

STARTERS

CACTUS FRIES

Napolitas cactus strips dusted in seasoned flour & flash fried, served with prickly pear dipping sauce \$8.50

FRIED CALAMARI

Served with sweet red chili sauce \$9.50

BUFFALO BROCHETTE

Grilled marinated buffalo skewers paired with a Southwest peanut sauce & cilantro flatbread \$8.95

HIGH DESERT WINGS

Choice of barbeque or hot style served with green peppercorn ranch \$8.50

BARBEQUED QUAIL KABOBS

Served with native fry bread & candied apricots \$10.95

SOUTHWEST SPINACH DIP

Roasted peppers, pepperjack cheese & wilted spinach with house-made tortilla chips \$8.50

CHIPOTLE SHRIMP

Smoked chili jumbo shrimp with cilantro-lemon aioli \$11.95

DIAMONDBACK RATTLESNAKE

Two tempura fried rattlesnake brochettes with native fry bread & charred tomato jam \$12.95

APPETIZER SAMPLER

Rattlesnake Tamales, Buffalo Skewers, Quail Kabobs & Cactus Fries, with cilantro flatbread & a trio of house sauces \$19.50

SOUPS

CHICKEN TORTILLA

Served with tri-colored tortilla strips \$5.95

WILD GAME CHILI

Buffalo, venison & wild boar \$7.95

SALADS

CHICKEN CAESAR SALAD

Romaine tossed in our house-made Caesar dressing topped with shaved Parmesan-Reggiano & croutons \$15.95

SILVER SPUR SALAD

Bleu cheese, red onions & toasted pecans on a bed of Romaine lettuce with raspberry vinaigrette \$8.95

THE WEDGE

Baby iceberg, applewood smoked bacon, tomato, boiled egg & bleu cheese dressing \$8.95

BABY SPINACH, APPLEWOOD BACON & PINE NUTS

Goat cheese, red onions, mushrooms & warm mustard vinaigrette \$8.95

18% gratuity added to parties of 6 or more

Split plate with all the fixins \$7.50

Please just ask, we are able to accommodate most special dietary needs

To ensure everyone has a memorable dining experience, please refrain from using your cell phone

Paul Chandler
Chef de Cuisine

Michael Osterman
Executive Chef

Tom Gilomen
Owner

Jesus Martinez
Sous Chef

Ty Stuit
Corporate Executive Chef

SUMMER 2008 MENU

Add a Caesar, Dinner Salad or Cup of Soup with any Entrée for \$4.50

FRESH SEAFOOD & PASTA

WILD SALMON

Roasted on a cedar plank with honey~worcestershire glaze, cucumber~mint relish & butternut squash \$22.50

WILD ALASKAN HALIBUT

Pistachio crusted halibut with lemon~thyme beurre blanc \$28.95

IDAHO RUBY RED TROUT

Sautéed in lemon pine nut butter with country mashed potatoes \$21.50

WILD MUSHROOM ROASTED TOMATO PASTA

Sundried tomato, roasted garlic & wild forest mushrooms in a poblano pesto broth over tri~colored fusilli \$15.50

PREMIERE MIDWEST STEAKS & RIBS

CAMPFIRE RIBS

1/2 Rack \$19.95 Full Rack \$28.95

Baby back pork ribs, raspberry~plum barbeque sauce, baked mixed beans

CHICKEN FRIED CHICKEN

Sweet corn~bacon gravy & country mashed potatoes \$16.95

PRIME ANGUS SIRLOIN

Country mashed potatoes, caramelized onions & tomato jam \$22.95

FILET "MIGNON"

Filet with roasted garlic~bleu cheese butter & country mashed potatoes \$29.95

BONE~IN RIBEYE

22 oz. French cut ribeye with baked potato & demi glace du jour \$44.50

ANGUS RIBEYE STEAK

Country mashed potatoes \$24.95

BURGERS & SANDWICHES

CLUB CHEESEBURGER

1/2 lb. of fresh ground chuck with cheddar, lettuce, tomato, pickle & onion on a toasted bun served with French fries \$12.95

BUFFALO BURGER

1/3 lb. of ground buffalo with jack cheese, lettuce, tomato, pickle & onion on a toasted bun served with sweet potato fries \$12.95

CHICKEN RANCH SANDWICH

Grilled breast of chicken with melted jack cheese, applewood smoked bacon & ranch sauce served with French fries \$11.95

HIGH DESERT WILD GAME

ELK TENDERLOIN

Country mashed potatoes & demi glace du jour \$34.95

BIG GAME POT PIE

Buffalo, Angus beef, venison & wild boar stew baked in a cast iron skillet with a puff pastry crust \$24.50

BUFFALO FLANK

Roasted yams, ancho chili glaze & charred tomato~cactus salsa \$21.95

BUFFALO FILET "MIGNON"

Garnet yams & brandy peppercorn sauce \$36.95



Consuming raw or undercooked meats may increase your risk of food borne illness
Rare~red, cool center; Medium Rare~red, warm center; Medium~pink center; Medium Well~slight pink;