

STARTERS

CACTUS FRIES

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

CHIPOTLE SHRIMP

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

SOUTHWEST SPINACH DIP

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

ONION RINGS

Beer battered onion rings with ranch dressing \$6.50

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

SOUP DU JOUR

Cup \$3.95 Bowl \$5.95

WILD GAME CHILI

Buffalo, venison & wild boar \$7.95

SALADS

SILVER SPUR SALAD

Bleu cheese, red onions & toasted pecans on a bed of Romaine lettuce with raspberry vinaigrette \$10.95

FRESH GARDEN SALAD

Romaine & field greens with vegetable garnishes & house vinaigrette \$8.95

CAESAR SALAD

Romaine tossed in our house~made Caesar dressing topped with shaved Parmesan~Reggiano cheese & croutons \$8.95
with grilled chicken \$13.95 with salmon \$15.95

SWEET ANNIE'S SALAD

Grilled chicken breast, Romaine & iceberg lettuce, red cabbage, jicama & crushed peanuts with a sweet guajillo~pear vinaigrette \$10.95

LUNCH ENTREES

GREEN CHILI PORK

Served in a cast iron crock with pepperjack cheese & warm tortillas \$9.95

BOURBON BUFFALO MEATLOAF

Served with raspberry~plum barbeque sauce, caramelized onions & sweet potato fries \$12.95

FISH AND CHIPS

Beer~battered cod served with tartar sauce, chipotle ketchup, French fries & peanut cole slaw \$10.50

CHICKEN QUESADILLA

Flour tortilla stuffed with chicken, roasted onions, green chili & Colby cheese
Served with guacamole, pico de gallo, coriander~sour cream & French fries \$9.50

BABY BACK PORK RIBS

A half rack of baby back pork ribs basted in our raspberry~plum barbeque sauce
Served with baked mixed beans & peanut cole slaw \$16.95

ANGUS RIBEYE STEAK

French fries & peanut cole slaw \$24.95

BUFFALO FLANK

Ancho chili glaze and cactus salsa served with sweet potato fries & peanut cole slaw \$16.95

Consuming raw or undercooked meats may increase your risk of food borne illness

BURGERS

CLUB CHEESEBURGER

1/2 lb. of fresh ground chuck with cheddar, lettuce, tomato, pickle & onion on a toasted bun served with French fries \$9.95

TRAIL BOSS

1/2 lb. of fresh ground chuck topped with roasted onions, applewood smoked bacon & cheddar on a toasted bun served with French fries \$10.95

BUFFALO BURGER

1/3 lb. ground buffalo with jack cheese, lettuce, tomato, pickle & onion on a toasted bun served with sweet potato fries \$9.95

TOPPINGS

Pico de gallo, sautéed mushrooms or roasted onions \$1.00

Guacamole or avocado \$1.50

Rare~red, cool center; Medium Rare~red, warm center; Medium~pink center; Medium Well~slight pink; Well~cooked throughout

OUR FAMOUS BBO

PULLED PORK

Slow~roasted pork, basted in our raspberry~plum barbeque sauce, on a grilled potato bun served with French fries \$8.95

SMOKED BUFFALO SANDWICH

Slow~roasted smoked buffalo, basted in our raspberry~plum barbeque sauce, on a grilled potato bun served with sweet potato fries \$9.95

SANDWICHES

CHICKEN RANCH SANDWICH

Grilled breast of chicken with melted jack cheese, applewood smoked bacon & ranch sauce served with French fries \$9.95

AVOCADO, JACK CHEESE & TOMATO

Twelve grain wheat bread served with French fries \$8.95

TURKEY SANDWICH

Turkey, bacon and Swiss cheese with honey Dijon on a croissant, served with pasta salad \$9.95

SOUTHWEST ROAST BEEF SANDWICH

Sliced prime rib, green chili, roasted onions & horseradish aioli on French bread accompanied with beef jus & French fries \$11.95

18% gratuity added to parties of 6 or more

To ensure everyone's dining experience is memorable, please refrain from using your cell phone

Paul Chandler
Chef de Cuisine

Jesus Martinez
Sous Chef

Michael Osterman
Executive Chef

Tom Gilomen
Owner

Ty Stuit
Corporate Executive Chef