

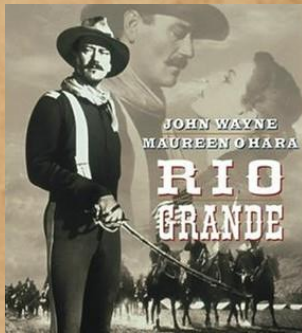


THE RANCH

The red rock canyons around Moab are wild, rugged, and sometimes harsh country. The first pioneers settled all around the West before finally venturing into the Moab Valley just over 120 years ago. This area was one of the last Indian strongholds and the site of the last Great American Indian battle, known as the Battle of Pinhook. The first brave settlers were stockmen and cowboys looking for native grass to support their cattle. Red Cliffs Ranch was homesteaded by a cowboy family at the turn of the century and has been working cattle and horse ranch ever since.



THE MOVIES



In addition to the cowboy and livestock heritage, Red Cliffs Ranch has been the home and location of many movies and commercials. The first major motion pictures filmed in the Moab area and was set right here or near the ranch. In 1949, *Wagon Master* was filmed in our red rock canyons. Then a movie called *Rio Grande*, brought the famous director John Ford and his also famous friend John Wayne here to Moab and to the movie set, right here at Red Cliffs Ranch. Since then, dozens of movies have used the ranch and surrounding areas as the set and backdrop for their films. From Disney to Spielberg and from westerns to sci-fi. Moab has been the scenic choice for some of Hollywood's greatest movies. Of course, we have hosted some of its biggest stars; John Wayne, Maureen O'Hara, Rock Hudson, Henry Fonda, Rodger Moore, Burt Reynolds, and many, many more have been filmed here at Red Cliffs Ranch.

THE MUSEUM

Moab is proud to have the oldest active film commission in the country. In 1949, a small group of locals recognized the economic value of commercial filming and decided to create the 'Moab to Monument Valley' film commission to promote and support the filming industry. Over the past 80 years the commission intentionally and accidentally collected local filming memorabilia that is now on display here at the lodge. The museum also plays tribute to the ranching and western heritage of our local pioneers. It is only appropriate that these two cultures be brought together and displayed here in our museum. Red Cliffs Ranch represents both the rich movie and film heritage and the cowboy and western spirit that make this area so unique. The museum is open to the public and is free of charge.



Welcome to Red Cliffs Lodge, where rugged and rustic are blended with calm and beauty. Feel the past become the present.



CASTLE CREEK WINES

	<u>Glass</u>	<u>Bottle</u>
Castle Creek Lily Rose, Sweet White, Moab, UT	\$9	\$35
Castle Creek Petroglyph, Dry, White, Moab, UT	\$9	\$35
Outlaw Red (Cowboy Grill House Wine), Moab, UT	\$10	\$40
Castle Creek Cabernet, Moab, UT	\$11	\$43
Castle Creek Merlot, Moab, UT	\$11	\$43

SEE WINE LIST FOR SPIRITS AND MORE WINE

BEVERAGE MENU

- Milk**..... small \$2 ... large \$3
plain or chocolate
- Juice**.....small \$2 ... large \$3
orange, cranberry, apple, and grapefruit.
- Coffee & Tea**.....\$2
- Bottled Mineral Water**..... small \$4 ... large \$6
San Pellegrino, naturally carbonated mineral water.
- Soft Drinks**.....\$3
Coke, Diet Coke, Sprite, Root Beer, Mellow Yellow, Orange Soda, Mr. Pibb, and Lemonade.
- Domestic Beer**.....\$5
Bud, Bud Light, Coors, Coors Light, Michelob Ultra, and O'Douls non-alcoholic.
- Imported Beer**.....\$6
Stella Artois, Corona Extra, Heineken, Guinness.
- Micro Brews**.....\$6
Featuring Utah's own hand-crafted micro brews from Moab Brewery, Wasatch Brewery, Squatters Brewery and Bohemian Brewery.



APPETIZERS

GF Sautéed Mushroom Buttons \$10

Simmered in Castle Creek Petroglyph.

Bull Fries (Rocky Mountain oysters) \$10

If you have never tried them, go for it!

Shrimp Cocktail \$10

Chilled shrimp and house-made cocktail sauce.

GF Cowboy Beef Skewers \$10

Grilled beef and vegetables.

Hot Artichoke Dip \$10

Artichoke hearts, spinach, cream cheese, heated and served with flatbread.

SALADS

Tossed Green Salad \$7

Choice of dressing: Ranch, Bleu Cheese, Balsamic, Miso, Chipotle Ranch, and Orange Marmalade

Caesar Salad \$7

Add Chicken \$3

Iceberg Wedge \$7

Topped with bacon bits, tomato, red onion, and bleu cheese.

Spinach Salad \$7

Fresh spinach and apples, tossed with honey mustard dressing, topped with red onions, pecans, and feta cheese.

Groups of 6 or more will be charge an automatic 18% gratuity.

No separate checks please.



FROM THE FARM

Includes sautéed vegetables and choice of baked potato, steak fries, mashed potatoes, baked yam, or steamed rice.

Rack of Smoked Barbecue Pork Ribs \$27

A healthy portion, Saint Louis cut, slow smoked with house barbeque sauce.

GF Grilled Pork Chop \$26

Tender, center-cut, bone-in served with grilled cinnamon apples.

Meatloaf \$26

Our own grind of natural, grass-fed ground beef.

GF Lamb Chop \$29

Tender, bone-in lamb chop served with a wine-based cream and mushroom sauce.

GF Coulotte – 8 oz \$36

Rich-flavored, tender, all-natural American Wagyu Beef.

GF New York Strip – 12 oz \$32

This steak is hand-cut from Certified Angus Beef.

GF Ribeye Steak – 14 oz \$38

Classic, hand-cut, and grilled ribeye. The wrangler's favorite cut.

GF Bacon Wrapped Tenderloin – 8 oz \$38

Hand-cut, Certified-Choice, and bacon-wrapped Filet Mignon.

GF Slow Roast Prime Rib

10 oz. cut \$32 16 oz. \$38

USDA Choice, slow-cooked prime rib roast, served with au jus and horseradish.

Ask your server for availability.

FROM THE RANGE

GF Elk Medallions \$36

A healthy red meat, with a mild game flavor, served with Castle Creek Cabernet demi-glaze.

GF Buffalo Ribeye Steak \$46

The best cut from true American Bison.

Kick your steaks up a notch.

Add sautéed onions and mushrooms, or bleu cheese butter, or brandy cream sauce for only \$3.



CHICKEN – FISH – VEGETARIAN

CHICKEN

GF Southwest Chicken Salad \$16

Served with chipotle ranch dressing.

Chicken Alfredo \$18

Served over a bed of penne pasta with mushrooms.

GF Outlaw Red Chicken \$26

Served with onions and red peppers, sautéed in Castle Creek Outlaw Red wine.

Savory Grilled Chicken \$24

Marinated boneless chicken breast, grilled, and simply spiced.

FISH

Ruby Red Creek Trout \$26

Boneless fillet lightly battered, and pan fried.

GF Grilled Salmon Fillet \$28

Boneless salmon fillet topped with a creamy lemon dill sauce.

Seafood Alfredo \$22

Marinated sautéed shrimp, scallops, and white fish served with house-made alfredo over penne pasta.

Shrimp Primavera \$22

Marinated shrimp, colorful bell peppers, garlic, and onions, sautéed. Served with house-made marinara over penne pasta.

VEGETARIAN

GF Southwest Stir Fry \$18

Stir-fried vegetables, served over steamed rice.

Add chicken \$4 or shrimp \$6

Vegetarian Lasagna \$22

Layers of pasta, vegetables, cheese, and Red Cliffs marinara sauce.

GF Grilled Portabello Mushroom \$22

Topped with fresh sauteed tomatoes, onions, spinach, and a sprinkling of bleu cheese.



CHILDREN'S MENU

All children's meals are served with one drink for \$10.00

● 4 oz. Sirloin served with vegetables and steak fries.

● Grilled Chicken Breast served with vegetables and steak fries.

Fish and Chips served with vegetables and steak fries.

Penne Pasta with choice of marinara, alfredo or butter & parmesan.

DESSERT

● Sorbet or Vanilla Ice Cream \$4

Apple Bread Pudding \$8

House-made apple bread pudding with brandy sauce.

New York Style Cheesecake \$8

With or without a strawberry topping.

Cowboy Brownie \$8

Fresh baked chocolate brownie served with a scoop of vanilla ice cream and topped with chocolate and caramel sauce.

Grandma's Lemon Cream Cake \$8

A light lemon cake filled with a tangy lemon cream topped with a dusting of coconut and honey.

Molten Chocolate Cake À La Mode \$8

Chocolate Cake with a hot fudge center, served with vanilla bean ice cream.

● Vanilla Flan \$9

A rich Spanish-style custard topped with a soft caramel sauce.

Note to our guests:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.