
STARTERS

CACTUS SALSA & CHIPS

Fresh fried corn chips served with our fire roasted tomato Nopales cactus salsa \$4.99
Add Guacamole plus \$4.00

5 LAYER BEAN DIP

Shredded cheese, pico de gallo, corn salsa & sour cream \$6.99

CHIPOTLE SHRIMP

Mexican white shrimp sautéed with chipotle chili cream sauce \$7.50

BUFFALO NACHOS

Made with our famous buffalo chili, cheese sauce, pico de gallo & guacamole \$8.75

CHICKEN QUESADILLA

Aged cheese, natural chicken in a crispy corn tortilla served with pico de gallo & guacamole \$5.75

NOPALITOS CACTUS FRIES

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

ONION RING TOWER

With homemade chipotle chili bleu cheese dressing \$7.99

SMOKED SALMON

On sweet waffle fries, cilantro garlic mayo & micro salad \$7.50

APPETIZER SAMPLER

Famous Cactus Fries, Natural Buffalo Brochettes glazed with BBQ sauce & Rattle Snake Meatballs in green chili sauce served with Cilantro Flatbread & house~made dipping sauces

Best shared by two \$14.99

Shared by four additional \$9.99

STRAWBERRY SPINACH SALAD

Fresh spinach tossed with poppy seed dressing, shaved onion & homemade candied pecans \$6.49

NICE HOUSE SALAD

Fresh greens, tomatoes, red onion, croutons & vinaigrette \$4.99

SILVER SPUR SALAD

Romaine, bleu cheese, red onion, candied pecans & raspberry dressing \$6.75

COWBOY WEDGE

Iceberg, diced tomato, pickled onion & bacon with bleu cheese \$6.99

CLASSIC CAESAR

Romaine, dressing, parsley, Reggiano cheese & garlic croutons \$6.50

BUFFALO CHILI

Braised buffalo, red chilies, roasted corn & black beans in our famous Cowboy Club chili sauce
Cup~\$5.99 or Bowl~\$9.95

CHICKEN TORTILLA SOUP

Southwest classic grilled chicken & vegetable soup garnished with tri~color tortilla strips
Cup~\$4.99 or Bowl~\$8.50

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.

Thank you for joining us, we hope we have met all your hospitality and culinary expectations.

Sincerely, **Tom Gilomen, Owner**

The Silver Saddle

LEGENDARY STEAKS & RIBS

~FROM THE GRILL~

BEEF FILET MIGNON

Garlic bleu cheese butter, seasonal vegetable sauté & roasted garlic smashed potatoes \$29.99
Add 3 grilled jumbo shrimp \$9.00

BUFFALO TENDERLOIN

Sweet potato mash, sautéed asparagus & brandy peppercorn cream sauce \$36.99
Add sautéed mushrooms and/or onions \$1.00 each

PRIME RIB

Loaded baked potato, sautéed asparagus, horseradish cream & natural jus \$29.75

ELK CHOPS

Loaded baked potato, sautéed asparagus & brandy peppercorn sauce \$36.99

HANDCUT BEEF RIBEYE STEAK

12oz herb~marinated handcut Choice Grade ribeye beef steak served with garlic butter sautéed seasonal vegetables & roasted garlic smashed potatoes \$28.50

BUFFALO FLANK STEAK

Char~grilled all natural North American bison with caramelized onion~bacon marmalade, natural jus served with sweet potato mash & sautéed spinach \$21.49

BABY BACK PORK RIBS

Raspberry~plum BBQ sauce served with cilantro~peanut coleslaw & campfire beans
Half rack \$18.99
Full rack available for an additional \$5.99

BUFFALO SHORT RIBS

12~hour braised North American Bison, natural pan jus, vegetable sauté & roasted garlic red mashed potatoes \$21.95

CLASSIC ENTREES

GRANDMA'S POT ROAST

12~hour braised natural beef chuck, smoky chili sauce with smashed potatoes, sautéed asparagus & pan roasting jus \$18.99

CLAY POT CHICKEN

Roasted red potatoes, caramelized onion, green beans, red peppers & pan jus baked in a homemade clay pot \$17.99

VEGETABLE POT PIE

Seasonal stewed vegetables topped with a buttery pie crust oven baked to order served with fresh sautéed seasonal vegetables \$17.50 Add chicken \$4.00

CHICKEN PASTA

Grilled chicken with chipotle sauce, hickory bacon, fresh spinach, Chef's pasta, pico de gallo & crumbled cotija cheese \$16.99 Substitute 3 jumbo shrimp \$5.00

MAPLE LEAF FARMS ROASTED DUCK

Pan roasted white Peking duck breast glazed with an ancho chili~clove syrup with mashed sweet potatoes & sautéed seasonal vegetables \$24.95

GREEN CHILI PORK SHANK

12~hour braised natural pork, green chili tomatillo sauce, roasted red potatoes, pico de gallo & crumbled cotija cheese \$18.75

FRESH SEAFOOD

CEDAR PLANK ROASTED SALMON

Oven roasted fresh salmon served with cucumber~mint relish, Worcestershire~honey glaze, Chef's rice & nicely tossed micro salad with white balsamic \$22.49

MACADAMIA HALIBUT

Lemon butter sauce, mango~papaya salsa, Chef's rice & sautéed baby spinach \$27.99

PAN SEARED RED TROUT

Herb brown butter sauce, Chef's rice & nicely tossed micro salad with white balsamic \$22.49

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 throughout

Split plate \$10.00 charge

18% gratuity added to parties of 6 or more