACKENED COHO SALMON or MAHI-MAHI - Pan seared with our House Blend of Cajun seasonings topped with a mango salsa, served with grilled vegetables and French fried potatoes 21.95

CHICKEN

CHICKEN SANTA FE - A boneless, skinless breast, breaded and grilled, served on a flour tortilla with melted cheeses, avocado & salsa 21.95

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 24.95

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 21.95



PORK

- 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 21.95
- BBQ BABY BACK RIBS** - Delicious ribs that have been slow roasted, then grilled and seasoned with our own honey orange BBQ sauce 25.95
- MEXICAN "MILANESA"** - Two fresh pork steaks tenderized, battered, Breaded and grilled topped with a delicious mushroom sauce. This is a Traditional Northern Mexican dish 24.95
- 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 21.95

SOUTHWESTERN PASTAS

- NEW LOBSTER RAVIOLI** - Fresh lobster blended with ricotta cheese wrapped in thin egg pasta, topped with our creamy shrimp sauce and organic tomatoes 27.95
- PRAWNS FETTUCCHINE** - Jumbo prawns sautéed with mushrooms, organic tomatoes, fresh basil in our house basil pesto, tossed with fresh fettuccine pasta..... 26.95
- ROASTED CHICKEN AND MUSHROOM FETTUCCHINE** - All natural, organic, breast of chicken chunks seasoned grilled and tossed with wild mushrooms, caramelized onions in a creamy mushroom sauce with fresh fettuccine, garnished with toasted pine nuts..... 23.95
- NEW ROASTED CHICKEN CILANTRO FETTUCCHINE** - All natural, organic, breast of chicken tossed with organic mushrooms and tomatoes in a creamy cilantro butter sauce with toasted pine nuts..... 23.95

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 19.95
- MAHI-MAHI OR COHO SALMON 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..... 21.95
- 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 22.95
- FIRE ROASTED SHREDDED CHICKEN SALAD** - Grilled and placed on top of crisp greens, tomatoes, black beans, fresh corn, sugar peas and cheeses 20.95
- BOWL of SOUP and SALAD with Dessert**
Chips, Salsa and Cowboy Caviar included 13.95

