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APPETIZERS

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ROASTED CAULIFLOWER WEDGES

House seasoned and oven roasted, served over black bean and fire roasted corn salsa.

DEVILED EGGS

Hard boiled eggs stuffed with delicious.

BLAT BRUCSCHETTA

Bruschetta topped with creamy avocado, kale, tomato, and crispy bacon.

CHEESE STUFFED MUSHROOMS

Baked mushrooms stuffed with our three cheese blend.

SALT & PEPPER ONION RINGS

Hand breaded, seasoned with kosher salt and cracked black pepper.

AVOCADO FRIES

Panko breaded avocado served with our southwest ranch.

PEEL & EAT SHRIMP

3/4 lb house seasoned peel and eat shrimp cocktail. Served with spicy cocktail sauce and citrus aioli.

BACON WRAPPED SAUSAGE TRIO

Apple sage pork, mild Italian chicken, kielbasa, and maple aioli & cider Dijon dipping sauces.

SANTA FE SALAD

Santa Fe seasoned chicken breast or salmon served over mixed greens, red onions, green peppers, grape tomatoes, avocado, crispy tortilla strips, black bean & fire roasted corn salsa and house made southwest ranch dressing.

COBB SALAD

House seasoned chicken breast or salmon served over mixed greens, grape tomatoes, diced red onion, crispy bacon, sliced avocado, hard-boiled egg and bleu cheese crumbles. Served with choice of dressing.

STEAK SALAD

Sirloin steak served over mixed greens, red onions, grape tomatoes, bleu cheese crumbles, green peppers, roasted red potato, and served with your choice of dressing.

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SALADS & SOUPS

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THE LODGE AT COYOTE CREEK

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HOURS

MONDAY
11:00AM-2:00PM
TUESDAY
11:00AM-9:00PM
WEDNESDAY
11:00AM-9:00PM
THURSDAY
11:00AM-9:00PM
FRIDAY
11:00AM-10:00PM
SATURDAY
11:00AM-10:00PM
SUNDAY
11:00AM-8:00PM

OPEN TO THE PUBLIC
CALL US AT 260-203-3154

ENTREES

LODGE SALAD

Fresh lettuce blend, grape tomatoes, red onion, bleu cheese crumbles, sun dried cherries and sliced with balsamic vinaigrette.

HOUSE SALAD

Dinner side salad with your choice of dressing

DRESSING

Italian, Ranch, Poppy seed, Blue Cheese, Honey Mustard, French, Thousand Island, Southwest Ranch..

SOUPS

Soup of the Day or Chili of the Day offered as either a bowl or cup

PORK CHOP, 14 OZ DOUBLE BONE

House seasoned pork chop on a blueberry compote. Served with roasted potato medley.

SAUSAGE & GRITS

Grilled apple sage, mild Italian chicken, and chorizo sausages. Served over top of white cheddar grits topped with green chili chorizo gravy and a pan fried egg.

BACON MACARONI & CHEESE

Topped with a house seasoned grilled chicken breast. Mix it up with our poblano stir in.

FISH & CHIPS

Lightly breaded white fish dinner served with house cut fries.

STUFFED CHICKEN BREAST

White cheddar stuffed and served over a Brie chardonnay cream sauce. Topped with a cherry apple chutney and served with rice pilaf.

SALMON

Maple sea salt ad cracked black pepper seasoned salmon topped with a maple glaze. Served over rice pilaf.

CHICKEN FRIED CHICKEN

Country style breaded chicken breast topped with green chili chorizo gravy, and a pan fried egg. Served over a roasted potato medley.



ALL ENTREES SERVED WITH CHOICE OF SOUP OR HOUSE SALAD

SIDES

BACON MACARONI & CHEESE
ROASTED POTATO MEDLEY
RICE PILAF
HOUSE CUT FRIES
SALT & PEPPER ONION RINGS
SEASONAL VEGETABLES
ROASTED CAULIFLOWER

COULOTTE STEAK - 8OZ

Kosher salt, and cracked black pepper seasoned. Topped with sauteed mushrooms and onions. Served with a roasted potato medley.

BABY BACK RIBS

Jim Beam, brown sugar, apple cider marinated. Sauced with our house made Jim Beam cherry bourbon BBQ. Served with bacon mac & cheese. .

KIDS MENU

CHEESE QUESADILLA
KIDS HOT DOG
CHICKEN STRIPS
GRILLED MAC N CHEESE
KIDS BURGER

All Kids Menu items come with a choice of fries, apple slices, banana slices and a choice of a small drink or 2% Milk.



BE SURE TO HEAR ABOUT OUR
NIGHTLY DINNER SPECIAL

BE SURE TO TOP OFF YOUR DINNER
WITH A LODGE DESSERT