

Entrée

***New York Strip Steak \$43**

12-oz. Hand-cut strip | Whiskey Butter | Loaded Baked Potato | Vegetable

***Rib-eye Steak \$45**

12-oz. Hand-cut rib eye | Whiskey butter | Loaded Baked Potato | Vegetable

***Prime Rib Roast \$40**

10-oz. Prime Rib | Au jus | Loaded Baked potato | Vegetable

***Seared Chilean Seabass \$ M.P**

Seared Seabass | Chimichurri Rojo | Risotto | Grilled Asparagus

Grilled Half Chicken \$38

Marinated Half Chicken | Chasseur Sauce | Cilantro - lime rice | Vegetables

***Southwest Elk Burger \$30**

1/3 lb. Elk burger | Roasted Red Pepper Cream Sauce | Pickled Onion | Fries

***Rosemary Lamb Chops \$44**

Marinated Lamb Chops | Smoked Gouda Yukon Gold Puree | Vegetables

Cajun Tiger Shrimp and Grits \$36

Fresh Grits | Cajun Style Shrimp with Bacon | Asparagus

Buffalo Short Ribs \$42

Slow Braised Buffalo Short Ribs | Sherry wine demi-glace sauce |
Risotto | Vegetables

Grilled Salmon Teriyaki \$36

Atlantic Salmon | Cilantro - lime Rice | Vegetables

Tomato Pesto Cavatappi \$30

Heirloom cherry tomato | Pesto | Spinach | Artichoke | Pine Nuts | Cavatappi
Pasta

Add Chicken \$ 10 | Add Shrimp \$ 12 | Gluten free \$ 10

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, if you have certain medical conditions.
All prices subject to applicable taxes.
17% gratuity for party of 6 or more.

Appetizer

Soft Pretzel Sticks \$15
with Beer Cheese Sauce

Coronado Oyster \$24
Half Shell Stuffed Baked Oyster

Bloody Mary Shrimp Cocktail
\$20

Tiger shrimp with vodka cocktail sauce

Spinach -Artichoke Dip \$16
With Cauliflower chips

***Angus Steak Bites** \$24
Premium Angus Steak Bites with Chimichurri Rojo

Charcuterie Board \$26
Chef's Finest Assorted Meat and Cheese Board

French Onion Soup \$12
Soup Du jour \$ 10

Salads

Coronado Side Salad \$10
Mixed Green Salad | cucumber | heirloom cherry tomato | sweet red onion | choice of dressing.

Classic Caesar Salad \$15
Crisp romaine lettuce parmesan cheese | croutons | Caesar dressing

Add Chicken \$10 Add Grilled Shrimp \$12

***Angus Sirloin Steak Salad** \$34
6 oz. Sirloin Steak | Mixed greens | Hard cooked egg | Heirloom Cherry tomatoes | Cucumber, Avocado | Sweet Red Onions | Parmesan Cheese Choice of dressing

Sub: Seared Ahi Tuna

Dessert Selections

Featured Cheesecake \$14
Ask server for availability

Sinful Chocolate Fudge \$14
House-made rocky road fudge | nuts | marshmallow | milk chocolate | caramel sauce | scoop of vanilla ice cream

Apple or Peach Cobbler \$ 14
House-made Apple or Peach filling | Cobbler Caramel Sauce

Add on Ala mode-\$3

Affogato and Churros \$ 14
Scoop of vanilla ice cream | churro bites filled with caramel | shot of espresso

Tiramisu-\$ 14
Layers of Espresso Mousse and Coffee Sponge Cake

Grand Carrot Cake-\$ 20
4 layers of carrot cake | cream cheese filling
For Sharing!

Assorted Ice Cream and Sorbet \$10
Choice of Vanilla, Chocolate, or Pecan Praline Raspberry, Lemon or Strawberry Sorbet

After Dinner Beverages

Freshly Brewed Regular or Decaf Coffee \$3.99

Assorted Specialty Hot Tea \$3.99

Espresso or Americano \$6.00

Cappuccino \$7.00

Irish Coffee \$12.00

Our House Coffee Blend with Hellcatmagi Irish Whiskey

Italian Coffee \$12.00

Our House Coffee Blend with Tuaca

Mexican Coffee \$12.00

Our House Coffee Blended with Kahlua and Tequila

Dessert Wine

Dow's 10yr Tawny Port \$12.00

Cordials

Remy Martin VSOP

\$12.00 \$24.00

Grand Marnier

Benadictine

\$12.00 \$24.00

D. Soranno Amaretto

\$10.00

Tuaca

\$10.00

IL Tramonto Limoncello

\$10.00 \$20.00