

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. Ideal for 2-4 people.

Eleanor's Stuffed Chilis - \$14

Mild yellow peppers stuffed with smoked pulled pork and jack & cheddar cheese, then wrapped in bacon and roasted golden brown. Served with spicy chipotle ranch. Ideal for 2-3 people.

Shrimp Cocktail - \$14

Traditional shrimp cocktail with a twist. Served in a martini glass with cocktail sauce, Cajun remoulade, and lemon wedges. Five shrimp; additional shrimp \$3 each.

Bruschetta - \$13

Bread, mozzarella, and pesto, all house-made, with marinated tomatoes, basil, and house-reduced balsamic vinegar. Sprinkled with Parmesan. Ideal for 2-4 people.

Artichoke Dip - \$10

House-made roasted artichoke dip served with crostini. Extra crostini available for an additional \$3 charge. Ideal for 2-4 people.



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.

Chicken Caesar - \$15

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

Coyote Cobb - \$15

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

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

Ironed Coyote* - \$29

Grilled 8 oz. flat iron steak, caramelized pearl onions, and a tri-colored peppercorn demi-glace. Served with whipped potatoes and sautéed vegetables.

Salmon - \$27

Seared salmon served over pappardelle pasta with a lemon-mustard-dill beurre blanc and sautéed vegetables.

Chicken Picatta - \$25

Sautéed scallopini of chicken breast with a lemon-white-wine-caper demi-glace, whipped potatoes, and sautéed vegetables.

Shrimp Linguine - \$24

Sautéed jumbo shrimp, garlic, red chili flakes, spinach, diced red pepper, and white wine butter sauce tossed with linguine.

Morgan's Mushroom Steak* - \$24

Seasoned ground beef patty served with a rich mushroom demi-glace, whipped potatoes, and sautéed vegetables.

Veggie Coyote - \$20

Cheese tortellini, roasted carrots, onions, parsnips, sundried tomato, spinach, basil pesto sauce, Parmesan cheese, and a balsamic drizzle. Add chicken, shrimp, salmon, or steak* for an additional charge.



SIDES

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

Sweet Potato Fries - \$5/\$8

Fries - \$5/\$8

Onion Rings - \$6/\$10

Sautéed Vegetables - \$4

Whipped Potatoes - \$5

Coleslaw - \$4

Roll with Butter - \$1

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

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



Split Plate Charge (all salads, sandwiches, and specialties) - \$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.