



BROKEN SPUR

INN & STEAKHOUSE

STARTERS

Skewered Shrimp Served with mixed greens & house slaw	\$8
Bacon Wrapped Shrimp 4 shrimp wrapped in bacon, served with house slaw	\$9
Skewered Beef Tips Served with mixed greens, candied pecans and balsamic reduction.	\$9
Wings Choice of Buffalo, BBQ or Plain. 6 Wings served with our house slaw.	\$10
Loaded Potato Skins Potato Skins covered with cheese, bacon, sour cream & chives	\$7
Soup of the Day	\$7
Chips and Homemade Salsa	\$8

ENTREES

All entrées come with bread, seasonal vegetables & choice of: Broken Spur Mashers, Baked Potato, Baked Sweet Potato or Sidewinder Fries.
Substitute side salad or soup \$2.00

TAKE YOUR MEAL SOUTH OF THE BORDER BY SUBSTITUTING YOUR SIDES FOR 2 CHICKEN TAMALES OR A CHILI RELENO. \$5

Porter House Steak 20 oz. Local Angus served with herbed chipotle butter	\$48
Ribeye Steak 16 oz. Marbled choice cut with house seasonings	\$40
Sirloin Steak 14 oz. Center cut steak. A local favorite.	\$28
Bistro Fillets with Garlic Shrimp Two bacon wrapped medallions served with blue cheese.	\$34
Petite Tender & Garlic Shrimp Marinated whole roasted tenders, served with sherried mushrooms.	\$33
Country Fried Steak Breaded Sirloin, pan fried and served with rosemary peppercorn sauce.	\$24
House Cheesburger ½ lb. house ground beef with bacon, mushrooms & caramelized onions.	\$22
Bone in Pork Ribeye 14oz. Cooked & seasoned to perfection.	\$28
Pork Tenderloin Marinated medallions, roasted with apple & thyme compote	\$26
Rack of Lamb Spiced lamb rack with port reduction.	\$40
Country Cordon Bleu Grilled chicken breast with ham, provolone & mornay sauce.	\$24
Roasted Half Chicken Marinated and roasted in our house seasoning	\$26
Seared Ahi Tuna Steaks Ahi Tuna served with peach chutney & daikon sprouts	\$26
Salmon <i>Pistachio crusted with lime Beurre Blanc</i>	\$27
Extra Plate Fee For Splitting Entrées <i>Includes bread, seasonal vegetables & choice of potato</i>	\$10

PASTA DISHES

Sides not included.

Pasta Primavera <i>Pasta, seasonal vegetables, basil garlic sauce & parmesan. Add Grilled Chicken, Beef or Shrimp \$5.00.</i>	\$18
Chef's Special Mac & Cheese <i>Homemade four cheese macaroni with bacon, peppers and onions. Add Grilled Chicken, Beef or Shrimp \$5.00.</i>	\$18

SALADS

Side Salad Mixed greens, garden vegetables & croutons	\$7
Side Caesar Salad Mixed greens, Parmesan, heirloom tomatoes & croutons	\$7
House Salad Mixed greens, dried cranberries, candied pecans, caramelized onions & chèvre cheese. Served with lemon vinaigrette. <i>Add Chicken, Beef or Shrimp \$5</i>	\$14
Caesar Salad Mixed greens, Parmesan, heirloom tomatoes & croutons. Served with Caesar dressing. <i>Add Chicken, Beef or Shrimp \$5</i>	\$14
Southwest Salad Mixed greens, black beans, tomatoes, corn, red onions, sweet peppers, cheese, tortilla strips. Topped with creamy chipotle dressing and your choice of grilled chicken, beef or sautéed shrimp	\$19
Ahi Tuna Salad Mixed greens, cucumbers, radish, daikon sprouts, sweet peppers & crispy wonton strips. Served with our sesame vinaigrette.	\$19

Dressings:

Blue Cheese, Ranch, Thousand Island, Creamy Chipotle, Lemon Vinaigrette, Sesame Vinaigrette, Caesar or Oil & Vinegar

SIDES & A LA CARTE

Burger Patty	\$8	Baked Or Sweet Potato	\$7
Garlic Shrimp	\$4	<i>Loaded add</i>	\$3
2 Chicken Tamales	\$12	Sidewinder Fries	\$7
Chili Relleno	\$12	Broken Spur Mashers	\$6
House Slaw	\$4	Seasoned Vegetables	\$3
Baked Beans	\$4	Sauteed Mushrooms	\$3
Homemade Salsa	\$4	Caramelized Onions	\$3

DESSERT

Crème Brulée	\$8	Cheesecake	\$8
Brownie Sundae	\$8	Lava Cake	\$8
Bread Pudding With Caramel Sauce	\$8	Fruit Cobbler of the Day	\$6
Try a Scoop of Ice Cream <i>Your choice of Vanilla, Chocolate or Coffee. Add a scoop to any dessert or beverage.</i>	\$3		

12 AND UNDER

Comes with seasonal vegetable, choice of potato.

Tender Sirloin Steak 6 oz.	\$14	Sides not included with Pasta meals	
¼ lb Cheese Burger	\$16	Pasta Primavera	\$12
Grilled Cheese	\$10	Mac & Cheese	\$10
Chicken Strips	\$12	<i>Add chicken, beef or shrimp \$5.00</i>	

SPECIALS

*Limited Quantities Available

Prime Rib 16 oz. Served with horseradish & au jus. Served on Thursday and Friday.	\$38
St. Louis Ribs Served with baked beans & house BBQ sauce. Add Wings \$6.00. Served on Saturday.	\$28
Smoked Bbq Brisket Served with our house slaw. Served on Sunday.	\$28

18% Gratuity will be added to groups of 6 or more & to go orders.
Eating under cooked foods may result in food borne illness.



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DOMESTIC IMPORTS

Kona Big Wave Golden Ale	\$9
Kona Longboard Lager	\$9
O'Doul's Non-Alcohol	\$8
Budweiser	\$8
Bud Light	\$8
Michelob Ultra	\$8
Estrella	\$9
Heineken	\$9
Fat Tire Amber Ale	\$9
Black Butte Porter	\$9

LOCAL BEER

Evolution Amber	\$8
Cutthroat Pale Ale	\$8
Golden Spike Hefeweizen	\$8
Full Suspension Pale Ale	\$8
Utah Mule Epic Ginger & Lime	\$9
Uinta 801 Pilsner	\$9
Juicy IPA Pale Ale	\$9
Red Rock Elephino IPA - 500 ml 8 %	\$12

SPECIALTY

Angry Orchard Cider 5%	\$9
Arizona Hard Peach Tea	\$9
Arizona Hard Lemon Tea	\$9
Gelosco Bahama Mama Clubtail	\$12
Gelosco Screwdriver Clubtail	\$12
Gelosco Sunny Margarita Clubtail	\$12

BEVERAGES

Soda Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Raspberry Tea & Powerade	\$4
Lemonade	\$5
Strawberry Lemonade	\$6
Orange Or Apple Juice	\$5
Coffee	\$3
Iced Or Hot Tea	\$3

RED WINE

	Glass	Bottle
House Cabernet Sauvignon	\$9	
Bogle Old Vine Zinfandel California	\$10	\$30
Columbia Crest Merlot Washington	\$13	\$39
Piattelli Malbec Salta	\$17	\$51
Gnarly Head Pinot Noir California	\$13	\$39
Rodney Strong Cabernet Sauvignon California	\$23	\$64

WHITE WINE

	Glass	Bottle
House Chardonnay	\$9	
Sutter Home White Zinfandel California	\$9	\$27
Glen Ellen Chardonnay California	\$12	\$36
Nobilo Sauvignon Blanc New Zealand	\$12	\$36
Ecco Domani Pinot Grigio Italy	\$15	\$45
Scarlet of Paris - Rosé France	\$14	\$42
Ménage à Trois Moscato California	\$14	\$42
Cork Fee		\$10

