

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 Chilis - \$14

Mild yellow peppers stuffed with smoked 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 marinated tomatoes, basil, and reduced balsamic vinegar. Sprinkled with Parmesan.

Artichoke Dip - \$10

House-made roasted artichoke dip served with crostini. Extra crostini available for an additional \$3 charge.



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, carrots, 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



SANDWICHES

Classic Burger* - \$16

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.

Carolina BBQ Burger* - \$17

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.

Chicken Ranch Burger - \$15

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).

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

SPECIALITIES

New York Strip* - \$29

10 oz. Black Angus New York Strip steak, charbroiled and crusted with black pepper.

Served with a potato cheese croquette, a caramelized onion and mushroom demi-glace, and sautéed vegetables.

Shrimp and Scallop Penne - \$28

Sautéed sea scallops (4), jumbo shrimp (4), penne pasta, garlic, red chili flakes, white wine, lemon juice, tomatoes, and a splash of cream, all topped with Parmesan.

Salmon - \$27

Pan-seared Atlantic salmon with an agave-garlic-red pepper drizzle. Served over a roasted vegetable-potato hash.

Swordfish - \$26

Grilled 7 oz. swordfish steak served with lemon garlic butter, a warm lentil-corn-red pepper relish, and sautéed vegetables.

White Wine Chicken - \$25

Sautéed chicken breast, fresh thyme, and a white wine cream sauce. Served over rice pilaf and sautéed vegetables.

Morgan's Mushroom Steak* - \$24

Seasoned ground beef patty served with a rich mushroom demi-glace, 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).



SIDES

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

Sweet Potato Fries - \$5/\$8

Coleslaw - \$4

Fries - \$5/\$8

Onion Rings - \$6/\$10

Sautéed Vegetables - \$4

Whipped Potatoes - \$5

Roll with Butter - \$1

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

New England Clam Chowder - \$5/\$7

(Chowder available on Fridays only)



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.