

Entrée

***New York Strip Steak \$42**

12-oz. grilled center cut strip, bistro butter Baked Potato and Vegetable

***Rib-eye Steak \$44**

12 oz. grilled rib-eye steak, bistro butter Baked Potato and Vegetable

***Prime Rib Roast \$38**

10oz. Prime Rib, Au jus, Baked potato and vegetable

***Seared Chilean Seabass \$44**

Seared Seabass with romesco and chimichurri sauce, Yukon Gold Puree and vegetables

Roasted Half Chicken \$32

Herbed marinated half chicken roasted to perfection served with rice pilaf and vegetables

***Elk Burger \$30**

1/3 lb. Elk burger, Arugula, Sun-dried tomato cream sauce, crispy onion hay served with
fries

***Roasted Salmon \$38**

Served with Roasted Corn Salsa, Rice Pilaf and Vegetables

Impossible Portabella Mushroom \$32

Baby Portabella mushroom stuffed with spicy southwest impossible meat with vegan cheese
asparagus topped with Balsamic reduction

Grilled Veggie Pasta \$23

Sautéed grilled zucchini, squash, peppers, spinach and asparagus over linguini pasta

Add Shrimp \$10 Add Grilled Chicken \$6

Buffalo Short Ribs \$42

Slow Braised Buffalo Short Ribs with Sherry wine demi-glace sauce,

Yukon gold puree and Vegetables

*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.

Appetizer

Soft Pretzel Sticks \$13

with Beer Cheese Sauce

Crispy Shrimp Poppers \$16

Beer Battered Shrimp with Sweet Chili Sauce

Shrimp Cocktail* \$18

Large bouillon shrimp with horseradish cocktail sauce

Angus Steak Bites \$22

Premium Angus Steak Bites with Chimichurri Sauce

Soup of the Day \$12

Salads

Coronado Side Salad \$9

Mixed Green Salad with cucumber, cherry tomato, red onion, choice of dressing.

Classic Caesar Salad \$15

Crisp romaine lettuce parmesan cheese, croutons, anchovy and Caesar dressing

Add Chicken \$7 Add Shrimp \$10

*Seared Ahi Tuna Salad \$26

Seared ahi tuna with sesame seeds over mixed greens, peppers, avocado, cherry tomatoes, and cucumber served with orange sesame dressing

*Sirloin Steak Salad \$30

6 oz. Sirloin Steak over mixed greens hard cooked egg,

Cherry tomatoes, Cucumber, Avocado, Onions, Blue Cheese crumble. Choice of dressing

Dessert Selections

Featured Cheesecake \$12

Ask server for availability

Old Fashioned Carrot Cake \$14

Layers of carrot cake and cream cheese frosting

Apple Pie \$12

Granny Smith Apple pie served with Caramel Sauce

Add on Ala mode-\$3

Chocolate Decadence \$14

Triple Chocolate Cake with Slivered Almonds

Tiramisu-\$14

Layers of Espresso Mousse and Coffee Sponge Cake

Assorted Ice Cream and Sorbet \$7.99

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 \$5.00

Cappuccino \$6.00

Irish Coffee \$12.00

Our House Coffee Blend with Bushmill 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 \$10.00

Chartruese \$15.00

Cordials

Remy Martin VSOP

\$12.00 \$24.00

Sambuca Romana

White or Black

\$9.00

Grand Marnier

\$12.00 \$24.00

Benadictine

\$12.00 \$24.00

D. Soranno Amaretto

\$9.00

Tuaca

\$8.00

IL Tramonto Limoncello

\$9.00 \$18.00