



Lunch

STARTERS

San Ignacio Board - \$19

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

Shrimp Cocktail - \$14

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

Eleanor's Stuffed Chili - \$14

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

Bruschetta - \$13

Bread, mozzarella, and pesto, all house-made, with tomatoes and reduced balsamic. Sprinkled with Parmesan.

Fried Fish Tacos - \$13

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

Wings - \$13

Eight jumbo wings with choice of Carolina BBQ, whiskey or buffalo sauce.

Chicken Quesadilla - \$12

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

SALADS

Grilled Shrimp Salad - \$16

Grilled shrimp, house-blended greens, red bell peppers, jicama, orange segments, carrots, cherry tomatoes, wonton crunchies, goat cheese crumbles, and ginger vinaigrette dressing.

Steak Salad* - \$16

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

Chopped & Tossed Coyote Cobb - \$15

House-blended greens with grilled chicken, bacon, hard-boiled egg, tomato, avocado, bleu cheese crumbles, and choice of 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-blended greens with tomatoes, red onions, cucumber, and choice of dressing.

Add Shrimp (\$5) or Salmon (\$6) to any salad.

Dressing options: Ranch, Bleu Cheese, French, Thousand Island, Italian, Caesar, Pesto Balsamic, Chipotle Ranch

SANDWICHES

Reuben - \$15

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

Classic Burger* - \$15

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

Coyote Dip - \$15

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

Chicken Ranch Burger - \$14

House-ground chicken burger, ranch spread, lettuce, and tomato on a brioche bun. Add avocado, cheese, bacon, and/or mushrooms for \$2 each.

Cubano - \$14

Grilled porchetta, ham, melted Swiss cheese, dill pickles, and Sriracha-Dijon mustard spread on a grilled hoagie roll.

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, and tomato wrapped in a 12" spinach herb flour tortilla.

Veggie Wrap - \$12

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

All sandwiches come with your choice of side: fries, coleslaw, salad, sweet potato fries (\$2), onion rings (\$2), or soup (\$2).

Cheeses: American, Cheddar, Pepperjack, Swiss, Bleu Cheese

SPECIALITIES

Morgan's Mushroom Steak* - \$23

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

Chicken Marsala - \$23

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

Vegetable Coyote - \$20

Fried Arancini (risotto) balls stuffed with goat cheese, sautéed spinach, marinara, sautéed vegetables, and balsamic reduction.

SIDES

For sides with meals, please see options under the 'Sandwiches' section.

Fries - \$5/\$8

Sweet Potato Fries - \$5/\$8

Onion Rings - \$6/\$10

Side Caesar Salad - \$8

Coleslaw - \$4

Chicken Supreme Soup - \$5/\$7

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

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.

*These items may be served undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Split Plate Charge (all main courses) - \$4



Dinner

STARTERS

San Ignacio Board - \$19

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

Shrimp Cocktail - \$14

Traditional shrimp cocktail with a twist. Served with cocktail sauce, 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 chipotle ranch.

Bruschetta - \$12

Bread, mozzarella, and pesto, all house-made, with marinated tomatoes, basil, and reduced balsamic. Sprinkled with Parmesan.

Artichoke Dip - \$10

House-made roasted artichoke dip with crostini.

SPECIALITIES

The Ironed Coyote* - \$29

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

Salmon* - \$26

Pan-seared salmon, light tomato-rosemary sauce, fettuccine pasta, and sautéed mushrooms. Served with sautéed vegetables.

Crimson Snapper* - \$26

Pan-seared Crimson Snapper, sundried tomato-agave sauce, loaded rice pilaf, and sautéed vegetables.

Chicken Marsala - \$23

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

Morgan's Mushroom Steak* - \$23

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

Vegetable Coyote - \$20

Fried Arancini (risotto) balls stuffed with goat cheese, sautéed spinach, marinara, sautéed vegetables, and balsamic reduction.

SANDWICHES

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Reuben - \$15

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

Chicken Ranch Burger - \$14

House-ground chicken burger, ranch spread, lettuce. and tomato on a brioche bun. Add avocado, cheese, bacon, and/or mushrooms for \$2 each.

All sandwiches come with your choice of side: fries, coleslaw, salad, sweet potato fries (\$2), onion rings (\$2), or soup (\$2).
Cheese options: American, Cheddar, Pepperjack, Swiss, Bleu Cheese

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