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## STARTERS

### **COWBOY SKILLET PIZZA**

Roasted chicken, onions, bacon, garlic, BBQ, cheddar cheese all baked in a skillet \$8.99

### **NOPALITOS CACTUS FRIES**

Marinated strips of Nopales cactus hand breaded in our signature spice blend & flash fried crispy with prickly pear sauce \$7.99

### **RATTLESNAKE BITES**

North American Rattlesnake dipped in tempura & flash fried with sweet onion tomato jam \$10.99

### **MINI PORK SHANKS**

Tossed in a maple bourbon sauce served with fresh crisp veggies & bleu cheese dressing \$7.99

### **FRIED SHRIMP COCKTAIL**

Crispy white shrimp & zesty prickly pear cocktail sauce \$8.49



### **APPETIZER SAMPLER**

Famous Cactus Fries, buffalo skewers, beer battered rattlesnake bites & Native fry bread with prickly pear fruit sauce & a sweet onion tomato jam

Best shared by two \$14.99

Shared by four additional \$9.99



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## CHILI, SOUP & SALAD

### **BUFFALO CHILI**

Tender bison, roasted peppers & cheddar cheese served with Native fry bread  
Cup - \$5.99 ~ Bowl - \$8.49

### **SWEET ONION SOUP**

Slow roasted sarsaparilla onions, gruyere cheese & a thick crouton  
**Cup** - \$4.49

### **HOUSE SALAD**

Crisp lettuce, cucumbers, tomatoes, red onion tossed in a white balsamic dressing \$5.49

### **STRAWBERRY SPINACH**

Red onion & candied pecans with poppy seed~shallot vinaigrette \$6.49

### **SILVER SPUR**

Raspberry dressing, romaine, bleu cheese, red onions & candied pecans \$7.49


### **COWBOY WEDGE**

Bleu cheese dressing, iceberg, fresh tomatoes & bacon lardons \$7.99

### **CLASSIC CAESAR**

Classic Caesar dressing, romaine, parsley, Reggiano cheese & garlic croutons \$6.49

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## OUR HISTORY

In 1946, if you wound your way down Oak Creek Canyon to Sedona, you would find little else but a tavern building, a post office and a two-story wood building. The tavern was the center of the towns social life. It was the Oak Creek Tavern and it served as meeting place, pool hall, grocery store and saloon to the folks in the area and the tourists passing through.

Once inside, you'd find locals, cattle buyers, cowhands and workers from the Jerome Mine and the Clarkdale smelter playing pool, stopping for a cool one or buying food for the day. It was a friendly crowd, with a population fluctuating around 500 people, everybody knew everybody else.



As Sedona grew in size, the Oak Creek tavern remained a historic center of town. By the mid-1950's, its wooden walls had echoed the talk and laughter of many of Hollywood's biggest movie stars. More than 50 movies were filmed in Sedona and when the days shooting was done, everyone would head to the Tavern. John Wayne, Ray Milland, Burt Lancaster, Jane Wyman, George Montgomery, Dick Powell, Agnes Moorehead, Burl Ives, Maureen O'Hara, Robert Mitchum, Hedy Lamarr, Glenn Ford, James Stewart, Rock Hudson, Donna Reed, Gene Autry, Joan Crawford, ~ to name a few ~ were known to enjoy the warm fire and spirits at the tavern.

The Tavern's legendary status continued onto the 1960's when, in 1965, world famous artist Joe Beeler sat at the corner table by the fireplace and with Charlie Dye, John Hampton and George Phippen, founded the Cowboy Artists of America. By their efforts, recognition of Western art has skyrocketed.

Today, the spirit of the Tavern lives on in the Cowboy Club ~ where the traditions and hospitality of the Old West are served along with delicious "high desert" cuisine.


We invite you to enjoy our unique blend of history and attention to quality so that you can take home a memorable experience of your own.

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Thank you for joining us, we hope we have met all your hospitality and culinary expectations.  
Sincerely, **Tom Gilomen, Owner**

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# The Silver Saddle

## STEAKS & CHOPS

### BEEF FILET MIGNON

Garlic herb butter, seasonal vegetable sauté  
& fluffy mashed potatoes  
6oz cut \$27.99 8oz cut \$31.99

### BUFFALO TENDERLOIN

Sweet potato mash, roasted cauliflower  
& brandy onion jus sauce  
6oz cut \$33.99 8oz cut \$36.99

*Add grilled jumbo shrimp \$9.00  
Add sautéed mushrooms and/or onions \$1.00 each*

### DRY AGED HERB CRUSTED PRIME RIB

Skillet potato gratin, sautéed, vegetables, horseradish cream & natural jus \$29.99

### FREE RANGE ELK CHOPS

Broadleaf Cervena elk, roasted rosemary potatoes, glazed baby carrots & tart cherry demi \$35.99

### CERTIFIED ANGUS BEEF RIBEYE

12oz herb marinated, hand cut Ribeye steak served with herb butter, sautéed seasonal vegetables,  
fluffy mashed potatoes & crispy leeks \$28.99

### BLACKENED BUFFALO FLANK

Char-grilled all natural North American bison with dark ale wild mushrooms,  
sweet potato mash & sautéed greens \$28.99

### PECAN CRUSTED BONE IN PORK CHOP

100 % all natural Berkshire pork grilled to order, mashed potatoes,  
bourbon cream sauce & sautéed vegetables \$19.99

## SIGNATURE ENTREES

### "FAMOUS" BABY BACK PORK RIBS

Our Famous Raspberry~plum BBQ sauce served with cilantro~peanut coleslaw & campfire beans  
**Half Rack** \$18.99 ~ **Full Rack** \$25.99

### BUFFALO POT ROAST

12-Hour braised all natural North American buffalo chuck, fork tender new potatoes,  
seasonal vegetables & pan roasted jus \$21.99

### CLAY POT CHICKEN

Roasted potatoes, caramelized onion, seasonal vegetables & pan jus baked in a handmade clay pot \$18.95

### VEGETABLE POT PIE

Seasonal vegetables topped with a buttery pie crust, baked to order & served with seasonal vegetables \$17.99  
**Add chicken** \$4.00

### SKILLET MAC & CHEESE

Tender pasta & hardwood ham in a white cheddar sauce topped with roasted peppers \$16.99

### MAPLE LEAF FARMS ROASTED DUCK

Maple Leaf Farms duck breast glazed with sweet potatoes, sautéed greens & sherry apple drizzle \$27.95

### BACON WRAPPED BUFFALO MEATLOAF

North American buffalo, herb mashed potatoes, sautéed broccolini & wild mushroom demi \$18.49

## FRESH FISH

### CEDAR PLANK SALMON

Oven roasted fresh salmon served with cucumber~mint relish, Worcestershire~honey glaze, Chef's rice \$23.99

### TORTILLA CRUSTED RED TROUT

Idaho trout crusted in tortillas served over Chef's rice, sweet chili sauce, sautéed broccolini \$22.49

### HALIBUT

Pan seared citrus dusted halibut served over Chef's rice, beurre blanc, micro salad & mango salsa \$27.99

Steaks are cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.

Rare~red, cool center; Medium Rare~red, warm center; Medium~pink center; Medium Well~slight pink; Well~cooked  
Split plate \$10.00 charge 20% gratuity added to parties of 6 or more