

## STARTERS

Pretzel Bites & Beer Cheese \$10.99

Deep-Fried Portobello Mushrooms \$10.99  
served with ranch

Fried Pickles \$9.99  
served with ranch

White Cheddar Cheese Curds \$10.99

Fried Green Beans \$9.99  
served with our horseradish dipping sauce

Chicken Wings \$12.99

Crispy fried wings with celery, tossed in your choice of sauce:  
Buffalo, BBQ, Garlic Parmesan, Gochujang or Old Bay dry rub  
-- Extra Sauce +\$0.79

**HOT ITEM** Bang Bang Shrimp \$12.49

Breaded shrimp in a sweet & spicy sauce topped with a  
sriracha drizzle and green onions

Basket of Onion Rings \$7.99

Homemade Chips \$4.49 ☺

Fresh Fried Tortilla Chips \$5.49 ☺  
with Fire-Roasted Salsa

Basket of French Fries \$6.49 ☺  
Cajun Fries +\$0.79  
Side of Ranch +\$0.59

Sweet Potato Waffle Fries \$6.99 ☺  
Try them with a Balsamic reduction drizzle!

>> Please note: We do NOT have a Gluten-Free kitchen.

## SOUP & SALAD

Dressings: Ranch • Balsamic or  
Raspberry Vinaigrette • Thousand Island •  
Blue Cheese • Honey Mustard • Italian • French

**NEW** Burger Bowl \$11.99

Browned & seasoned ground beef on a bed of mixed greens,  
topped with pickles, tomatoes, red onion & Havarti dill  
cheese & Thousand Island Dressing!

Cobb Salad \$14.49

A heaping bowl of turkey, ham, bacon, egg, tomatoes,  
red onions and colby-jack cheese on a bed of crisp lettuce

Up North Salad \$16.99

A bed of greens topped with a juicy, grilled chicken breast,  
walnuts, dried cranberries and feta cheese; Served  
with raspberry vinaigrette dressing  
-- Substitute Salmon +\$3.00

**HOT ITEM** Steakhouse Salad \$18.99

Seasoned and seared filet tips with bleu cheese crumbles,  
candied walnuts, dried cranberries and red onion on top of  
fresh greens; Served with balsamic vinaigrette

Soup of the Day

Ask your server for today's option  
\$4.99 Cup • \$6.49 Bowl

Warm up with our Award-Winning Chili!

Ask your server for today's seasonal choice  
\$5.49 Cup • \$7.49 Bowl

## SANDWICHES & BASKETS

Our handhelds are served with chips and a pickle. Substitute French fries or coleslaw for \$2.00 or onion rings for \$3.00  
-- Add both French fries & coleslaw for \$3.50 --

Coyote Burger\* \$10.99

"Best Burger in the North!"...according to our guests!  
1/3 pound ground beef patty on a brioche bun,  
Served with lettuce and tomato  
Add cheese + \$1.49 • Add bacon + \$2.59  
• Mushroom Swiss Burger \$13.99

**HOT ITEM** Crispy Chicken BLT \$13.99

Fried chicken breast, bacon, Swiss cheese, lettuce,  
tomato and mayo on a brioche bun  
-- Sub grilled chicken, for no extra cost --

Crispy Shrimp Basket \$13.99

Your favorite breaded shrimp, deep-fried;  
served with French fries

Chicken Wrap \$12.99

Grilled or breaded chicken with bacon, lettuce, tomato  
and Co-jack cheese with your choice of: Buffalo, Ranch,  
Honey Mustard or BBQ sauce

**NEW** Fish Tacos \$11.99

Hand-breaded & deep-fried Alaskan Pollock in flour tortillas  
topped with a creamy slaw & pickled red onion;  
Served with Chips & Salsa

Coyote Club \$12.49

Turkey, ham, bacon, lettuce, tomato, Swiss, American  
cheese & mayo piled high on grilled deli white bread

Classic Reuben \$11.99

Layers of corned beef, sauerkraut & Swiss cheese. Served on  
grilled light rye bread with Thousand Island dressing

Chicken Strip Basket \$11.99

• Just the chicken tenders \$8.99  
• Gluten-free tenders and fries \$12.99 ☺  
\*Cooked in a fryer with NON-Gluten free items

\*\*Groups of 8 or more may be subject to a gratuity of 20%

\*Can be cooked to order. Consuming raw or undercooked  
meats or eggs increase your risk of foodborne illness.

## CLASSIC ENTRÉES

Served after 4 o'clock.

Entrées include homemade bread and choice of two sides:  
House salad, coleslaw, cottage cheese, vegetable of the day,  
French fries, baked potato, mashed potatoes or wild rice.

### Daily Special!

You won't want to miss today's selection,  
be sure to ask your server!!

**HOT ITEM**

**Sautéed Salmon\* \$23.99**

Try this local favorite! Request cajun-style,  
for some spice! Served on a bed of rice, or  
with a baked potato

**Walleye Dinner \$22.99**

Walleye, hand-breaded & deep fried,  
served with all the fixings  
• GFO +\$1.00

**Smothered Chicken Breast \$18.49**  
Two chicken breasts, loaded with flavor &  
grilled to perfection. Topped with mushrooms,  
Swiss cheese & a Balsamic reduction drizzle

**Pork Chop \$16.49**

Tender and juicy 8 oz. USDA prime pork seared and  
topped with flame-roasted Fuji apples

**Sirloin Steak \$23.99**

Tender & seasoned 8 oz. sirloin  
cooked to your liking!  
--- Add 6 butterfly shrimp \$5.00 ---

## FLATBREAD PIZZA

Additional toppings: Meat +\$2.00 • Veggies +\$1.00 •

Topping Choices - Pepperoni • Sausage • Ham • Bacon •  
Onion • Mushroom • Green Pepper • Banana Pepper  
-- Ask about our Gluten-Free Option! --

**Cheese \$9.99**

**Meat Lovers \$14.29**  
Pepperoni, sausage, bacon & ham

**Supreme \$12.99**  
Sausage, green pepper, onion & mushrooms

**Veggie \$11.49**  
Onions, green peppers, mushrooms & olives

**BLT \$11.49**  
Cooked with bacon & cheese, topped with  
cold lettuce, tomato & mayo drizzle

**HOT ITEM**

**Chicken Artichoke \$13.49**

Pesto sauce with grilled chicken, artichokes,  
red onion, mozzarella & feta cheese

-- 14" Pizzas Available for Carry-Out --

## HOMEMADE DESSERTS

**Pies \$4.99 - \$5.99**

Baked with love in our kitchen!  
Selection changes daily.

**Carrot Cake \$5.49**

Fresh carrots, raisins & walnuts baked into this  
yummy cake topped with our cream cheese frosting

**GF Specialty Brownie \$4.99**

Ask your server for today's selection!

**Love your meal?**

Tip the kitchen!

>> Please note: We do NOT have a Gluten-Free kitchen.

### - Our Story -

Coyote Crossing Resort opened in 2000, with just two cottages built by Al & Patty Thomas. The remaining eight were completed in 2002. This restaurant you're sitting in right now, was actually the "garage" where they built all of the panels for the cabin walls. Pete & Julie Finch purchased the resort in 2010 with family members. In 2013 we built the "Addition" to the restaurant and also a house on-site. In 2019, we had the fortuitous idea to build the stage, not knowing what 2020 would bring! It has helped sustain our business since the pandemic, as local, regional & national acts bring their talent to our outdoor stage each summer!

As Hoosiers for the first 40 years of our lives, we were lifelong vacationers to Northern Lower Michigan, and have a great appreciation for the North Woods and all that it offers. Pete has been coming to the Cadillac area all his life. He learned to ski at Caberfae and grew up riding the snowmobile trails which he now grooms as a volunteer. Julie grew up spending summers in Leelanau County. We are so thankful to have moved here when our kids were still young, so that they could enjoy all the outdoor recreation, and also meet their spouses right here in Cadillac!

Now, after almost 15 years of owning and operating Coyote Crossing, we feel grateful for this "adventure" and the many friends we've made. We're also very fulfilled knowing that we have helped others explore God's natural beauty of the Manistee National Forest, nearby rivers, lakes, and surrounding areas. We will continue with Julie's mantra of "celebrating each day" in hopes that our guests will embrace this mentality as well!