

WELCOME TO THE SILVER SADDLE STEAK HOUSE

and back to the traditions of Old Southwest Mesquite Broiling. During the golden era of cowboy cookery, mesquite wood lent an unmatched smoke flavor to the standard fare of plentiful beef. We are proud to serve you in this unique and tasty tradition and, should you choose to resist the aroma of native mesquite, know that all of our dishes are prepared with equal skill and care.

Regretfully, we cannot be responsible for lost personal items.

The Silver Saddle will gladly accept your MasterCard, Visa, American Express, Discover or local personal check with Bank Guarantee Card.



There will be a 15% gratuity added for parties of seven or more, 18% for separate checks.

HOW WOULD YOU LIKE YOUR STEAK?

Rare - seared outside, cold middle; **Medium Rare** - seared outside, warm middle; **Medium** - seared outside, pink inside; **Medium Well** - seared outside, no visible pink inside; **Well Done** - (not complimentary to the steak) most cuts of meat seared outside, no moisture inside.

APPETIZERS

HOMEMADE DEEP FRIED ONION RINGS	\$7.45
Fresh thick sliced Spanish onions, smothered in a rich seasoned batter, then deep fried to a crispy golden brown. Served with our own ranch dressing.	
NACHOS-TORTILLA CHIPS	\$7.45
A hefty portion of homemade tortilla chips deep fried to a crunchy perfection and topped with real melted cheddar cheese. Served with the Saddle's own homemade salsa and sour cream.	
BREADED DEEP FRIED MUSHROOMS	\$7.45
Smothered in a rich seasoned batter and deep-fried. Served with our own ranch dressing.	
BREADED DEEP FRIED ZUCCHINI	\$7.45
Homemade zucchini smothered in rich seasoned batter and deep-fried. Served with our own ranch dressing.	
BREADED DEEP FRIED ZUCCHINI & MUSHROOMS	\$7.45
HALF ORDERS AVAILABLE FOR \$3.95	
BREADED DEEP FRIED SHRIMP	\$8.45
6 shrimp served with cocktail sauce.	
ROUND-UP PLATTER	\$11.45
8 oz. of Top Sirloin in bite-sized pieces, onion rings, fried zucchini and mushrooms. Served with Saddle's own Ranch Dressing and Salsa.	
HOMEMADE CHIPS AND SALSA	\$2.95

A LA CARTE, ALWAYS AVAILABLE

SALAD BAR	LARGE PLATE \$5.95	SMALL PLATE \$3.95
FRENCH ONION SOUP OR SOUP OF THE DAY	\$3.95	
SOUP & SALAD BAR (SMALL PLATE/CHOICE OF SOUP)	\$5.95	
POTATO (BAKED OR RANCH FRIES) OR COWBOY BEANS	\$1.95	
HAMBURGER PATTY (1/2 LB. CHARBROILED BEEF PATTY)	\$2.95	
COTTAGE CHEESE OR SLICED TOMATOES	\$1.95	

BEVERAGES

COFFEE, DECAF, ICED TEA, SODAS (FREE REFILLS)	\$1.95
HOT COCOA, HOT TEA	\$1.75
MILK	\$1.95
JUICES	\$1.95

DESSERTS

SILVER SADDLE MUD PIE MADE FRESH DAILY	\$5.50
Our house specialty; no meal is complete without it. Layers of chocolate ice cream, Hydrox cookies, chocolate syrup and Vanilla ice cream frozen in a graham cracker crust, topped with real whipped cream and a maraschino cherry.	
ICE CREAM (VANILLA OR CHOCOLATE)	\$.95 SCOOP (TOPPINGS 50¢ EXTRA)

PLEASE ASK YOUR SERVER FOR DESSERTS OF THE DAY!



WE SERVE ONLY USDA PRIME AND CHOICE RATED MEATS

*All dinners listed below are served with our delicious French roll and your choice of
- soup of the day, homemade onion soup, a trip to our bountiful salad bar
- with cowboy beans and homemade salsa, and your choice of potatoes; baked or fried.*

THE VAQUERO GRANDE	\$21.95
Perfectly aged beef, a giant T-bone approx. 1 1/2 lbs., mesquite broiled for incomparable flavor; for those hearty appetites that want the finest of butter-tender filet flavor joined with the richness of fine sirloin.	
THE VAQUERO	\$17.95
The steak the West was built on. Approx. 16 oz. T-bone, mesquite broiled for that incomparable flavor.	
THE TENDERFOOT	\$15.95
Top Sirloin has a reputation for tenderness. A hearty 10 oz. extra lean cut has an unforgettable mesquite flavor to make a believer out of you.	
THE CITY SLICKER	\$17.95
For the connoisseur of fine beef, perhaps the most famous steak of them all, a 10 oz. New York strip.	
PRIME RIB	COWBOY CUT.....\$18.95
	CUT FOR A KING..... \$16.95
Mouth watering succulent prime beef cooked to your taste and served with au jus and creamy fresh horseradish.	
	CUT FOR A QUEEN..... \$14.95
THE SAMPLER	\$17.95
Mesquite broiled Top Sirloin, one-fourth of a Chicken, and Ribs that will melt in your mouth. Served with our own homemade BBQ sauce (dipped in sauce upon request).	
BAR-B-Q BABY BACK RIBS (FULL 1 LB. RACK)	\$16.95
Mesquite broiled and served with our homemade BBQ sauce (dipped in BBQ sauce upon request).	
BROILED CHICKEN	\$10.95
A half chicken, mesquite broiled to a seasoned succulence and served with our own homemade BBQ sauce (dipped in BBQ sauce upon request).	

SEAFOOD AND STEAKS

THE COMBO	MARKET PRICE
Mesquite broiled 8 oz. Top Sirloin and approx. 1/2 pound of Alaskan king crab legs. Served with drawn butter.	
STEAK AND LOBSTER	MARKET PRICE
Mesquite broiled 8 oz. Top Sirloin and approx. 9 oz. Australian Lobster Tail. Served with drawn butter.	
PRIME RIB AND LOBSTER OR CRAB LEGS	MARKET PRICE
8 oz. Prime Beef cooked to your taste and your choice of Alaskan king crab legs or Australian Lobster Tail. Served with drawn butter.	

SANDWICHES

LO-CAL PLATE	\$10.95
Lean New York strip steak with cottage cheese, tomato wedges, fruit, and wheat toast.	
CHEESE STEAK SANDWICH	\$10.25
New York strip steak smothered with grilled onion, bell peppers, and topped with cheddar and jack cheese, served on a French roll with ranch fries.	
SILVER SADDLE BURGER	\$6.25
1/2 pound charbroiled beef patty, served on a roll, garnished with lettuce, sliced tomato, Spanish onion, dill pickle chips and ranch fries. All served with our own ranch dressing.	
ADDITIONAL TOPPINGS (CHEESE, BACON, ETC.)	50¢ EACH