
STARTERS

STRAWBERRY SPINACH SALAD

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

HOUSE SALAD

Fresh greens, red onion, grape tomatoes & fresh
baked croutons served with
choice of dressing \$5.99

SILVER SPUR SALAD

Crisp lettuce, bleu cheese, red onion & candied
pecans tossed with raspberry vinaigrette \$6.99

CAESAR SALAD

Romaine with house~made Caesar dressing,
red peppers, scallions & croutons \$6.49

BUFFALO CHILI

Braised buffalo, red chilies, roasted corn & black
beans in our famous Cowboy Club chili sauce \$8.99

CHICKEN TORTILLA SOUP

Garnished with tri~color tortilla strips \$6.49

APPETIZER SAMPLER

Cactus Fries, Buffalo Brochettes, Snake
Brochettes, Cowboy Chicken Wings &
Cilantro Flatbread with
house~made dipping sauces
Best Shared by Two \$14.99
Shared by Four additional \$9.99

OAK CREEK TROUT DIP

Smoked trout folded with house~made
tomato boursin cheese with
grilled crostinis \$7.99

COWBOY WINGS

All natural chicken wings tossed in
traditional sauce with house~made
bleu cheese dressing \$6.99

CHIPOTLE SHRIMP

Four Jumbo Mexican white shrimp
sautéed with chipotle~garlic
butter sauce \$11.49

CILANTRO~CUMIN FLATBREAD BASKET

Fresh cilantro cumin flatbread
served with house~made
tomato boursin cheese \$5.99

CHICKEN QUESADILLA

Grilled chicken & aged cheese blend
with chipotle crème fraîche
& red chili salsa \$9.49

CACTUS FRIES

Strips of Nopalitos cactus, breaded
& flash fried crispy
with prickly pear sauce \$7.99

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 wood-
en 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

~OUR SIGNATURE FILETS~

BEEF FILET MIGNON

Roasted garlic bleu cheese butter, vegetable sauté & roasted garlic smashed potatoes \$29.49

BUFFALO TENDERLOIN

Sweet potato mash, sautéed asparagus & brandy peppercorn cream sauce \$34.99

AMERICAN WAGYU SKIRT STEAK

Herb marinated & char~grilled North American Wagyu with roasted garlic smashed potatoes, wilted spinach, artichoke aioli & oven cured tomatoes \$22.49

HANDCUT BEEF RIBEYE STEAK

12oz herb~marinated handcut Choice Grade ribeye beef steak served with vegetable sauté & roasted garlic smashed potatoes \$27.99

PRIME NEW YORK STRIP STEAK

14oz aged all natural beef strip loin with chipotle~garlic compound butter served with roasted winter vegetable hash & sautéed asparagus \$34.99

ALL NATURAL BUFFALO FLANK STEAK

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

BABY BACK PORK RIBS

Raspberry~plum BBQ sauce served with cilantro~peanut coleslaw & French fries

Half Rack \$18.99

Full rack available for an additional \$9.99

SEAFOOD

OAK CREEK CORNMEAL TROUT

Fresh trout served with Chef's rice & vegetable sauté finished with a chipotle butter sauce & roasted tomato~cactus salsa \$22.49

CEDAR PLANK ROASTED SALMON

Served with cucumber~mint relish, Worcestershire honey glaze, Chef's rice & vegetable sauté \$22.99

BAKED PARMESAN HALIBUT

Parmesan crumb crusted served with lemon~thyme butter sauce, Chef's rice & vegetable sauté \$24.99

COWBOY CLASSICS

MESQUITE ROASTED CHICKEN

Natural chicken dry rubbed & slow roasted served with roasted garlic smashed potatoes, fresh sautéed asparagus, red chili sauce & artichoke aioli \$18.99

CAST IRON VEGETABLE POT PIE

Seasonal stewed vegetables topped with a buttery pie crust oven baked to order served with fresh sautéed asparagus \$16.49

COUNTRY CHICKEN & GREEN CHILI MAC-N-CHEESE

Corkscrew pasta baked with green chili cheese sauce, oven roasted tomatoes & country fried chicken breast finished with fresh scallions & crispy bread crumb topping \$17.99

MAPLE LEAF FARMS ROASTED DUCK

Pan roasted duck breast with dried fruit chutney, roasted winter vegetable hash & fresh sautéed asparagus \$26.99

COLORADO LAMB

All natural pan seared four~bone chop with redskin smashed potatoes, fresh sautéed asparagus, ancho chili~mint jelly & caramelized onion~smoked bacon marmalade \$32.49

Rare~red, cool center; Medium Rare~red, warm center; Medium~pink center; Medium Well~slight pink; Well~cooked throughout
Steaks are cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.

Split plate \$10.00 charge

18% gratuity added to parties of 6 or more

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