



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

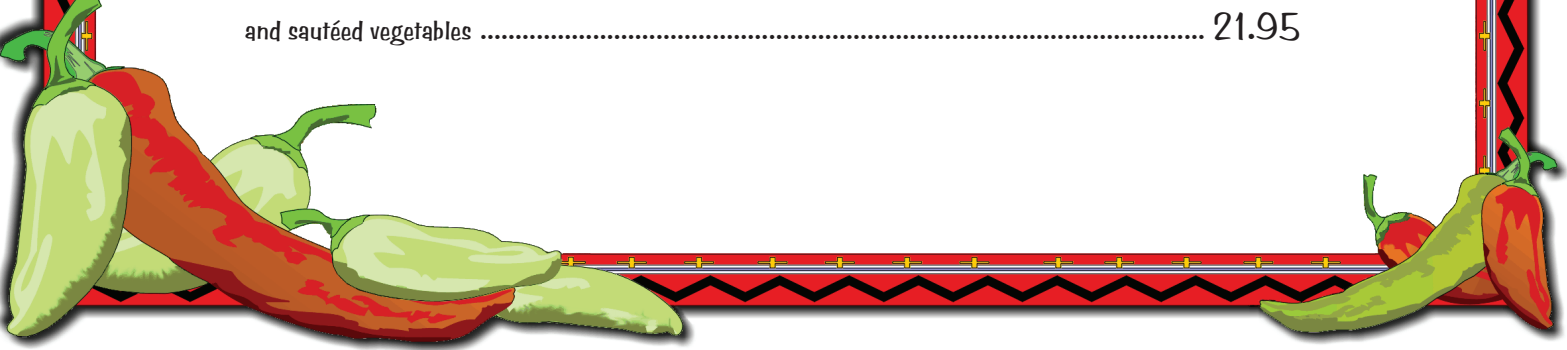
	NEW YORK STRIP - A 16 oz. perfect trim cut	28.95
	RIB-EYE - A 16 oz. cut, tender and flavorful	34.95
	SPANISH FLAT IRON STEAK - A marinated pepper steak served on a bed of Southwestern rice topped with sautéed red, green, and gold bell peppers garnished with pink pepper corns	24.95
NEW	CARNE ASADA - 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 sauted 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 FETTUCCINE** - 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 FETTUCCINE** - 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 FETTUCCINE** - 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



MEXICAN CLASSICS

All entrées below include our four course meal.

Choice of homemade refried or black beans and Southwestern rice.

SEAFOOD TACOS - Two crisp corn tortillas, stuffed with prawns, bay shrimp, and crab meat, topped with cheeses, crisp lettuce and salsa 19.95

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 20.95

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 and sour cream 19.95

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 19.95

OUR FAMOUS FAJITAS - Your choice: marinated tender strips of New York steak, seasoned chunks of boneless skinless chicken breast or grilled prawns. Flash grilled with Spanish onions, yellow, red and green bell peppers, served with warm flour tortillas, homemade rice and beans..... 19.95

All entrées below are 18.95

Choose one of the following

- * Fire Roasted Shredded Chicken
- * Slow Braised Shredded Beef
- * Roasted Pork Carnitas with Grilled Spanish Onions and Sweet Bell Peppers
- * 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 and sour cream.

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.

* Debit and credit cards subject to 3% surcharge

