

Starters

HOUSE SALAD gf.....	7.0/9.0
<i>radish, tomato, carrot, cucumber, roasted shallot vinaigrette</i>	
CAESAR SALAD gf available	7.5/9.5
<i>crisp romaine, traditional caesar dressing, shaved parmesan, asiago, croutons, chopped egg</i>	
KALE SALAD gf	10.5
<i>quinoa, hazelnuts, shredded carrot, red onion, crumbled goat cheese, sesame tahini vinaigrette</i>	
additional provisions: <i>grilled chicken 5.5 ... grilled shrimp (4 u15s) 9. ... haddock 10. ... new york sirloin * 16.</i>	
VEAL DUMPLINGS	12.5
<i>creamy mushroom demi glace, puff pastry</i>	
SPRING ROLLS	10.0
<i>marinated grilled chicken, julienne vegetables, crispy wonton, thai peanut & ginger soy dipping sauce</i>	
SWISS FONDUE	16.5
<i>white wine, gruyere and raclette cheese, crusty bread</i>	
CRAB CAKES	12.5
<i>two pan roasted cakes, north atlantic red crab, corn remoulade</i>	
P.E.I. MUSSELS	12.5
<i>fresh prince edward island mussels, white wine, garlic, shallot, butterbroth</i>	

RAW BAR
u15 shrimp cocktail 2.50 ea ... new england oysters* 2.80 ea ... atlantic tuna poke* 7.00 3oz
thursdays, buy one get one free

Main

MUSHROOM RISOTTO gf	20.0
<i>roasted new england mushrooms, garlic, shallots, white wine, arborio rice, asiago cheese, white truffle oil drizzle</i>	
additional provisions: <i>grilled chicken 5.5 ... grilled shrimp (4 u15s) 9. ... haddock 10. ... new york sirloin * 16.</i>	
TUSCAN CHICKEN gf available	24.0
<i>panko crusted all natural chicken breast, fresh mozzarella, warm olive and artichoke relish, peppadew coulis, red quinoa and rice</i>	
BAKE STUFF SHRIMP	26.0
<i>four u-15 shrimp, crab stuffing, red quinoa and rice, lemon butter</i>	
SESAME CRUSTED TUNA* gf available	29.0
<i>north atlantic ahi, seared cold rare, wasabi mashed potato, pickled cucumber, sweet soy drizzle</i>	
ATLANTIC HADDOCK gf available	24.5
<i>fresh new england haddock, sherry cracker crumb crusted, lemon beurre blanc, red quinoa and rice</i>	
ELK MEATBALLS	24.5
<i>vermont heritage elk, tomato rosemary demi glace, soft asiago polenta</i>	
TOMOHAWK PORK CHOP* gf	27.0
<i>12 oz long bone pork chop, fig and bleu cheese compote, yukon gold mash, port wine demi glace</i>	
GRILLED NEW YORK SIRLOIN* gf	29.0
<i>10 to 12 oz cut, all natural angus beef, yukon gold mash, port wine demi glace</i>	

Pub

CHICKEN WINGS	13.0	ANGUS BURGER*	14.0
<i>buffalo or bbq, bleu cheese, celery, carrot</i>		<i>8 oz certified angus beef, L, T, O, fries/salad</i>	
SPICY FISH TACO	18.0	VEGGIE BURGER	13.0
<i>three flour tacos, chipotle mayo, pico de gallo, cabbage</i>		<i>beyond burger™, lettuce, tomato, onion, fries/salad</i>	
CHICKEN PANINI	14.0	TRADITIONAL FLATBREAD	14.0
<i>1000 island dressing, applewood smoked bacon, swiss cheese, fries/salad</i>		<i>marinara, mozzarella, parmesan</i>	
BROCCOLI MAC & CHEESE	18.0	PESTO CHICKEN FLATBREAD	16.0
<i>aged cheddar, toasted bread crumbs, additional provisions?</i>		<i>grilled chicken, basil pine nut pesto, mozzarella</i>	

*The Coyote Grill specializes in Corporate Events, Anniverseries, Birthdays, Family Reunions & Rehearsal Dinners.
Let the Coyote Grill cater/host your next event.*

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Visa, Mastercard, Discover & American Express accepted. 20% gratuity may be added to parties of six or more.