



STARTERS & SHARABLES

Grilled Thick-Cut Bacon \$14

Smoky, savory bacon steak with a side of our signature house BBQ sauce.

Shrimp Cocktail \$24

Chilled Colossal shrimp with a bold, zesty classic cocktail sauce.

Burrata & Heirloom Tomatoes \$16

Creamy burrata with ripe heirloom tomatoes, seasoned and drizzled with House Balsamic Vinagrette.

Truffle Fries \$12

Golden fries tossed in truffle oil and Parmesan, served with Balsamic Aioli.

HEARTY SOUP

Prime Rib Soup \$13

Rich, savory broth loaded with tender prime rib and hearty vegetables.

BURGERS

Hand formed in-house, served with fries.

The Swan Ranch* \$16

One patty with melted cheese, lettuce, tomato, onion and a pickle.

Bacon Cheeseburger* \$18

One patty with crisp bacon, cheese, lettuce, tomato, and pickle.

Bison Burger* \$24

One bison patty with cheese, lettuce, tomato, and pickle.

Build Your Own* \$16

One patty with melted cheese and your choice of lettuce, tomato, onion, and/or pickle.

Customize with our burger add-ons!

Burger Add Ons

One additional patty \$8	Avocado \$3	Fried Egg \$2
Pork Belly \$5	Jalapeños \$2	Sautéed Onions \$2
Bacon \$3	Mushrooms \$2	

SANDWICH

All sandwiches served with fries.

Roasted Chicken Sandwich \$18

Juicy roasted chicken, mozzarella, sauteed onion, arugula, and garlic mayo on toasted ciabatta.

FROM THE SEA

Includes side house salad and bread.

Fish & Chips \$26

Beer-battered Haddock fillet with crisp fries and classic tartar.

HOUSE SAUCES \$4

First sauce is complimentary.

Horseradish Cream Smooth with a fiery kick.	Chimichurri Bright herbs and garlic in olive oil.
Blue Cheese Rich, tangy, and bold.	

SALADS

Caesar \$14

Romaine hearts tossed with our house-made Caesar dressing, finished with Parmesan and crunchy herb croutons. *With Grilled Chicken \$18 / with Shrimp \$22*

Wedge Salad \$14

Crisp iceberg wedge topped with smoked bacon, ripe tomato, and creamy blue cheese dressing.

Cobb \$16

Romaine with avocado, bacon, goat cheese, hard-boiled egg, tomato, and red onion, finished with choice of dressing. *With Grilled Chicken \$21 / with Shrimp \$26*

FLATBREADS

Farm-Fresh Flatbread \$14

Stone-fired flatbread topped with roasted tomatoes, mozzarella, avocado, balsamic Red onions, goat cheese, Balsamic Glaze, and fresh basil.

Prosciutto, Arugula & Balsamic Flatbread \$17

Garlic-herb butter base with mozzarella, thin-sliced prosciutto, arugula, olive oil, shaved Parmesan, and balsamic glaze.

Margherita Flatbread \$12

Stone-fired flatbread topped with house red sauce and burrata, garnished with fresh basil.

FROM THE BUTCHER

Includes side house salad and bread.

Filet Tenderloin* \$50

10 oz Center-cut and buttery tender.

Ribeye* \$55

14 oz richly marbled, bold flavor, grilled to perfection.

New York Strip* \$54

14 oz classic, firm and juicy with full-bodied taste.

Long Bone Pork Chop \$42

Juicy, slow-roasted and topped with a pecan honey mustard crust.

Whole-Roasted Lemon Rosemary Game Hen \$29

Crispy skin, tender and juicy. Seasoned with lemon and rosemary.

Add a lobster tail to any cut \$25 | Add 3 colossal shrimp \$12

SIDES \$7

Roasted Asparagus

Roasted and lightly seasoned with olive oil, pepper and sea salt.

Sautéed Mushrooms

Buttery, herb-scented mushrooms cooked until tender.

Creamy Garlic Mashed Potatoes

Smooth and fluffy with roasted garlic richness.

Side-sized Wedge Salad

Side-sized Caesar Salad

Small Bowl of Prime Rib Soup

DESSERTS \$10

Häagen-Dazs Trio

A classic trio of vanilla, chocolate, and strawberry ice cream.

Blueberry Bread Pudding

Warm and comforting, finished with a sweet blueberry touch.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINKS

SPECIALTY COCKTAILS \$13

High Plains Old Fashioned

Woodford Reserve Bourbon, Demerara Sugar, Angostura Bitters, Orange Bitters, Orange Peel, Luxardo Cherry

Border Bulldog

Titos Vodka, Kahlúa, Heavy Cream, Pepsi

Cadillac Margarita

Don Julio Añejo Tequila, Cointreau, Fresh Lime Juice, Agave Nectar, Grand Marnier Float, Tajín, Lime

Premium Bloody Mary

Titos Vodka, Tomato Juice, Lemon Juice, Horseradish, Worcestershire Sauce, Tabasco Sauce, Celery Salt, Smoked Paprika, Freshly Cracked Black Pepper

Max Bet Mule

Titos Vodka, Lime Juice, Ginger Beer, Orange

Triple Crown Gimlet

Hendrick's Gin, Lime Juice, Dry Vermouth, Simple Syrup, Garnished with Lime

MOCKTAILS \$11

Citrus & Thyme Cooler

Orange Juice, Lemon Juice, Honey Syrup, Sparkling Water, Fresh Thyme

Tropical Sunrise

Pineapple Juice, Lime Juice, Passion fruit Syrup, Pomegranate Juice

Berry Basil Smash

Strawberries, Basil Leaves, Lime Juice, Agave Syrup, Club Soda

Ginger Apple Fizz

Apple Juice, Lemon Juice, Ginger Syrup, Soda Water

Cucumber Mint Refresher

Cucumber Slices, Mint Leaves, Lime Juice, Simple Syrup, Tonic Water

RED WINES

Conquista (2023) | Malbec | Mendoza, Argentina

The Velvet Devil (2022) | Merlot | Washington

Cline (2023) | Zinfandel | Lodi, California

Da Vinci (2023) | Chianti | Italy

Josh Reserve (2022) | Cabernet | North Coast, California

Freakshow (2021) | Cabernet | Lodi, California

Angels & Cowboys (2022) | Blend | Sonoma County, California

The Prisoner (2022) | Blend | Napa Valley, California

Stags Leap (2021) | Cabernet | Napa Valley, California

6OZ BOTTLE

5	18
7	24
7	24
7	24
8	30
10	38
11	40
24	90
	100

WHITE WINES

Cavit (2024) | Pinot Grigio | Italy

Kung Fu Girl (2024) | Riesling | Washington

Kendall Jackson (2023) | Sauvignon Blanc | California

Butter | Chardonnay | California

Santa Margherita (2024) Pinot Grigio | Italy

Rombauer (2023) | Chardonnay | California

6OZ BOTTLE

6	22
7	26
7	26
8	30
13	48
	80

BUBBLES

Lamarca | Prosecco | Veneto, Italy

Veuve Cliquot | Brut | France

Nicolas Feuillatte | Brut | France

6OZ BOTTLE

10	39
18	65
20	75

DESSERT & FORTIFIED WINES

Grahams' Six Grapes Reserve Port | Douro, Portugal

Graham's Tawny 10-Year Port | Douro, Portugal

Primo Amore Moscato | Italy

6OZ BOTTLE

8	30
14	52
7	28

CANNED BEER \$5

Arizona Hard Green Tea

Arizona Hard Peach Tea

Arnold Palmer Spiked

Odell IPA

Sierra Nevada Hazy Little Thing IPA

Voodoo Ranger Juicy Haze IPA

Black Tooth Saddle Bronc Brown Ale

HARD SELTZER \$5

White Claw Black Cherry

White Claw Black Berry

White Claw Peach

White Claw Green Apple

DRAFT BEER \$6

Bud Light

Coors Light

Michelob Ultra

Busch Light

Miller Lite

PBR

Blue Moon

Mango Cart

Black Tooth Saddle Bronc Brown Ale

Odell IPA

Modelo

Modelo Negra

Twisted Tea

Seasonal Rotator (Ask Server)

BOTTLE BEER \$5

Budweiser

Bud Light

Coors Light

Coors Banquet

Michelob Ultra

Heineken

Shiner Bock

Sam Adams Seasonal

Pacifico

Corona

Stella

Topo Chico Strawberry Guava

NON ALCOHOLIC \$5

Michelob Ultra Zero

Heineken 0.0

Corona NA

Athletic Run Wild NA IPA

Athletic Upside Dawn NA

Golden Ale

White Claw Black Cherry 0.0