

COYOTE'S BISTRO & LOUNGE

SOUPS, SALADS & STARTERS

NORTHERN BUFFALO SOUP \$13

Ground Buffalo with hearty vegetables, tomatoes, potatoes and fresh herbs.

NORTHERN FISH CHOWDER..... \$14

A creamy chowder with local whitefish, Arctic char, with hearty chunks of veggies and potatoes.

FUSION SALAD..... \$13

Lettuce, shredded red cabbage, cucumbers, tomatoes and carrots, drizzled with our Gluten free Fusion House Dressing

CLASSIC CAESAR SALAD \$14

Fresh cut romaine tossed with our house made garlic aioli, bacon bits, parmesan and croutons. Add a Charbroiled Chicken breast or a Cajun Breast for \$6 more.

THE ULTIMATE SEAFOOD CAESAR..... \$25

Fresh cut romaine tossed with our house made garlic aioli, bacon bits, parmesan and croutons. This baby comes topped with our Garlic prawns and fresh lobster bits infused with garlic butter and wine.

LOBSTER RANGOON \$17

Eggroll wrapped and stuffed with our blend of lobster meat, cream cheese, sweet onions and water chestnuts. Deep fried and served with a creamy sweet aioli.

LOBSTER BITES \$16

Sautéed mushrooms topped with lobster and baked with cheese

CALAMARI..... \$16

Fried Baby Calamari with sweet red onions and Tzatziki.

MOZZA STICKS..... \$15

Battered aged Mozzarella fried golden brown served with a creamy ranch dip

DEEP FRIED PICKLES..... \$15

Our season and breaded pickle spears fried golden brown and served with a Cajun Aioli Dip.

MAC & CHEESE WEDGES..... \$16

Beer Battered Mac & Cheese wedges with ranch Dip.

BUFFALO DUMPLINGS \$16

Minced Seasoned Buffalo in our Dumpling wrap served on a bed of our fusion sauce

COYOTE CHIPPERS \$13

Crispy fried Seasoned Potato Chips served with our own Honey Mustard Dill Dip.

LETTUCE WRAPS (VEGETARIAN)..... \$15

Fresh sautéed veggies infused with our Gluten Free Fusion sauce. Served with Fresh Romaine Leaves to wrap all this Goodness in. Meatlovers? Add Chicken to this dish for \$6

PEI MUSSELS \$16

Our mussels in a white wine broth with veggies. Served with Garlic toast

WINGS..... \$16

1 lb. of wings with your choice of flavors: HOT/HONEY GARLIC/SALT & PEPPER/LEMON PEPPER/CAJUN/CREAMY BUFFALO/TERIYAKI/DRY GARLIC/ BBQ

ESCARGOT \$16

Jumbo Escargot sautéed with tomatoes, green onions, mushrooms, drenched in garlic butter. Add cheese baked on top of \$2 more

LOADED NACHOS \$16

Tri-colored House made Nacho chips topped with red onions, red/green peppers, olives, jalapenos, and our special Cheese blend. Served with Sour Cream and Salsa. Add Chicken for only \$5!

ESCARGOT \$15

Jumbo Escargot sautéed with tomatoes, green onions, mushrooms, drenched in garlic butter. Add cheese baked on top of \$2 more

GARLIC PRAWNS \$16

Jumbo Prawns sautéed with veggies, fresh garlic and deglazed with white wine. Scrumptious!

ONIONS WEDGES \$14

Crispy Tempura Onion Petals with a hint of Chili, served with our Honey Mustard Dill dip!

CURDS POUTINE \$14

SWEET POTATO FRIES \$14

BURGERS/SANDWICHES/WRAPS

Comes with French fries. Substitute with soup, salad, poutine, yam fries for additional \$3

PRIME RIB BURGER..... \$17

8 oz. Prime rib burger topped with Bacon, Mushrooms and cheddar. Served in a Brioche bun with our Cajun aioli, lettuce, tomatoes, pickles and onions.

GREAT SLAVE FISH BURGER \$17

Our fresh season coated local Caught fish fried golden brown with fresh slaw, lettuce, onions and our house tartar sauce on a Brioche bun.

BUFFALO BURGER \$17

Our juicy and perfectly Seasoned Buffalo patty, with bacon and cheddar, spicy BBQ sauce, lettuce, tomatoes, pickles and onion on a Brioche Bun.

FUSION CHICKEN BURGER \$17

Grilled Chicken breast with a teriyaki glaze topped with Bacon and Cheddar, served with tomatoes, lettuce and onions in a Brioche bun.

CAJUN CRISPY CHICKEN BURGER \$17

Crispy breaded chicken bread with Bacon and cheddar, in a Brioche bun with lettuce, tomatoes and Cajun Aioli.

COOL RANCH CHICKEN WRAP \$17

Crispy diced chicken with lettuce, tomatoes, cucumbers and ranch in a Tortilla wrap.

CHICKEN CAESAR WRAP \$17

Chargrilled chicken with romaine, and bacon tossed with our Garlic Aioli in a Tortilla Wrap

FUSION CHICKEN WRAP..... \$17

Diced Chargrilled chicken with lettuce, tomatoes, julienne carrots and onions tossed with our Fusion Dressing in a Tortilla wrap.

CLASSIC CLUBHOUSE SANDWICH \$17

A classic triple decker with slice roasted chicken, mayo, lettuce, tomatoes and crispy bacon. Add Ham. Cheese and Fried egg for \$1.50 each

COYOTE'S DONAIR WRAP \$17

Classic Shaved Roasted Donair Meat, with lettuces, onions, tomatoes and shredded cheese, stuffed in our fresh Tortilla wrap with our special Creamy SWEET sauce!

LIGHTER FARE ENTREES

BUFFALO STROGANOFF \$22

Tender strips of buffalo sautéed with mushrooms and onions in a traditional creamy stroganoff sauce over gluten free noodles.

NORTHERN FISH FRY \$18

Our Local Catch of the day! Ask what the Fishermen brought in for us! Your choice of Pan fried or Cajun, served with slaw and French fries.

ATLANTIC FISH AND CHIPS \$18

For our Newfie friends! Atlantic Batter Cod with slaw and French Fries.

CHICKEN TENDERS AND FRIES \$17

Buttermilk battered chicken tenders served with our Plum Sauce dip.

STEAK SANDWICH \$19

7 oz. Strip loin on fresh Garlic Baguette, with Cole slaw and Fries. Enhance your experience by adding fresh sautéed mushrooms and onions for \$2 each.

SPECIALS

MONDAYS

FAMILY BURGER MONDAYS! 1 Free Beverage included in each Burger Meal
(Includes all Burgers for the Parents, and Mini Burger Sliders for Kids)

TUESDAYS

APPIE TUESDAYS! HALF PRICE APPETIZERS ALL NIGHT!

WEDNESDAYS

WING WEDNESDAYS! HALF PRICE WINGS

PRIME RIB THURSDAYS

Fresh Prime Rib Dinner with Fresh Yorkshire \$25.99

DINNER ENTREES

Served from 3 pm until close. All our Dinner Entrees served with veggie medley and Potato of the day.

NEW YORK STEAK..... \$34

10 oz. Strip Loin grilled perfectly. Add Sautéed mushrooms and onions for \$2 each.

CLASSIC RIBEYE..... \$35

10 oz. Rib eye steak. Add Sautéed mushrooms and onions for \$2 each.

THE T-BONE \$42

14 oz. Juicy cooked to perfection! Add Sautéed mushrooms and onions for \$2 each.

BOURBON PEPPERCORN STEAK SIZZLER \$38

Our Strip Loin chargrilled and topped with our Bourbon Peppercorn Sauce. Served on a Hot Sizzle Platter

FUSION CHICKEN SIZZLER \$30

Our Natural Char grilled Chicken Breast served with Veggies and Potatoes on our Hot Sizzler platter topped with our Fusion Ginger Teriyaki Sauce.

BUFFALO RIBEYE \$40

9 oz. Buffalo steak charbroiled and drizzled with our herbed rosemary jus.

PAN FRIED PICKERAL \$32

Local Pickerel at its finest. Lightly dusted with flour, special herbs and seasoning and pan fried.

ARCTIC SURF COMBO \$36

Pan fried Arctic Char with Sautéed Garlic Prawns.

TWIN LOBSTER TAIL DINNER..... \$49

Two Atlantic Lobster tails served with drawn butter.

SURF AND TURF..... \$42

Get the best of both worlds for an amazing price! 7 oz. Strip loin and an Atlantic Lobster tail.

ADD-ONS

SAUTEED MUSHROOMS	\$2
SAUTEED ONIONS	\$2
GARLIC PRAWNS	\$10
LOBSTER TAIL	\$25

ALL DAY BREAKFAST MENU

Served Daily 11-3 pm

CLASSIC BREAKFASTS

Served with Texas Toast and Savoury Potatoes.

Upgrade your Potatoes for a Breakfast Poutine (Blend of our Special Blended Cheese with Hollandaise and garnished with Green Onions) for \$3.

BACON AND EGGS \$14

SAUSAGES AND EGGS \$14

HAM AND EGGS..... \$14

STEAK AND EGGS..... \$18

7 oz. Triple A Alberta New York Strip

BUFFALO STEAK AND EGGS..... \$22

Northern Buffalo Steak at its Finest. Chef recommends it cooked Medium rare or below.

BENNIES AND WAFFLES

ARCTIC BENEDICT \$17

Smoked Arctic Char, capers, red onions, two poached eggs (soft) and Hollandaise on English Muffin

CLASSIC BENEDICT \$16

Sliced ham, two poached eggs (soft) and Hollandaise on English Muffin

LOBSTER BENEDICT..... \$18

Lobster baked with cheese, with poached eggs, Hollandaise on English muffin.

BELGIAN WAFFLES \$10

STRAWBERRY WAFFLES \$14

**MAKE IT FEEL LIKE BRUNCH EVERYDAY! PAIR ANY BREAKFAST ENTRÉE WITH
OUR \$5 MIMOSAS OR BLOODY CAESERS!**

An 18% gratuity will be added for all parties of 8 or more.