



STARTERS

The Original Cactus Fries v

Our 25-year-old recipe of Flash-fried Nopal Cactus Strips with Signature Prickly Pear Dipping Sauce.....9.95

Appetizer Sampler

Original Cactus Fries, Rattlesnake Sausage, Bison Brochettes and Cilantro Flat Bread served with a Trio of Sauces.....19.95

Cowboy Meat N' Cheese Board

House-Smoked Rattlesnake, Wild Boar and Big Game Sausages served with Crostinis, House Tomato Jam, Grapes, Honey Dijon Mustard, Bleu & Beer Cheeses.....18.95

Bison Brochettes*

Marinated North American Bison Skewers with our Cilantro Flat Bread & Southwest Peanut Sauce.....11.95

Cactus & Artichoke Dip

Made with Parmesan, Cheddar & Spinach served with Crostinis.....10.95

Green Chili & Cheddar Cornbread v

Served in a Cast Iron Skillet with Honey-Chipotle Butter.....8.95

Pecan-Smoked Salmon Dip

House-Smoked Salmon & Cream Cheese Dip with Crostinis.....11.95

Bison Chili gf

Ground North Dakota Bison, Roasted Corn topped with Cheddar & Chives.....Cup 6.95 Bowl 9.95

Diamondback Rattlesnake Bites

Western Diamond Rattlesnake and Wild Boar Croquettes served with House-made Butchers Aioli.....16.95

CLUB SALADS

Add: Grilled Chicken 6~ Bison Brochettes*, Steak* or Salmon* ~ 10*

Sedona Garden Salad v/gf

Spring Mix, Tomatoes, Cucumber, Red Onion, Garlic Croutons & White Balsamic Dressing.....10.95

Strawberry Spinach Salad v/gf

Baby Spinach, Strawberries, Red Onion, Goat Cheese, Candied Pecans and Shallot-Poppy Seed Dressing.....11.95

Cowboy Wedge gf

House-Smoked Bacon Lardons, Iceberg, Heirloom Tomatoes, Crispy Onion Strings, Beet Marinated Boiled Egg and Crumbled Bleu Cheese Dressing.....12.95

BURGERS

Served on a fresh-baked, local bun. Gluten-free bread or vegetarian patty available upon request.

North American Bison Burger* gf

Bleu Cheese Crumbles, Tomato Bacon Jam & Crispy Onion Strings served with Sweet Potato Fries.....16.95

Club Burger* gf

Angus Beef, Aged Cheddar, Tomato, Lettuce, and Pickles, served with Steakhouse Fries.....14.95

The Trail Boss* gf

Fresh ground USDA PRIME Brisket & Chuck with Aged Cheddar Cheese, Tomato, Lettuce, Onions, And Butchers Mayo served with Steakhouse Fries.....19.95

We take pride in preparing our food from scratch whenever possible. We respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your health and well-being, so please alert us to any allergies or dietary restrictions as not all ingredients are listed!

Enjoy Your Meal!

*We have to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness.



HOUSE SPECIALTIES

Baby Back Pork Ribs *gf*

Our Signature Raspberry-Plum BBQ Sauce, Baked Campfire Beans & Cilantro-Peanut Coleslaw.....1/2 Rack 21.95- Full Rack 32.95

Cowboy BBQ Plate

12-hour Smoked Brisket, Pulled Pork and BBQ Ribs with Cilantro-Peanut Coleslaw, Baked Campfire Beans, Green Chili Cornbread, and Bread & Butter Pickles.....26.95

Cedar Plank Salmon*

Chipotle Honey Glaze, Cucumber Relish, Sautéed Asparagus & Sweet Mashed Potatoes.....26.95

Roasted Chicken*

Limited availability

All-Natural 1/2 Chicken with Mashed Potatoes, Rosemary Gravy & Seasonal Vegetables served with a House-Made Biscuit.....24.95

Impossible Meatloaf *v*

Vegetarian Meatloaf made with *Impossible Foods* Plant-Based protein served with Garlic Mashed Potatoes and Sautéed Asparagus topped with Raspberry-Plum BBQ Sauce.....24.95

STEAKS, CHOPS & WILD GAME

All of our beef is graded PRIME by the USDA and all steaks & chops are cut daily by hand. We primarily source our beef from Newport Meats and our game from Prairie Harvest and Sterling Food Service.

Elk Chops* *gf*

8oz- Two All-Natural Chops, served with Tart Cherry Demi-Glaze, Sweet Mashed Potatoes & Sautéed Asparagus.....36.95

Ribeye* *gf*

Served with Seasonal Vegetables and Garlic Mashed Potatoes.....39.95

Cowgirl 8oz Ribeye *gf*

Center-cut Pan seared and served with Seasonal Vegetables and Garlic Mashed Potatoes.....32.95

Bison Pot Roast* *gf*

12-Hour-Braised, Crispy Onion Strings, Mashed Potatoes, Seasonal Vegetables & House-made Demi.....23.95

Bison Tenderloin* *gf*

9oz of All-Natural North American Bison topped with a Tart Cherry Demi served with Sweet Mashed Potatoes & Sautéed Asparagus.....39.95

USDA Prime Rib* *gf*

Limited availability

Newport Meats Slow Smoked with Herbs and Spices served with Seasonal Vegetables, Loaded Twice Baked Potato.....39.95

Filet Mignon* *gf*

8oz Topped with Bacon Bleu Cheese Butter served with Seasonal Vegetables and Garlic Mashed Potatoes.....36.95

Wild Game Trio* *gf*

4oz Bison Tenderloin, Wild Boar Chop & an Elk Chop served with Roasted Sweet Potato, Sautéed Asparagus and Tart Cherry Demi.....44.95

SIDES

Steakhouse or Sweet Potato Fries6.95

Loaded Twice Baked Potato *v/gf*

Bacon, Sour Cream, White Cheddar and Green Onions.....9.95

Baked Mac N' Cheese *v*

White Cheddar & Fire Roasted Poblanos.....8.95

Seasonal Vegetable *v/gf*5.95

Sautéed Asparagus *v/gf*

With Grilled Lemon, Shallots & Garlic.....5.95

Baked Campfire Beans *gf*

Our Five-Bean Medley Made with Hickory-Smoked Bacon served in a Cast Iron Bowl.....4.95