



ELEMENTS

FINE DINING

STARTERS

Ponderosa Guacamole Dip	15
Hand-hacked avocados seasoned with citrus & Pico de Gallo served with house-made tri-colored tortilla chips GF 🌿	
Bonfire Buffalo Wings	16
Free-range chicken wings tossed in Cholula buffalo sauce, with long-cut carrot & cucumber sticks served with chunky blue cheese dressing GF	
BONELESS WINGS AVAILABLE (NOT GF)	
Kung Fu Spring Rolls	13
Hot and crispy vegetable spring rolls with cabbage slaw & sweet-chili glaze 🌿	
Cast Iron Spinach & Artichoke Dip	15
3-cheese mix, Hatch green chiles & tri-colored tortilla chips GF 🌿	
Burnt Ends	15
Black Angus burnt-end niblets, Duroc cracklings & Dr. Pepper BBQ sauce GF	
Enchanted Circles	13
Mile-high portion of Shiner Bock beer-battered onion rings served with peppered malt vinegar & creole mustard sauce 🌿	
“Some Darn Good” Quesadillas	16
Choice of slow-smoked brisket or Hopi spiced chicken filled with 3-cheese mix and served with sour cream, Pico de Gallo & guacamole Available GF 🌿	

SOUPS & SALADS

Hatch Green Chile Corn Chowder	8 15
Slow-roasted green chiles & fire-roasted corn chowder with cilantro, garlic & creamy béchamel topped with campfire poblanos & tortilla strips GF 🌿	
1966 AFR House Salad	9 16
Blend of mixed greens, chopped eggs, cucumbers, candied bacon, tomatoes, olives, red onion & feta cheese served with AFR's own 1966 raspberry vinaigrette GF 🌿	
Caesar “To” Please	9 14
Hand-hacked romaine lettuce tossed in chipotle Caesar dressing with mixed peppercorns & fire bread 🌿 Available GF	
New Mexico Aztec Salad	9 16
Blend of mixed greens, fire-roasted corn, tomatoes, black beans, diced avocado & cotija cheese with tortilla strips & zesty lime dressing GF 🌿	
ADD GRILLED CHICKEN \$12, BLUE CORN SHRIMP \$12, OR CRISPY SALMON \$16	

SANDWICHES

All sandwiches are served with French fries & Ketchup

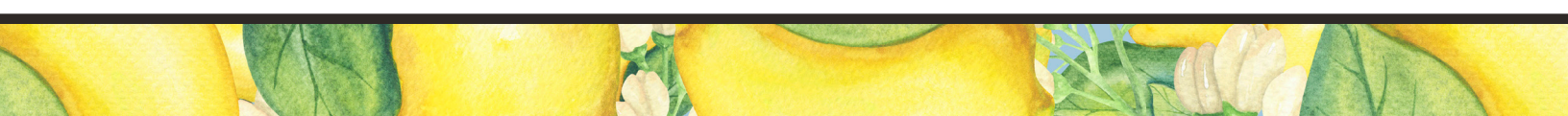
“Trail Boss”	18
Half-pound “Smash” or Veggie patty topped with green chiles, bacon, cheddar cheese, LTO & pickle spear	
Two Forks Chicken Sandwich	18
Free-range grilled or crispy fried chicken topped with Monterey Jack cheese, bacon, green chiles, Dijon mayonnaise, avocado, LTO & pickle spear	
Le French Dip’r	17
Fresh baguette packed with sliced prime rib, Swiss cheese & creamy horseradish sauce served with a pickle spear & au jus for dipping Available Saturday evenings only	

Vegetarian 🌿 Gluten-Free **GF**

Parties of 8 or more may be charged a 20% gratuity

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

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ELEMENTS

FINE DINING

ENTREES

Salt Packed Prime Rib

40 | 52

Slow-smoked roasted prime rib packed with Maldon Sea salt & mixed peppercorns served with Yukon Gold mashed potatoes, vegetable medley, creamy horseradish sauce & ancho chili au jus **GF**

Available Friday Evenings

Black-Barrel Filet Mignon 52

Classic 7oz barrel-cut filet mignon served with roasted garlic butter, Yukon Gold mashed potatoes & vegetable medley **GF**

3:10 to Yuma Flat Iron Steak 36

Cast iron seared Black Angus beef atop truffle steak frites & house-made Heinz 57 sauce **GF**

Del Rancho Chicken Fried Steak or Chicken 26

Hand-breaded chicken-fried steak or chicken served with vegetable medley, Yukon Gold mashed potatoes & red-eye gravy

Rushing River Rainbow Trout 40

Blue cornmeal-dusted rainbow trout, Native Harvest wild rice, sweet corn relish & Cajun-naisse sauce **GF**

Old Spanish Trail Chicken Enchiladas 26

Seasoned pulled chicken wrapped in corn tortillas & topped with Monterey Jack cheese served with black beans, Native Harvest wild rice, Pico de Gallo, and of course "Christmas Style" salsas **GF**

Two Sisters Wild Mushroom Raviolis 28

Six jumbo mushroom raviolis topped with parmesan cream sauce, sautéed arugula & mixed wild mushrooms served with fire bread 🌿

Cedar Plank Crispy Ginger & Maple Salmon 36

Wild-caught salmon, deep sautéed until crispy served with vegetable medley, Yukon Gold mashed potatoes & a light ginger maple broth **GF**

Coyote Ro Long Bone Pork Chop 34

Dry-aged Duroc pork chop served with Yukon Gold mashed potatoes, vegetable medley & brown-sugar apple sauce **GF**

SIDES

Loaded Baked Potato 10

Cheddar cheese, bacon bits, scallions, whipped butter, & sour 🌿 **Available GF**

3 Chiefs Mac 'N' Cheese 10

Buttered breadcrumbs & bacon bits 🌿 **Available GF**

Crispy Brussels 8

Sweet house-made balsamic glaze **GF** 🌿

"Fools" Yukon Gold Mashed Potatoes 8

Savory butter **GF** 🌿 **Available "Loaded" \$2**

Vegetable Medley 8

Fresh vegetable du jour **GF** 🌿

Truffled Steak Frites 8

Chopped garlic, herbs, truffle salt & parmesan cheese **GF** 🌿

Native Harvest Wild Rice 8

Wild rice, herbs, roasted pepitas & dried cranberries **GF** 🌿

DESSERTS

Old-Fashioned Vanilla Ice Cream

8

House-made vanilla-bean ice cream **GF** 🌿

Chocolate Torte

12

Flourless torte, Luxardo cherry chutney & vanilla crème **GF** 🌿

Lemon Bomb Cupcake

12

Lemon cake, lemon syrup & lemon meringue 🌿

Chocolate Chip Cookie Pizza Pie

10

Soft jumbo cookie, old-fashioned vanilla-bean ice cream & chocolate sauce 🌿

Served Warm To The Touch

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