

# martinis

## Appletini

Apple Pucker, Stoli Vanilla, Sour Mix, Cherry

## Godiva Chocolate Martini

Vodka, white Creme de Cacao, chocolate syrup

## Cosmopolitan

Absolute Citron, Cointreau, splash cranberry and lime juice

## Dirty Martini

Absolute Vodka, splash Vermouth, splash olive juice, blue cheese stuffed olives

## Bikini Tini

Stoli Orange, Blue Curacao, Midori, splash sour mix

## Classic Martini

Choice Gin or Vodka, splash vermouth, shaken, your choice of olives

## French Martini

Absolut Vodka, Chambord, pineapple juice, lemon wedge

## Purple Haze

Hypnotiq, Pomegranate Liqueur, pineapple juice

## Cool Aid

3 Olives Cherry Vodka, Raspberry Puree, Cranberry Juice



## Mangotini

Bacardi Orange, Triple Sec, mango juice, and a twist

## Caribbean Martini

Bacardi Limon, Midori, Blue Curacao, pineapple juice, splash of 7-up, and a twist

## Lemon Head

Absolut Citron, splash of sour mix, soda, fresh lemon juice and a twist

## Key Lime Martini

Absolut Vanilla, Cointreau, lime juice and a drop of Midori

## Pomegranate Martini

Pomegranate Liqueur, Ketel One and grapefruit juice

## Buzz Aldren

Tang, Peach Vodka, Cointreau. Served in a Tang rimmed glass

# margaritas

**Frozen Fruit Margaritas**  
Blood Orange, Classic Lime, Strawberry, Mango,  
Peach, Raspberry, Banana, Prickly Pear

**Classic Margarita**  
Tequila, Triple Sec, and Sour Mix. Shaken and  
served on the rocks with a salt rim

**Gold Margarita**  
Cuervo 1800, Cointreau, Grand Marnier,  
fresh lime juice,  
served up in a salt rimmed martini glass

# mojitos

**Classic Lime, Strawberry,  
Raspberry or Mango**  
Bacardi Light Rum, fresh mint, sugar, and lime juice  
topped with a splash of lemon lime soda

**Coco Mojito**  
Bacardi Coco, fresh mint, lime and pineapple juice  
muddled in fresh pineapple

Ask Your Server  
About Our  
Top Shelf Tequila

# frozen

**Coyote Colada**  
Our version of the original, Bacardi light rum,  
Malibu, coconut and fresh fruit juices

**Strawberry Shortcake**  
Amaretto, strawberries and  
vanilla ice cream blended to perfection

**Ice Cream Sandwich**  
Oreo cookies, white Creme de Cacao,  
half & half and vanilla ice cream

**Banana Split**  
Bananas and strawberries with banana  
liqueur, Creme de Cacao and  
vanilla ice cream

**Summer Peach**  
Peach Schnapps, orange and cranberry juices,  
mixed with refreshing orange sherbet

**Mudslide**  
Kahlua, Baileys, vodka, chocolate syrup and  
vanilla ice cream

**Frozen Brandy Alexander**  
The classic brandy and Creme de Cacao  
cocktail with vanilla ice cream

**Coyote Daiquiris**  
The original in your choice of Peach,  
Strawberry, Banana, Mango, Raspberry,  
Strawberry-Banana

**Orange Dream**  
Orange juice, Triple Sec, Stoli Vanilla and  
vanilla ice cream

cocktails

# favorite cocktails

## Peaches & Cream

Smirnoff Vanilla, Malibu Peach puree and club soda on the rocks

## Sex on La Playa

Vodka, Midori, Chambord, pineapple and cranberry juices

## Greyhound

Vodka and grapefruit juice

## Hawaiian Volcano

Southern Comfort, Amaretto, Vodka pineapple, orange and lime juices with grenadine

## Hurricane

Rum, sweet and sour, fruit punch and grenadine topped with orange juice

## Brazilian Strawberry Caipirinha

Cachaca, strawberry puree, crushed ice and lime

## Strawberry Sparkle

Stoli Strawberry, strawberry puree and champagne

## Electric Lemonade

Vodka, Blue Curacao with sweet and sour and a splash of lemon-lime soda

## June Bug

Midori, Coconut Rum, Banana Liqueur, pineapple juice and sweet and sour

## Long Island Iced Tea

Vodka, Rum, Gin, Triple Sec, Tequila and sweet and sour topped with a splash of cola

## Lynchburg Lemonade

Jack Daniels, Triple Sec and sweet and sour topped with lemon-lime soda

## Mai Tai

Light Rum, Myers Dark Rum, Triple Sec, pineapple, orange and cranberry juices with a splash of grenadine

## Flying Iguana

Coconut Rum, Midori, orange and pineapple juices with a splash of soda

# wine

	glass	bottle
<b>White</b>		
Pinot Grigio – Bella Sera	\$6.00	\$18.95
Pinot Grigio – Gabbiano	\$5.00	\$15.95
Pinot Grigio – Santa Margarita	\$9.50	\$36.95
Sauvignon Blanc – Fauna	\$7.00	\$24.95
Moschofilero – Boutari	\$7.50	\$27.95
Riesling – Columbia Crest	\$6.00	\$19.95
White Zinfandel – Corbett Canyon	\$5.00	\$14.95
Chardonnay – Corbett Canyon	\$5.00	
Chardonnay – Rodney Strong	\$7.50	\$27.95
Chardonnay – Millbrook	\$6.50	\$21.95
Chardonnay – Kendall Jackson	\$7.00	\$24.95

<b>Red</b>		
Pinot Noir – Mirassou	\$6.00	\$17.95
Sangiovese – Antinori Santa Cristina	\$6.00	\$18.95
Montepulciano – La Monica	\$5.00	\$14.95
Merlot – Mondavi Woodbridge	\$5.50	\$16.95
Merlot – Blackstone Winery	\$7.50	\$27.95
Cabernet Sauvignon – Mondavi Woodbridge	\$5.50	\$16.95
Cabernet Sauvignon – BV Coastal	\$6.00	\$19.95
Shiraz – Rosemont Estate	\$6.50	\$24.95
Zinfandel – Rancho Zabaco Dancing Bull	\$6.00	\$18.95

<b>Champagne</b>		
Freixenet Brut de noirs	\$5.00	\$16.95
Korbel Brut		\$24.95
Moet & Chandon White Star		\$56.95
Dom Perignon		\$149.95

# beer

Beers On Tap	12 oz.	23 oz.
Budweiser	\$3.50	\$6.00
Michelob Ultra	\$3.50	\$6.00
Samuel Adams	\$4.00	\$7.00
Bass	\$4.00	\$7.00
Sam Adams Seasonal	\$4.00	\$7.00
Guinness	\$5.00 pint	

## Domestic Bottled Beer

Budweiser  
 Bud Light  
 Coors Light  
 Rolling Rock  
 Samuel Adams  
 Samuel Adams Light  
 Samuel Adams Cherry Wheat  
 Michelob Light  
 Michelob Ultra  
 Yuengling  
 O'Doul's (non- alcoholic)  
 Miller Lite  
 Red Hook IPA  
 Blue Moon  
 Bud Lite Lime

## Imported Bottled Beer

Amstel Light  
 Becks  
 Corona  
 Dos Equis  
 Harps Lager  
 Heineken  
 Molson  
 Red Stripe  
 Stella Artois  
 Heineken Light  
 Hofgaarden

# appetizers

## Tex Mex Eggrolls

Three Eggroll Wrappers stuffed with Cilantro, Jack and Cheddar Cheeses, Chicken, Grilled Corn, Black Beans, Peppers, and Onions. Served with Avocado-Cream Sauce \$8.95

## Artichoke & Goat Cheese Fritters

Deep Fried Beignettes of Coach Farms Goat Cheese and Artichoke. Served with Two Dipping Sauces \$8.95

## Grilled Quesadillas

Caramelized Onions, Peppers and Melted Jack Cheese in a Grilled Flour Tortilla. Served with Guacamole, Sour Cream, and Pico de Gallo With Chicken \$8.95  
or With Fire Roasted Vegetables \$8.95

## Rock Shrimp Spring Rolls

Rock Shrimp blended with Three Cheeses in a Spring Roll Wrapper served with Mango Puree \$10.95

## Hot Spinach & Cheese Dip

Parmesan, Fontina, and Romano Cheeses Blended with Spinach, Shallots, and Artichoke Hearts. Served with Crispy Tortilla Chips and Pico de Gallo \$8.95

## Roasted Vegetables & Brie

Featuring Roasted Peppers, Eggplant, Candied Garlic, Warm Double-cream Brie and Grilled Bread \$8.95

## French Fried Onion Strings

Served with our Special Garlic Dipping Sauce \$6.95

## Buffalo Wings or Tenders

Fried Wings or Tenders covered with our Buffalo Sauce and served with fresh Bleu Cheese Dressing \$8.95

## Sweet Corn Tamale Cakes

Served on a Bed of Salsa Verde and Topped with Sour Cream, Diced Avocado, and Pico de Gallo \$8.95

## Coyote Nachos

Crisp Tortilla Chips Covered with Melted Jack and Cheddar Cheeses and topped with Green Onions, Jalapenos, Guacamole, Sour Cream and Pico de Gallo \$8.95

## Texas Bleu Crab Cakes

Texas Blue Crab meat Spiced and Fried. Served with Tartar, Remoulade and Pineapple Mango Salsa \$10.95

## Seared Ahi Tuna Sashimi

Spiced and Served Rare with Asian Slaw and Wasabi Cream \$10.95

# appetizers

## Fried Mozzarella

Served with Marinara and Grated Romano Cheese \$8.95

## Tejas Nachos

Flour Tortillas Grilled and Glazed in Our Special BBQ Sauce and Stuffed with Grilled Chicken, Peppers, Onions and Jack-Cheddar Cheeses. Served with Guacamole, Sour Cream and Pico de Gallo \$9.45

## Fresh Mozzarella & Tomato

Local Fresh Mozzarella, Ripe Plum Tomatoes drizzled with Extra Virgin Olive Oil and Pesto \$8.95

## Bruschetta

Grilled Bread topped with Tomato, Garlic, Basil, and Extra Virgin Olive Oil \$8.95

## Chicken Tenders

Served with BBQ Sauce and Honey Mustard \$8.95

## Pot Stickers

Oriental Dumplings pan-fried and served with our Ginger Soy Sauce \$8.95

## Coco Mac Shrimp

Coconut and Macadamia Nut Crusted Jumbo Shrimp served with Sriracha and Sweet Chili Sauce \$10.95

## Shrimp Cocktail Martini

Chilled Jumbo Shrimp served with our spicy cocktail sauce \$10.95

## The Coyote Grill Pile Up

Our Fried Mozzarella, Chicken Tenders, Buffalo Wings, and Onion Strings. Served with Honey Mustard, Bleu Cheese, and Marinara \$11.95

## Steamed Mussels

with your choice of Garlic, Wine and Fresh Herbs or Coconut Curry Broth with Scallions \$9.95

## Fried Calamari Rissole

Served with Marinara & Garlic Dip \$9.95

## Spinach and Shrimp Quesadillas

Grilled Flour Tortilla stuffed with Seasoned Gulf Shrimp, Fresh Spinach, Diced Tomatoes and Melted Fontina Cheese \$9.95

## Blackened Scallops

Served on a bed of Baby Greens with Mango Pineapple Salsa and Horseradish Marmalade \$10.95

# appetizer salads

## Endive Salad

Baby Greens, Belgium Endive, Candied Pecans, Crumbled Bleu Cheese,  
tossed in Our Tomato Basil Vinaigrette \$6.95

## Iceberg Wedge Salad

Iceberg Wedge, Roma Tomatoes, Crumbled Bleu Cheese,  
Bermuda Onion, Bleu Cheese Dressing \$4.95

## Tossed Salad

Traditional. Choice of Dressing \$4.95

## Summer Salad

Baby Greens, Fresh Strawberries, Avocado, Oranges,  
Candied Pecans and Tossed with Balsamic Vinaigrette \$6.95

## Beet, Arugula & Goat Cheese Salad

with Artichoke and Goat Cheese Fritters, Arugula, Red Onion and Tomato Basil Vinaigrette \$6.95

# soups

French Onion Soup \$5.95

Soup of the Day Cup \$2.95 /Bowl \$3.95

## Chili Con Carne

Served with Cheese and Tortilla Chips \$7.95

Lunch Portions Available from 11a.m. until 4p.m.

# big bowls

## Baja Shrimp Pasta

Sautéed Shrimp, Scallops, Arugula, tossed with Linguini in a light Tomato Cream Sauce \$16.95  
(Lunch portion \$10.95)

## Pasta Bruschetta

Fresh Roma Tomatoes, Garlic, Basil, and Extra Virgin Olive Oil, Tossed with Angel Hair Pasta, and served with  
Grilled Ciabatta Bread \$12.95 (Lunch portion \$8.95) With Shrimp \$16.95 (Lunch portion \$11.95)

## Thai Chicken Rice Bowl

Stir-Fried with Bok Choy, Baby Corn, Snap Peas, Carrots, Broccoli, Peppers, Sesame Seeds \$13.95  
(Lunch portion \$9.95)

## Bang Bang Thai Shrimp

Pad Thai noodles tossed with seared Jumbo Shrimp, Asian Vegetables in a Coconut Curry Sauce \$17.95  
(Lunch portion \$11.95)

## Rigatoni Buttera

Fennel Sausage simmered in a light Tomato Cream Sauce, with Peas tossed in a Rigatoni Pasta \$14.95  
(Lunch portion \$9.95)

## Acqua Pazza

Mussels, Scallops, Shrimp, sautéed with Garlic, Plum Tomato, Extra Virgin Olive Oil and  
Seafood Broth tossed with Linguini \$19.95 (Lunch portion \$13.95)

## Farfalle with Chicken and Mushrooms

Bow-tie Pasta, Diced Chicken Breast, Mushrooms, Pancetta, Peas and Caramelized Onions in a Roasted Garlic,  
Parmesan Cream Sauce \$14.95 (Lunch portion \$9.95)

## San Francisco Pasta

Penne Pasta tossed with Garlic, Extra Virgin Olive Oil, Roasted Eggplant, Kalamata Olives, Sun-Dried Tomatoes,  
Broccoli, and Peppers, finished with Pine Nuts and topped with a light sprinkle of Parmesan Cheese \$13.95  
(Lunch portion \$9.95)

## Seafood Paella

A Spanish Peasant Stew of Shrimp, Scallops and Mussels in a Spicy Tomato Saffron Risotto \$18.95  
(Lunch portion \$13.95)

## Linda's Pasta

Penne Pasta Tossed with Chicken, Plum Tomatoes, Roasted Garlic, Mozzarella and Fresh Basil \$13.95  
(Lunch portion \$9.95)



# specialties

## Chicken Madeira

Tender Sautéed Chicken Breasts topped with fresh Asparagus and Melted Mozzarella Cheese in a savory fresh Mushroom Madeira Wine Sauce.

Served with Mashed Potatoes \$15.95

## Chicken Marsala

Tender Breasts of Chicken sautéed with fresh Mushrooms in a Rich Marsala Wine Sauce.

Served over Bowtie Pasta \$14.95

## Chicken Tacos

Three Soft Corn Tortillas Filled with Spicy Chicken, Caramelized Onions, Peppers and Cheese and Chipotle Cream Sauce Served with Black Beans and Rice, Guacamole,

and Sour Cream \$12.95

## Parmesan Crusted Chicken

Breast Of Chicken coated in a Parmesan Romano Cheese Crust, served with

Pasta Tossed in a light Tomato Cream Sauce \$15.95

## Chicken and Biscuits

Tender Breasts of Chicken served with Mashed Potatoes, Shortcake Biscuits, Peas, Carrots and Mushrooms smothered in our delicious Country Gravy. A Southern Classic \$14.95

## Fajitas

Four choices each served sizzling, with Fresh Flour Tortillas, Guacamole, Sour Cream, Mixed Cheeses, Shredded Lettuce, and Pico de Gallo

Chicken \$11.95    Steak \$13.95    Grilled Portabella \$11.95    Shrimp \$15.95

## Burrito Grande

An Over Stuffed Burrito filled with Chicken, Cheese, Onions, Peppers and Rice, topped with Salsa Verde and finished with Guacamole, Sour Cream and Pico de Gallo.

Served with Black Beans and Rice \$11.95

## Oven Roasted Turkey

Hand Carved Roasted Turkey Breast Perched atop Soft White Bread and smothered with rich

Turkey Gravy. Served with Mashed Potatoes, sautéed Vegetables and Cranberry Sauce \$12.95

# fish & seafood

## Ginger Crusted Salmon

A Filet Of Fresh Atlantic Salmon, crusted with a Ginger Crumb Topping, served with Ginger Soy Demi Glace, Fresh Stir-Fried Vegetables and Steamed White Rice \$17.95

## Pan Seared Sea Scallops

Seared with Wild Mushroom Demi Glace and Garlic, served with Mashed Potatoes and Sautéed Spinach \$19.95

## Shrimp Scampi

Served Parisian Style. Sautéed with Roasted Garlic, White Wine, Olive Oil, Fresh Basil, Diced Tomatoes and Parsley served with Angel Hair Pasta \$18.95

## Chilean Sea Bass

Lightly sautéed with Roma Tomatoes, Kalamata Olives and Capers. Served with sautéed Spinach and Roasted Potatoes \$21.95

## Fresh Fish Tacos

Three Soft Corn Tortillas filled with Grilled Fish of the Day, Cabbage, Chipotle Sauce, Red Onion, Cilantro and Lime. Served with Black Beans, Rice and Guacamole \$15.95

## Crab Cakes

Our Texas Blue Crab Meat lightly breaded and fried, served with Pineapple Mango Salsa and French Fries \$17.95

## Jambalaya Pasta

Shrimp and Chicken Sautéed with Onions, Peppers, and Tomatoes in our Very Spicy Cajun Sauce. Served with Linguine or over Rice \$16.95

## Chinolatino Pan Seared Tuna

Fresh Ahi Tuna, pan seared rare with Sesame Seeds served with Mango-Pineapple Salsa, Black Beans, Grilled Red Onion, Steamed White Rice and Fried Plantain Chips \$19.95

## Simple Salmon

Char-Grilled fresh Atlantic Salmon served with Roasted Potatoes and sautéed Vegetables \$17.95





# steaks, ribs & chops

## Pork Chops

Marinated Center Cut Chops, Served with Homemade Applesauce,  
Mashed Potatoes and Grilled Corn On The Cob \$16.95

## N.Y. Sirloin

Thick Cut N.Y. Sirloin Char-Grilled to your specifications. Served with French Fries  
and Sautéed Vegetables \$19.95

Add Three Grilled Lemongrass Shrimp \$4.95

## Grilled Skirt Steak

Marinated Skirt Steak grilled to your liking, served with Sautéed Vegetables,  
Mashed Potatoes and Crispy French-Fried Onion Strings \$17.95

## Rack Of Lamb

Rack of Lamb served with Rosemary Demi Glace, Spinach,  
Mashed Potatoes and Frizzled Leeks \$21.95

## Filet Mignon

Our Most Tender Cut, grilled to your liking and served on a Bed of Mashed Potatoes  
and sautéed Spinach. Finished with Onion Strings \$22.95

Add Three Grilled Lemongrass Shrimp \$4.95

## Baby Back Pork Ribs

A Whole Rack of Our Delicious Pork Ribs, Brushed with Our Signature BBQ Sauce,  
served with French Fries and Garnished with Onion Strings \$19.95

## Cajun Grilled Rib Eye

Marinated overnight in our Special Cajun Spices then cooked to your liking. Served  
with Mashed Potato, Grilled Red Onion and Corn On The Cob \$19.95

Add Three Grilled Lemongrass Shrimp \$4.95

Not responsible for steaks & burgers ordered well done

# chophouse

# burgers

## 66 Classic Burger

An Old-Fashioned Char-Grilled Hamburger served with a slice of Grilled Red Onion, Lettuce and Tomato. Served with French Fries \$8.50  
Garden Veggie Burger may be substituted with Cheese \$1.00 extra with Bacon \$1.00 extra

## Bourbon Street Burger

Char-Grilled with Cajun Spices, topped with Jack Cheese, Grilled Red Onion and served with Lettuce and Tomato. Served with French Fries \$9.50

## Double BBQ Bacon Cheeseburger

A Double Decker topped with Our Signature BBQ Sauce, Melted Cheddar Cheese, Bacon and French-Fried Onion Strings. Served with French Fries \$10.50

## Focaccia Burger

Charbroiled Burger with Crisp Romaine, Tomato, Kalamata Olive Spread, Feta and Roasted Red Pepper on Focaccia Bread. Served with French Fries \$9.50

## Grilled Ahi Tuna Burger

Marinated with Ginger and Soy. Served rare with Asian Slaw, Wasabi Cream and Grilled Red Onions. Served with French Fries \$11.50

## Bistro Burger

Char-Grilled Burger Topped with Bleu Cheese, Bacon, Lettuce, Tomato and French Fried Onion Strings on Homemade Ciabatta Bread. Served with French Fries \$9.95

# side orders

Sticky White Rice \$4.00  
Candied Garlic Mashed Potatoes \$4.00  
Sautéed Spinach \$5.00 Fresh Steamed Vegetables \$4.00  
French Fries \$4.00 Mexican Rice \$4.00  
Corn on the Cob \$4.50 Black Beans \$4.00  
Roasted Rosemary Potatoes \$4.50  
Asian Slaw \$4.50 Fried Plantains \$4.50



# **gourmet salads**

Lunch Portions Available  
from 11a.m. until 4p.m.

## **Chinese Chicken Salad**

Sliced Chicken Breast, Rice Noodles, Lettuce, Green Onion, Mandarin Oranges, Almonds and Sesame Seeds. Tossed in a Chinese Plum Dressing \$10.95 (lunch portion \$9.50)

## **BBQ Ranch Chicken Salad**

Avocado, Tomato, Grilled Corn, Black Beans, Cucumber and Chopped Romaine Tossed in our BBQ Ranch Dressing and topped with French Fried Onion Strings \$10.95 (lunch portion \$9.50)

## **Cobb Salad**

Chopped Salad with Chicken Breast, Avocado, Crumbled Blue Cheese, Bacon, Tomato and Egg tossed in our Vinaigrette \$10.95 (lunch portion \$9.50)

## **Herb Crusted Salmon Salad**

Fresh Herb-Crusted Atlantic Salmon served on top of a bed of Mixed Greens, Fresh Vegetables and Tomato, tossed in Tomato-Basil Vinaigrette \$13.95 (lunch portion \$11.95)

## **Garden Spinach Salad**

Spinach, Mushrooms, Prosciutto, Pancetta, Fresh Mozzarella Cheese, Roma Tomatoes and Roasted Red Peppers tossed in Our Vinaigrette \$11.95 (lunch portion \$10.50)

## **Santa Fe Salad**

Grilled Marinated Chicken, Fresh Grilled Corn, Black Beans, Cheese, Tortilla Strips, Tomato and Mixed Lettuces, tossed in Avocado Ranch Dressing \$10.95 (lunch portion \$9.50)

## **Steak Frites Salad**

Grilled Steak, Crisp Lettuce, Roma Tomatoes, Mushrooms, Red Onions, Bleu Cheese and French Fries tossed in our Balsamic Vinaigrette \$12.95 (lunch portion \$10.50)

## **Bayou Cajun Chicken Salad**

Blackened Chicken Breast, Tossed Greens, Bermuda Onions, Mushrooms, Hard Boiled Egg, Black Olives and Jack-Cheddar Cheeses. Served with the Dressing of Your Choice \$10.95 (lunch portion \$9.50)

## **Arugula Seafood Salad**

Grilled Shrimp, Calamari, and Scallops, over a bed of Mixed Greens and Arugula with Fresh Mozzarella and Fontina Cheeses, tossed in Our House Vinaigrette \$13.95 (lunch portion \$10.95)

## **Caesar Salad**

Crisp Romaine Lettuce tossed with Our Creamy Caesar Dressing, Parmesan Cheese and Crunchy Focaccia Croutons \$9.95 (lunch portion \$7.95)  
With Chicken \$10.95 (lunch portion \$8.95)  
With Shrimp \$11.95 (lunch portion \$9.95)  
With Seared Ahi Tuna (served rare) \$12.95 (Tuna lunch portion not available)

## **Lulu's Salad**

Fresh Slices of Chicken Breast Layered with Mixed Greens, Cucumbers, Green Onions, Red and Yellow Peppers, Green Beans, Mango, Pineapple, and Crisp Wontons with Almonds and Sesame Seeds. Tossed in our Plum Dressing \$11.95 (lunch portion \$10.50)

## **Portofino Chicken Salad**

Chicken Breast, Mandarin Oranges, Pecans, Red Onion, Gorgonzola and Mixed Greens. All tossed with our House Vinaigrette \$11.95 (lunch portion \$10.50)

## **Symphony Salad**

A Wonderful Combination of Grilled Chicken, Fresh Roma Tomatoes, Asparagus, Red and Yellow Peppers, Sugar Snap Peas, Fresh Mozzarella, Mixed Greens, tossed with Parmesan and our House Vinaigrette \$11.95 (lunch portion \$10.50)

**Warm Fry Bread Chicken Sandwich**  
Grilled Chicken Breast, Lettuce, Tomato, Avocado, Red Onion and Chipotle Mayo, stuffed into our Warm Fry Bread. Served with French Fries \$8.95

**Roasted Turkey Club**  
Fresh Sliced Roasted Turkey, Bacon, Arugula, Tomato and Mayo on Toasted White Bread. Served with French Fries \$8.95

**California Fajita Sandwich**  
Your Choice of Grilled Marinated Skirt Steak or Chicken Breast with Grilled Peppers and Onions, Mushrooms, Melted Jack and Cheddar Cheeses, served on Fresh Baked Loaf. Served with French Fries \$8.95

**Crab Cake Sandwich**  
Fresh Texas Blue Crab Meat with Avocado, Swiss Cheese, Bacon, Lettuce, Tomato and Red Onion with Tartar and Chipotle Mayonnaise, served on a Fresh Baked Roll. Served with French Fries \$10.95

**BBQ Chicken Sandwich**  
Grilled Chicken smothered in our Signature BBQ Sauce, Red Onion, American Cheese, French Fried Onion Strings and Cilantro. Served with French Fries \$9.50

**Fennel Sausage and Mozzarella Panini**  
Sweet Fennel Sausage, Mozzarella, Sauteed Onions and Peppers and served with a side of Marinara. Served with French Fries \$8.95

**Chicken Caesar Salad Wrapper**  
Tender Slices of Char-Grilled Chicken, Chopped Romaine Lettuce, Creamy Caesar Dressing and Parmesan Cheese, rolled in a White Flour Wrap. Served with French Fries \$8.50

## sandwiches

**Blackened Chicken Sandwich**  
Melted Fontina Cheese, Lettuce, Tomato, Red Onion, Served on Grilled Bread with Chipotle Mayonnaise. Served with French Fries \$9.50

**Roast Beef and Brie Focaccia**  
Thinly Sliced Roast Beef, topped with warm Melted Brie, Roasted Peppers, Onion Strings and Finished with Garlic Mayonnaise. Served with French Fries \$9.95

**Vegetable Ciabatta**  
Grilled Marinated Eggplant, Roasted Peppers, Red Onion, Fresh Roma Tomatoes, Fresh Mozzarella and Arugula with Black Olive Tapanade and Roasted Garlic Aioli. Served Cold with Mixed Greens \$8.95

**Portabella & Chicken Panini**  
A Pressed Sandwich with Grilled Marinated Portabella, Chicken Breast, Roma Tomatoes, and Mozzarella Cheese. Served with French Fries \$8.95

**Navajo Wrap**  
Grilled Chicken, Black Beans, Avocado, Lettuce, Tomato, Cheddar Cheese and Spicy Mayonnaise, wrapped tight in a Flour Tortilla. Served with French Fries \$8.95

**Media Noche**  
Pressed Cuban Sandwich with Roast Pork, Ham, Swiss Cheese, Mustard and Marinated Cucumbers. Served with French Fries \$9.50

**Chicken, Arugula and Roasted Pepper Panini**  
A Pressed Sandwich with Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella, Arugula and Kalamata Olive Spread. Served with French Fries \$8.95

# brunch

Served Saturday & Sunday  
10AM-2PM

## Farm Fresh Eggs

Two Eggs served with Potatoes, Toast, Bagel or English Muffin \$5.95  
with Bacon, Grilled Ham or Canadian Bacon \$7.95

## Mashed Potato Omelette

Bacon, Mashed Potatoes, Green Onions, Sour Cream and Jack-Cheddar Cheese \$7.95

## Veggie Omelette

Spinach, Tomato, Zucchini, Eggplant, Onion, Peppers and Melted Cheese \$6.95

## Poughkeepsie Omelette

Sautéed Mushrooms, Onions, Tomato and a mix of Swiss, Jack and Cheddar Cheeses stuffed inside a thick Blanket of Egg. Topped with Avocado and Sour Cream \$7.95

## Breakfast Burrito

Stuffed with Scrambled Eggs, Potatoes, Peppers, Onions, Bacon and Jack-Cheddar Cheeses, finished with Avocado and Cilantro and topped with Sour Cream \$7.95

## French Toast

Our Thick Egg Bread dipped in our French Toast mixture and fried to perfection \$5.95

With Bacon, Canadian Bacon or Grilled Ham \$7.95

## French Toast with Strawberries

Our Fabulous French Toast topped with Fresh Cut Strawberries and Whipped Cream \$7.95

## Crabcake Benedict

Our Texas Blue Crabcakes resting atop our Grilled Egg Bread and topped with Poached Eggs and Hollandaise Sauce \$10.95

## Mexican Scramble

Scrambled Eggs, Peppers, Onions and Cheese served on top of Our Sweet Corn Tamale Cake on a bed of Salsa Verde and topped with Pico de Gallo and Cilantro, served with Black Beans \$8.95

## Eggs Benedict

A Classic – Two Beautifully Poached Eggs resting on top of Canadian Bacon and a Thick English Muffin, then covered in a Rich Hollandaise Sauce \$7.95

## Smoked Salmon Benedict

Poached Eggs and Fresh Smoked Salmon on an English Muffin. Finished with Hollandaise Sauce \$8.95

## Filet Mignon Benedict

Thick English Muffin topped with Twin Filets, Two Poached Eggs and finished with Hollandaise Sauce \$12.95

## Smoked Salmon Sandwich

Smoked Salmon, Cream Cheese, Tomato, Red Onion on a Toasted Bagel \$9.95

# beverages

# & smoothies

## Soft Drinks (Free Refills) \$2.75

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Pink Lemonade

Tea	\$2.25
Herbal Tea	\$2.75
Coffee	\$2.25
Espresso	\$2.75
Cappuccino	\$4.00
Café Latte	\$4.00
Mochaccino	\$4.00
Milk Shake	\$5.00
Chocolate, Vanilla, Strawberry	

## Spring Waters

Voss Artesian from Norway (Sparkling or Non) For the Table  
(800 ml) \$6.00

Saratoga (carbonated) 1 litre \$5.50, Single Serving \$2.50

Dowser (non-carbonated) \$2.50

We Proudly Use Segafredo Espresso Beans

## Smoothies Non-Alcoholic)

Frozen Iced Strawberry-Banana Strawberries, Orange and Pineapple Juices, Coconut and Banana blended with ice

Frozen Mango Mango, Tropical Juice Blend, Coconut and Raspberry Puree, blended with ice

Frozen Iced Tropical Island Mango, Passion Fruit, Pineapple Juice and Coconut, blended with ice

Frozen Raspberry Raspberry, Coconut and Pineapple Juice, blended with ice