

STARTERS

Shrimp Cocktail - \$14

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

Eleanor's Stuffed Chilis - \$14

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

Bruschetta - \$13

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

Fried Fish Tacos - \$13

Battered fried fish, lemon aioli spread, cabbage, pico de gallo, and citrus crema in a flour tortilla. 3 tacos.

Iceberg Chicken Tacos - \$13

Marinated and grilled chicken, fiesta relish, and avocado-lime aioli in an Iceberg lettuce leaf. 3 tacos.

Wings - \$13

Eight jumbo wings with choice of Carolina BBQ, Thai sweet chili, 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, orange segments, carrots, cherry tomatoes, wonton crunchies, goat cheese crumbles, and ginger vinaigrette dressing.

Steak Salad* - \$16

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

Thai Howler - \$15

House-blended greens, grilled chicken, snow peas, water chestnuts, bean sprouts, red bell peppers, chow mein noodle crunchies, and Thai peanut dressing.

Coyote Cobb - \$15

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

Chicken Caesar - \$15

Romaine lettuce, croutons, Parmesan, chicken, and house-made Caesar dressing.

House Salad - \$7

House-blended greens with tomatoes, red onions, cucumber, and choice of dressing.

Add or substitute chicken, shrimp, salmon, or steak* on any salad for an additional charge (charge varies by protein choice).

Dressings: Ranch, Bleu Cheese, French, 1000 Island, Italian, Caesar, Pesto Balsamic, Chipotle Ranch, Ginger Vinaigrette, Thai Peanut



SIDES

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

Fries - \$5/\$8

Coleslaw - \$4

Sweet Potato Fries - \$5/\$8

Onion Rings - \$6/\$10

Minestrone & Sausage Soup - \$5/\$7

New England Clam Chowder - \$5/\$7
(Chowder available on Fridays only)

SANDWICHES

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.

Monte Cristo - \$16

Turkey, ham, Swiss cheese, mustard, and mayonnaise on white bread. Battered, fried, and served with strawberry preserves.

Carolina BBQ Burger* - \$16

Burger, green leaf lettuce, tomato, tobacco onions, Carolina BBQ sauce, and your choice of cheese on a brioche bun. Add a fried egg, bacon, mushrooms, and/or avocado for \$2 each.

Coyote Dip - \$15

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

Reuben - \$15

Classic corned beef sandwich with sauerkraut, 1000 Island dressing, and Swiss cheese on rye.

Turkey Bacon Swiss - \$15

Grilled turkey, bacon, Swiss cheese, sautéed mushrooms and spinach, and lemon aioli on sourdough.

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.

Chicken Salad Wrap - \$13

Chicken, onions, celery, lettuce, tomato, and mayonnaise on a 12" flour tortilla.

Tuna Wrap - \$13

Tuna, dill pickles, onions, celery, lettuce, and tomato wrapped in a 12" spinach herb flour 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 served with a rich mushroom demi-glace, whipped potatoes, and sautéed vegetables.

Apricot Chicken - \$25

Pounded chicken breast stuffed with smoked Gouda cheese, apricots, and spinach. Served with a chicken velouté thyme sauce, whipped potatoes, and sautéed vegetables.

Vegetable Coyote - \$20

Cheese tortellini served with roasted carrots, onions, parsnips, sundried tomato, and spinach.

Topped with basil pesto sauce, Parmesan cheese, and a balsamic drizzle. Add chicken, shrimp, salmon, or steak* for an additional charge (charge varies by protein choice).



Split Plate Charge (all salads, sandwiches, and specialities) - \$4

*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.

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.