


STARTERS

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 \$6.59

GARDEN SALAD

Spring greens & fresh vegetables tossed in white balsamic vinaigrette \$5.29

SILVER SPUR SALAD

Crisp lettuce, bleu cheese crumbles, red onions & candied pecans tossed with raspberry vinaigrette \$6.59

CAESAR SALAD

Romaine tossed in our house~made Caesar dressing topped with grated Reggiano & croutons \$6.29

THE WEDGE CLASSIC

Iceberg lettuce, hickory smoked bacon, bleu cheese crumbles, tomato, boiled egg, & bleu cheese dressing \$6.99



APPETIZER SAMPLER

Buffalo Brochettes, Cactus Fries, Snake Brochettes, Green Chili Cheese Dip, Corn Chips & Cilantro Flatbread with house~made dipping sauces

For Two \$14.59 or For Four \$19.99

BBQ DUCK WINGS

Maple Leaf Farms duck wings tossed in a raspberry~plum sauce \$8.99

CHIPOTLE SHRIMP

Six shrimp with Cowboy Club chipotle lemon garlic butter \$11.29

CHICKEN QUESADILLA

Pulled chicken, Pasilla chilies, roasted onions & jack cheese, with guacamole, sour cream & Pico de Gallo \$8.79

GREEN CHILI CHEESE DIP

With fresh corn chips & Pico de Gallo \$9.29

CACTUS FRIES

Strips of Nopalitas cactus, breaded & deep fried, with prickly pear sauce \$7.99

SMOKED CHICKEN ROLLS

Black beans, roasted corn & smoked chicken rolled in a corn~flour tortilla with chipotle ranch \$8.59



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.



TOM GILOMEN

Owner

CHRISTOPHER DOBROWOLSKI

Corporate Chef

CATHERINE BEERS

Restaurant Manager

MELISSA FAVROW

Silver Saddle Captain

RICHARD KALAFUT

Director of Hospitality

THOMAS WLODARCZYK

Executive Chef

DONALD DURRAN

Assistant Corporate Chef

SEAN SMULL

Sous Chef



The Silver Saddle

SPRING/SUMMER 2010 MENU

STEAKS & RIBS

BLACKENED GRILLED TOP SIRLOIN

Roasted garlic red smashed potatoes, sautéed onions & mushrooms with vegetable sauté \$22.79

“BEST” BABY BACK RIBS

Full rack in our signature raspberry~plum BBQ sauce, with peanut cole slaw & French fries \$26.99

COWBOY RIBEYE

16oz bone~in Ribeye served with loaded baked potato, asparagus, Chef's seasoned butter \$29.79

RACK OF LAMB

Simple grilled, served with a loaded baked potato & asparagus finished with cactus mint demi \$28.59

~OUR SIGNATURE FILETS~

BEEF FILET MIGNON

Roasted garlic bleu cheese butter, vegetable sauté & roasted garlic red smashed potatoes
\$29.99

BUFFALO TENDERLOIN

Sweet potato mash, sautéed asparagus & brandy peppercorn cream sauce
\$36.99

SEAFOOD

CEDAR PLANK SALMON

Roasted on a cedar plank with cucumber~mint relish, Chef's rice & vegetable sauté \$22.79

PISTACHIO ALASKAN HALIBUT

Pistachio crusted with Achiote beurre blanc, Chef's rice & vegetable sauté \$26.59

OLD FAVORITES

ROTISSERIE GAME HEN

Apricot~chipotle glaze, roasted garlic red smashed potatoes & vegetable sauté \$18.79

CAST IRON VEGETABLE POT PIE

Seasonal stewed vegetables topped with our homemade pie crust \$16.59

12-HOUR BRAISED POT ROAST

All natural beef chuck with roasted garlic red smashed potatoes & vegetable sauté \$18.29

CHIPOTLE CHICKEN PASTA

Penne pasta tossed in a chipotle cream sauce, blackened grilled chicken, Pico de Gallo & hickory smoked bacon, finished with Reggiano cheese \$17.79

PRICKLY PEAR ROASTED DUCK

Pan roasted Maple Leaf Farms duck breast with prickly pear sauce, fruit chutney, Chef's rice & asparagus \$26.99

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.