

SOUPS & SALADS

NORTHERN FISH CHOWDER CUP \$10 / BOWL \$15

Creamy chowder with chunks of fresh local fish, hearty vegetables, potatoes, and seasoned with fresh dill. Served with a piece of house-made bannock.

HOUSE SALAD *GF* \$17

Fresh-cut romaine with shredded carrots, red cabbage, cucumbers, and drizzled with ginger teriyaki vinaigrette. Served with garlic toast.
Add a charbroiled or cajun chicken breast - \$7

CAESAR SALAD \$18

Fresh-cut romaine tossed in our house garlic aioli, bacon bits, shredded parmesan and seasoned croutons. Served with garlic toast.
Add a charbroiled or cajun chicken breast - \$7

THE ULTIMATE SEAFOOD CAESAR \$34

Fresh-cut romaine tossed with our house garlic aioli, bacon bits, parmesan and croutons; topped with a blend of jumbo prawns, baby shrimp and lobster, sautéed with garlic, onions and white wine.
Served with garlic toast.

NACHO SALAD \$26

Fresh-cut romaine topped with tomatoes, onions, peppers, jalapenos, and black olives. Served with fresh corn tortilla chips, sour cream and salsa.
Choice of beef or chicken.

LIGHTER FARE ENTRÉES

ED'S SPAGHETTI \$26

Our proprietor's Special Meat Bolognese, over spaghetti noodles and topped with fresh parmesan. Served with garlic toast.

NORTHERN FISH FRY \$26

Our daily fresh local fish, coated in flour and special seasoning, then pan fried. Served with french fries and our Fusion salad.
Ask for our EVERGOOD fish sauce to go with it!

BATTERED FISH AND CHIPS \$24

Three pieces of battered Atlantic cod, fried golden brown.
Served with french fries and our Fusion salad.

CHICKEN FINGERS \$24

Our buttermilk-battered chicken fingers, served with french fries and plum sauce dip.

STEAK SANDWICH \$28

7 oz. Certified Angus sirloin steak, charbroiled to your liking.
Served with french fries, Fusion salad, and garlic toast.
Add sautéed mushrooms or onions - \$2.50 each

THE ALFREDO CHICKEN \$28 / SEAFOOD \$34

Your choice of chicken or seafood (shrimp, lobster) with fettuccine noodles, tossed in a creamy garlic, white wine and parmesan cheese sauce.
Served with garlic toast.

THE POUTINERIE *Ask your server about our Weekly Featured Poutine.*

THE CLASSIC POUTINE \$19

Crispy fries topped with cheese curds, drenched with our house-made beef gravy.

DONAIR POUTINE \$20

Crispy fries with cheese curds topped with seasoned donair meat, tomatoes, onions, drenched in our house made beef gravy and drizzled with sweet garlic sauce.

CRISPY BUFFALO CHICKEN POUTINE \$20

Our Classic poutine, topped with crispy chicken smothered in spicy hot sauce, and drizzled with our cool ranch dressing.

ITALIAN POUTINE \$20

Crispy golden french fries, topped with Montreal cheese curds, and smothered with our Special Meat Bolognese sauce.

STARTERS

WINGS \$20

10 jumbo roaster wings, served with ranch dip and vegetable sticks. Your choice of sauce or seasoning: Hot / Honey Garlic / Honey Hot Smoky BBQ / Salt & Pepper / Lemon Pepper / Dry Cajun / Dry Garlic Creamy Buffalo / Yukon Gold

DRY RIBS *GF* \$20

House-made braised pork riblets, fried and tossed in lemon juice, and lemon pepper seasoning. Served with a fresh tzatziki dip.

CALAMARI \$20

Fresh squid tubes and tentacles, coated in seasoned flour and lightly fried. Served with slivers of sweet red onion, and a fresh tzatziki dip.

MOZZA STICKS \$18

Breaded mozzarella sticks served with a side of marinara sauce.

DONAIR EGG ROLLS \$20

Four golden egg rolls, filled with seasoned beef donair meat and onions. Served with sweet garlic sauce.

LOBSTER RANGOON \$20

Four wonton-wraps stuffed with a blend of lobster meat and cream cheese; fried golden brown and served with a sweet garlic sauce.

DEEP FRIED PICKLES \$18

Seasoned and breaded pickle spears, fried golden brown and served with a garlic aioli dip.

MAC AND CHEESE WEDGES \$18

Beer-battered mac and cheese wedges, served with a creamy ranch dip.

LOADED POTATO SKINS \$20

Fried potato skin wedges, topped with green onions, chunks of hearty bacon, and a special cheese blend. Served with sour cream.

YAM FRIES \$18

Plank-cut sweet potatoes, fried golden and served with garlic aioli dip.

BATTERED MUSHROOMS \$18

Tempura battered, fried golden and served with creamy ranch dip.

BATTERED CAULIFLOWER BITES \$18

Tempura battered, fried golden and served with creamy ranch dip.

CHIPPERS \$18

Cajun-seasoned cactus-cut potatoes, served with a fresh tzatziki dip.

LOADED NACHOS *GF* \$29

House-made nacho chips with your choice of beef or chicken; topped with onions, tomatoes, peppers, black olives, jalapenos, and a special cheese blend. Served with sour cream and salsa. *Add guacamole - \$6*

GF = Prepared with gluten-free ingredients, in a gluten-free environment.

Great Food, Great Service and the Best in Northern Hospitality

A gratuity of 18% will be added for groups of 6 or more. Prices and specials can be subject to change without notice.



COYOTE'S

FAMILY STEAKHOUSE

BURGERS, SANDWICHES AND WRAPS

Served with french fries. Substitute fries for soup of the day, yam fries, classic poutine, or caesar salad for an additional \$5.

Gluten-free? Substitute the burger bun with a fresh lettuce wrap.

THE COYOTE BURGER	\$23	GRILLED CHICKEN BURGER	\$23
House-made beef patty, loaded with bacon, mushrooms, and cheddar cheese; topped with lettuce, tomatoes, pickles, onions and mayonnaise on a brioche bun.		Natural grilled chicken breast, loaded with bacon, mushrooms, and cheddar cheese; topped with lettuce, tomatoes, pickles, onions and mayonnaise on a brioche bun.	
BUFFALO BURGER	\$24	SPICY CRUNCH BURGER	\$23
Fresh-ground buffalo patty, loaded with bacon, cheddar cheese, and smoky barbeque sauce; topped with lettuce, tomatoes, pickles, onions and mayonnaise on a brioche bun.		Crispy breaded chicken breast, tossed in a spicy creamy buffalo sauce. Loaded with bacon, and cheddar cheese; topped with lettuce, tomatoes, pickles, onions and mayonnaise on a brioche bun.	
BEEF DIP	\$26	THE CLUBHOUSE	\$22
House-baked and shaved Alberta roast beef, drenched in jus, with horseradish mayonnaise on a warm garlic baguette. Served with extra jus for dipping.		The classic triple-decker on Texas toast, with sliced roasted natural chicken breast, lettuce, bacon, tomatoes and mayonnaise.	
CHICKEN CAESAR WRAP	\$22	COYOTE'S DONAIR WRAP	\$22
Charbroiled chicken with romaine and bacon, tossed in our garlic aioli. Wrapped in a fresh tortilla.		Seasoned beef donair meat, with lettuce, onions, tomatoes, shredded cheese and sweet garlic sauce. Wrapped in a fresh flour tortilla.	

DINNER APPETIZERS

All items below are available to order starting at 5PM daily.

PEI MUSSELS	\$22	STUFFED YORKSHIRE	\$22
1 lb. of fresh PEI mussels, cooked in a white wine sauce. Served with garlic toast.		A generous portion of shaved prime rib, with vegetables, stuffed into a fresh Yorkshire pudding and drenched with red wine jus. Served over a bed of chopped romaine.	
ESCARGOT	\$22	LOBSTER BITES SUPREME	\$23
Six jumbo escargot, sautéed with garlic, onions, mushrooms, peppers, tomatoes and deglazed with white wine. Served with garlic toast. <i>Baked with cheese - \$2.</i>		Sautéed mushroom caps stuffed with Canadian lobster meat, served over a bed of tarragon sauce and baked with our special cheese blend. Served with garlic toast.	
CREOLE GARLIC PRAWNS	\$22		
Large prawns sautéed with our Creole butter (Cajun, mild spicy sauce), onions, tomatoes and deglazed with white wine.			

STEAK AND SEAFOOD ENTRÉES

See our daily menu boards for our Certified Angus Beef selections and Specialty Sauces.

Available to order starting at 5PM daily. All dinner entrées are served with a daily vegetable medley and potatoes.

RACK OF RIBS	\$38	THE SURF AND TURF	(MARKET PRICE)
Largest rack of back ribs in town! Baked with our special spiced rum apple butter barbecue sauce.		Our New Yorker steak, served with a jumbo Canadian lobster tail.	
CHICKEN NEPTUNE SUPREME	\$38	GREAT SLAVE PICKEREL	\$40
A 6 oz. natural chicken breast, chargrilled and topped with our special seafood blend (<i>prawns, baby shrimp and lobster meat</i>), in a garlic white wine cream sauce.		A full fillet of our local lake's prized fish. Lightly dusted with flour and seasoning and pan-fried. Served with our EVERGOOD fish sauce on the side. We recommend upgrading and getting our rice pilaf in lieu of potatoes.	
THE NEW YORKER	\$44	JUMBO LOBSTER TAIL DINNER	(MARKET PRICE)
Our 10 oz. Certified Angus Beef New York striploin, charbroiled to your preference.		A jumbo 8-10 oz. lobster tail served with drawn garlic butter. We cook it to a perfect medium, because who wants a well-done rubbery tail?	
THE CLASSIC RIBEYE	\$46	ADD-ONS	
Our 10 oz. Certified Angus Beef ribeye steak. The Chef recommends it cooked to medium or below.		<i>Sautéed mushrooms or onions - \$2.50</i>	
BUFFALO RIBEYE	\$49	<i>Garlic prawns - \$14</i>	
9 oz. of our tender Northern game staple, finished with a red wine demi-glaze. Our Chef recommends it cooked to medium or below.		<i>Lobster tail (8-10 oz.) - \$48</i>	



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