

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.

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.

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, Oil and Vinegar



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* - \$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.

Monte Cristo - \$17

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

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.

Coyote Dip - \$16

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

Reuben - \$16

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

Turkey Bacon Swiss - \$16

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

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.

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* - \$24

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

Chicken Picatta - \$25

Sautéed scallopini of chicken breast with a lemon-white-wine-caper 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).



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.