
STARTERS

THE ORIGINAL CACTUS FRIES v

25-year-old recipe of Marinated Nopal Cactus Strips
Hand-Breaded in our Signature Spice Blend
Flash Fried & served with Prickly Pear Sauce 9.95

HOMEMADE CORNBREAD

With Green Chili & Cheddar, served with our
House-made Honey-Chipotle Butter 8.95

PECAN-SMOKED SALMON DIP

House-Smoked Salmon & Cream Cheese Dip with
Crostinis 11.95

APPETIZER SAMPLER

Original Cactus Fries, Bison Skewers
Rattlesnake Sausage, Cilantro Flat Bread
Prickly Pear Sauce, House BBQ
and Southwest Peanut Sauce 19.95

BISON BROCHETTES gf

Marinated Bison Skewers with Cilantro Flat Bread
Served with Southwest Peanut Sauce 11.95

CACTUS & ARTICHOKE DIP

Made with Parmesan, Cheddar and Spinach served
with Crostinis 10.95

COWBOY MEAT N' CHEESE BOARD

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

DIAMONDBACK RATTLESNAKE BITES

Western Diamondback Rattlesnake and Wild Boar
Croquettes served with House-made Butcher's
Aioli 16.95

SALADS

Add to any salad

Chicken 8 ~ Bison Brochettes*, Steak* or Salmon* ~ 12*

SEDONA SCHNEBLY'S GARDEN SALAD v/gf

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

COWBOY WEDGE gf

Baby Iceberg Lettuce, Cherry Tomatoes,
Crispy Onions, Beet Marinated Boiled Egg,
Pecan-Smoked Bacon Lardons, Crumbled Bleu
Cheese Dressing 12.95

STRAWBERRY SPINACH v

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

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

STEAKS & CHOPS

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.

COWBOY STEAK

22oz Bone-In Angus Ribeye served with Loaded Twice Baked Potato and Sautéed Asparagus 44.95

RIBEYÉ* gf

16oz USDA PRIME Served with Seasonal Vegetables & Garlic Mashed Potatoes 39.95

ELK CHOPS* gf

8oz- All-Natural Elk Chops with Tart Cherry Demi, Sweet Mashed Potatoes & Sautéed Asparagus 36.95

BISON TENDERLOIN* gf

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

BOAR CHOPS

Served with Roasted Sweet Potato, Sautéed Asparagus & Tart Cherry Demi 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

PRIME RIB*

~Limited availability~

Newport Meats USDA PRIME Slow Smoked with Herbs and Spices served with Seasonal Vegetables, a Loaded Twice Baked 39.95

COWGIRL RIBEYÉ

8oz Center-Cut Pan-Seared and served with Seasonal Vegetables and Garlic Mashed Potatoes 32.95

FILET MIGNON* gf

8oz USDA PRIME Filet With Bacon Bleu Cheese Butter, Garlic Mashed Potatoes & Seasonal Vegetables 36.95

SIGNATURE ENTRÉES

ROASTED CHICKEN*

All-Natural 1/2 Chicken with Mashed Potatoes, Rosemary Gravy, Seasonal Vegetables & House-made Biscuit 24.95

BISON POT ROAST gf

12-Hour braised Bison, Mashed Potatoes, Seasonal Vegetables & Pan-Roasted Au jus 23.95

BABY BACK PORK RIBS gf

A Half Rack with Raspberry-Plum BBQ sauce, Cilantro-Peanut Coleslaw & Campfire Beans 21.95
Full Rack 32.95

CEDAR PLANK SALMON* gf

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

COWBOY BBQ PLATE

12-Hour Smoked Brisket, BBQ Ribs & Pulled Pork served with Cilantro-Peanut Coleslaw & Campfire Baked Beans 26.95

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

THE TRAIL BOSS* gf

Fresh ground USDA PRIME Brisket & Chuck with Aged Cheddar Cheese, Tomato, Lettuce, Onions, and Butchers Mayo 21.95

SIDES

BISON CHILI gf

Cup 6.95 ~ Bowl 9.95

SAUTÉED ASPARAGUS v/gf 5.95

SEASONAL VEGETABLE v/gf 5.95

BAKED MAC N' CHEESE v 8.95

LOADED TWICE BAKED POTATO v/gf 9.95

BAKED CAMPFIRE BEANS 4.95

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.**