



Coyote Cafe

Coyote Cafe is a collective talent of passionate individuals who are seasoned in the art of hospitality, unprecedented experience, and a common drive to provide the best culinary experience in the Southwest, if not anywhere.

Since 1987, when celebrity chef Mark Miller created Modern Southwest Cooking in this stellar open kitchen and dining room, foodies and visitors alike have made Coyote an institution for exciting cuisine, a spectrum of wine, innovative cocktails and attentive, professional service.

The staff is proud to welcome and assist you in an unforgettable experience, whether it's dining on Elk Tenderloin and rare Sine Qua Non wine, or enjoying the shades of the sunset from our Rooftop Cantina while enjoying a Signature Margarita. We look forward to having you with us.

Dinner

(\$40.00 Per Person)

starters

Caesar Salad with Chef Eric's Futomaki Twist - Organic Romaine Spears, Reggianno Anchovy Parmesan, Warm Polenta Croutons

Roasted Beet & Wild Boar Bacon Salad - Belgian Endive, Mache, Avocado, House-made Marshmallow & Goat Cheese Vinaigrette

Creamy Cognac Lobster Bisque - Sauteed Maine Lobster, Crema & Croutons

MAIN

Mesquite Grilled Atlantic Salmon - Organic Fingerling Potatoes, Baby Beets, Asparagus, Green Horseradish Emulsion

"Chef's Famous "Tellicherry Pepper Elk Tenderloin - Roasted Garlic Smashed Potatoes, Applewood Smoked Bacon, Brandied Mushroom Sauce

Roulade of Naturally Raised Pork Tenderloin - Italian Sausage, Apple & Walnut Stuffing, Pear Chutney, & Caramelized Five-Onion Fondue

Rotisserie Roasted Organic "Rocky" Chicken - Roasted Onion & Eggplant Ravioli & Rich Morel Mushroom Wine Sauce

DESSERT

Key Lime Pie - Blueberry Compote & Coconut Sorbet

Warm Fuji Apple & Cranberry Napoleon - Apple Cider Sauce, Fig Ice Cream & Creme Fraiche

Flourless Chocolate Raspberry Torte - Raspberry Ice Cream, Mascarpone-Stuffed Raspberries, & Chocolate Crouquant

Lunch

(Per Person)

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132 Water Street

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<http://coyotecafe.com>