

STARTERS

APPETIZERS

FRIED ROCKY MOUNTAIN OYSTERS\$10
Served with our delicious chipotle remoullade sauce for dipping.

TARNATION WINGS\$9
Flavorful wings fried up crisp and tossed in your choice of sauce: Buffalo, Smoky Chipotle or Mango Habañero. Served with celery sticks and bleu cheese dressing.

BATTER-FRIED ONION RINGS\$7
Served with our delicious chipotle remoullade sauce for dipping.

OLD FASHIONED TATER SKINS.....\$7
Stuffed full of bacon, cheese & chives and served with creamy ranch dressing.

SPINACH & ARTICHOKE DIP.....\$8
Served warm with toast points for dipping.

SHRIMP COCKTAIL.....\$10
Five large gulf shrimp served with our traditional cocktail sauce & celery sticks.

FRIED CALAMARI.....\$10
Succulent calamari served with marinara sauce & topped with feta cheese and capers.

COMBO PLATE.....\$10
Fried mushrooms, zucchini & mozzarella sticks. Served with marinara & ranch dressing.

SOUPS AND SALADS



MORMON LAKE CHICKEN CAESAR SALAD ..\$12

Fresh romaine lettuce tossed with tangy Caesar dressing, parmesan cheese, croutons, tomatoes and onions.

SOUP OF THE DAY.....\$5

Ask your server about today's homemade soup selection.

FRENCH ONION SOUP....\$6

Made from scratch and topped with croutons, melted Swiss and Parmesan cheese.

SADIE'S HOMEMADE CHILI.....\$7

Slow-simmered chili topped with cheese and green onions. Served in a sourdough bread bowl.



FRESH GARDEN SALAD...\$5

A mix of organic fresh field greens, tomatoes, carrots and sweet onions, topped with candied pecans.



BLACKENED AHI TUNA & SPINACH SALAD.....\$14

Fresh spinach tossed with feta cheese, craisins, tomatoes and a raspberry walnut vinaigrette. Topped with thinly sliced Ahi tuna.

WATERIN' HOLE

ORGANIC COFFEE, ORGANIC HOT TEA, OR HOT CHOCOLATE ... \$2

SOFT DRINKS & ICED TEA ... \$2.50

Coke, Diet Coke, Sprite,

Root Beer, Dr. Pepper,

Raspberry Tea, Lemonade

MILK/JUICE ... \$1.95

SARSAPARILLA ... \$2.95

ADD A SCOOP OF

ICE CREAM ... \$1.50

WATER GLADLY SERVED ON REQUEST!

WE ACCEPT VISA, MASTERCARD, DISCOVER, AND
AMERICAN EXPRESS.

MENU SUBJECT TO CHANGE.



Denotes an item that contains organic, natural or sustainable ingredients.

OUR WORLD FAMOUS MORMON LAKE STEAKS

OUR NATURAL, MESQUITE-GRILLED USDA CHOICE SPECIALLY AGED STEAKS COME WITH FRESH BAKED BREAD, COWBOY BEANS, AND SEASONAL VEGETABLES, PLUS YOUR CHOICE OF STEAK FRIES, BAKED POTATO, PECAN & WILD RICE PILAF AND SOUP OR SALAD.

- COWPOKE'S TOP SIRLOIN***\$17
8 ounce center cut top sirloin, broiled to your liking.
- RUSTLER'S TOP SIRLOIN***\$22
12 ounces of the best darn top sirloin around.
- SILVER SPUR FILET***\$28
8 ounce mesquite grilled tenderloin. Topped with blue cheese crumbles.
- RANCHER'S RIB EYE***\$26
12 ounce mesquite grilled rib eye.
- ARIZONIAN STRIP LOIN**.....\$27
12 ounces of mouth-watering New York strip, broiled our way.
- THE TRAIL BOSS PORTERHOUSE**.....\$39
18 ounce center cut porterhouse. Doesn't get any better than this one.
- ROMER GREY'S T-BONE**.....\$28
14 ounce T-bone steak, mesquite grilled just the way you like it.

SLOW ROASTED PRIME RIB*

DELICIOUS PRIME RIB, SLOW-ROASTED WITH ROSEMARY AND SPICES AND PREPARED TO YOUR LIKING. SERVED WITH CREAMY HORSE RADISH SAUCE AND AU JUS.
COWBOY CUT 16 oz. \$28 COWGIRL CUT 12 oz. \$24

THURSDAY THROUGH SUNDAY!

BURGERS

- MORMON LAKE 1/2 POUND BURGER**.....\$13
Our 100% Angus steak burgers are half-pounders, garnished with lettuce, tomatoes, onion and pickle.
Served on a sesame seed Kaiser roll with your choice of one topper.

BUFFALO JONES BURGER.....\$15

Half pound 100% ground bison burger served on a Kaiser roll with lettuce, tomato, onion and pickle.

THE COOK'S GUIDE*

RARE (Red & Warm)	MEDIUM RARE (Pink w/Red Center)	MEDIUM (Pink Center)	MEDIUM WELL (Slight Pink Center)	WELL DONE (All The Way!)
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** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

TOP YOUR STEAK OFF!!!

BLUE CHEESE CRUMBLES
SAUTÉED MUSHROOMS
SAUTÉED ONIONS
CRISPY SHOESTRING ONIONS

MORMON LAKE LODGE'S ENVIRONMENTAL COMMITMENT

Here at Mormon Lake Lodge, we are surrounded by breathtaking scenery that includes lush meadows, miles of ponderosa pine forests and picturesque mountains. We believe that we are privileged to work and live in such an amazing landscape, and it is our obligation to protect and preserve it for future generations. It is out of this sense of obligation that we began our programs of environmental stewardship, and we are constantly striving to improve our operations with regard to sustainability.



FOREVER EARTH

Mormon Lake Lodge was Arizona's first Green Restaurant, and throughout our menu you will find natural or sustainably grown items. We are committed to reducing our impact, whether through comprehensive energy use reduction initiatives or things as simple as reducing our carbon footprint by rewarding carpooling among our staff. We are proud members of the Green Restaurant and Green Hotels Association, and participate in EPA's Performance Track and Waste Wise programs.

It is our goal to serve as a model of environmentally sustainable practices, and by doing so to help ensure that our children and their children can enjoy the same beautiful landscapes that we do.

MORMON LAKE LODGE HOUSE SPECIALTIES

ALL ENTRÉES INCLUDE FRESH BAKED BREAD, COWBOY BEANS,
AND SEASONAL VEGETABLES, PLUS YOUR CHOICE OF STEAK FRIES, BAKED
POTATO, PECAN WILD RICE PILAF AND SOUP OR SALAD.

WORLD FAMOUS BABY-BACK RIBS

- HALF RACK...\$18.....FULL RACK.....\$27**
Old-Fashioned mesquite grilled and served with our signature BBQ sauce.
- HUNTERS' GROUND SIRLOIN***.....\$17
3/4 lb. 100% freshly ground sirloin patty, mesquite grilled and served with a hunter-style mushroom sauce. Comes topped with crispy buttermilk onion rings.
- ROASTED HALF CHICKEN***.....\$16
Sustainably raised half-chicken, lightly marinated with garlic and herbs and roasted to perfection.
Served plain or smothered in BBQ sauce.
- "MOUNTAIN LION" BLACKENED PRIME RIB AND SHRIMP..... \$30**
12 ounce blackened prime rib. Topped with grilled shrimp and Cajun cream sauce.
- HICKORY SMOKE BRISKET.....\$17**
Tender, slowly smoke brisket served up sliced with a side of our sweet and tangy BBQ sauce.
- STUFFED PORTOBELLO MUSHROOM.....\$17**
Portobello mushrooms stuffed with seasonal vegetables, served with garlic cream sauce over fresh spinach accompanied with angel hair pasta.
- SO-CAL STUFFER\$13**
Gigantic baked potato loaded with butter, sour cream, green onions and cheese.
stuffed with slow-roasted prime rib chunks.

BUFFALO RANCH STEAK.....\$29

8 ounce juicy bison top sirloin, mesquite grilled to perfection.

COMBINATIONS

- COWPOKE & BABY BACK RIBS.....\$29**
8 ounce mesquite grilled top sirloin and a half rack of baby back ribs.
- FREE RANGE CHICKEN & BABY BACK RIBS.....\$27**
10 ounce bone-in chicken breast smothered in BBQ sauce and accompanied
by a half rack of baby back ribs.
- BEST OF BOTH WORLDS.....\$30**
8 ounce mesquite grilled top sirloin paired with succulent shrimp scampi.
- BUILD YOUR OWN COMBINATION.....\$30**
Choose any two of the following items: 8 ounce top sirloin, shrimp scampi, half rack of baby back ribs, or
10 ounce bone-in free range chicken breast.

THE FISHING HOLE

- RUBY RED TROUT "ALMANDINE".....\$18**
8 ounce boneless filet, pan-fried with toasted almonds in a lemon butter sauce.
- PECAN CRUSTED SALMON.....\$20**
8 ounce Alaskan salmon filet, topped with pecans and served with pineapple glaze.
- SHRIMP SCAMPI.....\$24**
Large gulf shrimp, served in a garlic butter sauce with tomatoes and green onions.

DON'T FORGET TO ASK YOUR SERVER ABOUT TODAY'S SELECTION OF HOMEMADE DESSERTS!

In our efforts to conserve our resources, water is only provided upon request

18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.

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