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MENU

STARTERS

SOUP-OF-THE-DAY – 6

BAY SHRIMP COCKTAIL – 5

OAK GRILLED SWEETBREADS – 16

CRISPY MOUNTAIN OYSTERS – 12

MACARONI-AND-CHEESE CHILE RELLENO – 8

PANKO SHRIMP – 10

With a grilled lemon aioli

OAK GRILLED SCALLOPS WRAPPED IN BACON – 12

With a maple dijon cream

SALADS

HOUSE SALAD – 7

Iceberg and romaine lettuces, heirloom cherry tomatoes, watermelon radish and parmesan frico
Your choice of dressings: buttermilk ranch, bleu cheese, French, or red wine mustard vinaigrette

OAK GRILLED ROMAINE SALAD – 9

Bacon-bleu cheese vinaigrette

ICEBERG LETTUCE WEDGE – 8

Bleu cheese dressing, heirloom cherry tomatoes, oak-grilled green onions, watermelon radish, bacon crumbles

CAESAR SALAD – 12 WITH OAK GRILLED CHICKEN – 14 / STEAK – 16

Romaine, parmesan, herbed-parmesan croutons

OAK GRILLED CHICKEN COBB SALAD – 15

Pinquitos, bacon, egg, bleu cheese crumbled, tobacco onions and bleu cheese dressing

OAK GRILLED WILD SALMON SALAD – 19

Babé Farms Baby Greens, pear, compound goat cheese, walnuts, pinot vinaigrette

SANDWICHES

SERVED WITH YOUR CHOICE OF: FWT FRIES, MIXED GREENS, FRESH FRUIT, OR SOUP-OF-THE-DAY

FAR WESTERN TAVERN STEAK SANDWICH – 15

Tenderized top round on oak grilled French bread with pinquitos and salsa
Preparation unchanged since we opened in 1958, served cowboy style – just beef and bread

FAR WESTERN TAVERN BURGER – 14

Oak grilled ground beef on grilled French bread, with Ortega chilies and jack cheese, served with pinquitos and salsa
Or have it cowboy style – just beef and bread

FARMER CHEESE BURGER – 14

Oak grilled ground beef with lettuce, tomato, pickle, red onion, cheddar and “secret” sauce on our homemade focaccia

CLASSIC OAK GRILLED DINNERS

INCLUDES: BAY SHRIMP COCKTAIL • CHOICE OF HOUSE SALAD OR SOUP-OF-THE-DAY •
PINQUITO BEANS, HOUSE-MADE SALSA, OAK GRILLED GARLIC FRENCH BREAD • CHOICE OF
BAKED POTATO, FWT FRIES, OR GRILLED POLENTA

BULLS EYE STEAK – 46

FWT signature, 14-oz boneless rib eye: tender and fine grained with rich beefy flavor and generous marbling throughout

FILET MIGNON:

6-OZ – 37

12-OZ – 57

Most tender and lean cut with buttery texture and subtle flavor

COWBOY-CUT PRIME TOP SIRLOIN STEAK: 8-OZ – 28

14-OZ – 35

Prime grade from the center of the loin: flavorful, lean and juicy

CITRUS-GLAZED, BABY BACK RIBS – 34

Full rack finished with house-made citrus wine glaze until slightly crisp

A LA CARTE FROM THE OAK GRILL

PINOT FILET MIGNON – 34

6-oz tenderloin steak served over oak grilled polenta with pinot noir reduction and crispy onions

BULLS EYE STEAK – 37

FWT signature, 14-oz boneless rib eye: tender and fine grained with rich beefy flavor and generous marbling throughout

FILET MIGNON:

6-OZ – 28

12-OZ – 48

Most tender and lean cut with buttery texture and subtle flavor

COWBOY-CUT PRIME TOP SIRLOIN STEAK: 8-OZ – 19

14-OZ – 26

Prime grade from the center of the loin: flavorful, lean and juicy

KANSAS CITY STRIP STEAK – 39

Bone in, 16-oz steak with hearty texture and flavor from the large side of the T-bone

T-BONE – 44

18-oz steak with two steaks in one cut: Kansas City strip steak on the large side of the bone and a filet mignon on the small side

CHICKEN HALF, SEMI BONELESS – 16

Pasture raised since 1954 by Pitman Family Farms

PORK CHOP – 29

Tender frenched double cut chop

WILD SALMON – 28

Fresh filet with garlic butter baste

...ADD CLASSIC DINNER OPTION – 9

Includes: bay shrimp cocktail • choice of house salad or soup-of-the-day • pinquito beans, house-made salsa,
oak grilled garlic French bread • choice of baked potato, FWT Fries, or grilled polenta

SIDES

OAK GRILLED POLENTA – 4

OAK GRILLED ASPARAGUS & MUSHROOMS – 6

SAUTEED MUSHROOMS – 6

TWICE BAKED, OVER-STUFFED POTATO – 7

BAKED POTATO – 5

RAVIOLI BOLOGNESE PLATTER – 10

SKINNY ONION CRISPS – 6

FAR WESTERN TAVERN FRIES – 5

PINQUITO BEANS – 4

OAK GRILLED, GARLIC FRENCH BREAD – 5

