



*celebrating the spirit of America's Western heritage as showcased by films
made in the Moab to Monument Valley region of Utah*

THE MUSEUM

In 2002, the Moab to Monument Valley Film Commission and Red Cliffs Lodge established the Museum of Film and Western Heritage to commemorate the movies made in the Moab to Monument Valley region of Utah and the local characters, cultures and landscapes that have helped bring them to life.

THE MOVIES

Since 1925, nearly 200 feature-length films have been made in the Moab to Monument Valley region. 10 were made by the celebrated director John Ford, including the picture that made John Wayne a Hollywood star: *Stagecoach* (1939). After *Stagecoach*, the pair reunited in southeastern Utah to make 3 popular military-frontier Westerns known as the "calvary trilogy": *Fort Apache* (1948), *She Wore a Yellow Ribbon* (1949), and *Rio Grande* (1950). In total, Ford and Wayne ("Pappy" and "Duke") made 6 movies in the region together.

ON THE SET

Although the majority of the scenes in *Fort Apache* and *She Wore a Yellow Ribbon* were filmed in Monument Valley, for *Rio Grande*, Ford chose to build an extensive set with a dramatic fort entrance gate and command post here at the White's ranch. Filming was completed in under a month, but the movie sets withstood the test of time. The gate was used again in *Taza*, *Son of Cochise* (1954) and remained a fixture on the property until the elements brought it down in the 1970's. Small cabins used for "headquarters" still stand today!



The black-and-white pictures in our dining room are "still" shots that were taken during the production of *Rio Grande* here at the ranch.



Serving You Like Family!

Welcome to the Cowboy Grill at Red Cliffs Lodge

Feel the Past become Present

Discover a New Taste of the Old West

THE RANCH ORIGINS

The red rock canyons around Moab are wild, rugged and sometimes harsh country. The first pioneers settled all around the West before finally venturing into the Moab Valley over 120 years ago. This area was one of the last Native American strongholds.

In 1929, the young bride Essie Larsen and her groom George White were given this land as a wedding present. The property had been part of the Larsen family's regional land holdings since 1899, but Essie and George were the first to establish a permanent ranching homestead on the riverfront property. This land has been a working horse ranch ever since.

RED CLIFFS LODGE TODAY

Perched on the Colorado River and framed by majestic cliffs in Moab, southeastern Utah's mecca for adventure, Red Cliffs Lodge is a rustic getaway offering world-class hospitality. Spacious suites and comfortable cabins feature frontier-inspired décor, sweeping scenic views, modern creature comforts, and comfortable living areas for rest and relaxation.

Home to the Moab Museum of Film & Western Heritage and also to Moab's Ford Bronco Off-Road Experience, Red Cliffs Lodge is the region's quintessential destination, honoring the wild landscape and serving as a home base for local adventures. Activities on the property include massages, guided yoga and meditation classes, tennis courts, and horseback riding.

Red Cliffs Lodge offers several onsite dining options, including the property's signature restaurant, Cowboy Grill.

The Cowboy Grill is open Daily for breakfast all year-round from 6:30 AM to 10:00 AM.

The Bar is also open Daily serving from 11:30 AM to 10 PM.

Starters

Taste of Utah Meat & Cheese Board

Utah Produced Charcuterie Meats, Cheeses and Honeycomb
With Fig Jam, Dried Fruit, Cornichons, Marinated Olives, Stone Mustard
34

Southwestern Spring Rolls

Corn, Black Beans & Smoked Cheddar with Cilantro Avocado Sauce
16

“Buffalo” Style Red Cliffs Beef Prairie Jewels

Spicy Deep Fried Rocky Mountain Oysters, Southwest Dipping Sauce & Blue Cheese Dressing
15

Smokey & Spicy Hot Wings

Chipotle Dipping Sauce & Blue Cheese Dressing
18

Smokey Game Texas Chili

Ground Venison, Wild Boar & Beef with Smoked Cheddar & Scallions
15

Arugula, Spinach & Kale Salad

Toasted Pine Nuts, Pomegranate, Pomegranate Molasses & Sage Citrus Vinaigrette
14

Hearts of Romaine Caesar

Spanish White Anchovies, Spiced Croutons,
Shaved Parmegiano Reggiano Cheese & Caesar Garlic Dressing
14

Lodge Classics

Utah Red Trout

Local Pine Nut & Pecan Crust, Browned Butter with Spicy Fennel Cabbage Slaw

34

Australian Barramundi Sea Bass

Black Bean, Charred Corn & Artichoke Salsa with Roasted Red Pepper Sauce

36

Beef Short Ribs

Whipped Potatoes, Fried Onions & Angus Beef Sauce

36

Superior Farms Double Lamb Chops

Marinated Artichoke, Local Feta, Toasted Pasilla, Roasted Pecans & Minted Lamb Jus

56

Ballard Farms Heritage Pork Chop

Spicy Peach Salsa, Braised Red Cabbage & Smokey Apple Jus

38

Wild South Texas Antelope Medallions

Anasazi Bean Stew, Forest Mushrooms & Huckleberry BBQ Glaze

49

The Southwestern Wild Harvest Bowl (*Vegetarian/Vegan*)

Marinated & Grilled Portobello Mushroom, Charred Brussels Sprouts,
Roasted Cauliflower, Forest Mushrooms on a Salad of Baby Kale, Arugula & Spinach,
Marinated Tomatoes, Toasted Pecans with Southwest Cilantro Vinaigrette

28

🍷 Cowboy Bacon Angus Burger

Proprietary Blend of Ground Chuck, Brisket & Short Rib Angus Beef,
Hickory Smoked Bacon, Smoked Cheddar Cheese, Charred Onions,
Marinated Tomato, Arugula & Cowboy Mayonnaise

24

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

The Grill

All Steaks Seasoned with Smoked Spice Blend, Finished with Roasted Beef Butter
and Served with Stewed Mushrooms & Onions and Chipotle Demi Glace

- 🦅 8 oz Black Canyon Angus Filet Mignon 56
- 🦅 8 oz Prime Angus Top Sirloin 36
- 🦅 10 oz Wagyu Flat Iron 38
- 🦅 14 oz Angus New York Strip 52
- 🦅 18 oz Prime Angus Ribeye 75
- 🦅 24 oz Angus Porterhouse 85
- 🦅 32 oz Angus Beef Tomahawk Ribeye for 2 135

Add-Ons

- Southwestern Chimichurri 3
- Chipotle Pepper Steak Sauce 3
- Blue Cheese Crumbles 4

Sides

- Smoked Cheddar Mac & Cheese 16
- Yukon Mashed Potatoes 8
- Truffle Fries with Infused White Truffle Oil & Parmesan 12
- Grilled Asparagus with Parmesan Cheese 11
- Charred Brussels Sprouts, Bacon, Cranberries, Almonds & Balsamic Glaze 11
- Grilled Baby Broccolini & Lemon Oil 12

Locally Sourced

At The Red Cliffs Lodge and Cowboy Grill, we have developed herb and vegetable gardens on the Lodge grounds. In addition, we have our own Apiary beehives producing our own honey. We utilize many of these fresh ingredients in our daily menu preparations and specials.

We also serve our community by sourcing food from local producers and growers in Utah and other local communities in the four corners region. In addition to buying from local farmers markets, we have created relationships with a number of specialized men and women who are passionate about their craft. Discover a few of them here...

BALLARD HOG FARM

(Smithfield, Utah)

CREMINELLI FINE MEATS

(Salt Lake City, Utah)

LOCAL UTAH RED TROUT

(Farmed in Central & Northern Utah)

MAJESTIC MEAT COMPANY

(Salt Lake City, Utah)

SUPERIOR LAMB

(Utah & Colorado open pasture lands)

TOOELE VALLEY MEAT

(Grantsville, Utah)

LAZY 3X RANCH

(Grazing Eastern Utah and Colorado)

ADOBE MILLING COMPANY

(Dove Creek, Colorado)

RED BIRD FARMS

(Englewood, Colorado)

BEEHIVE CHEESE COMPANY

(Ogden, Utah)

GOLD CREEK FARMS

(Kamas, Utah)

HEBER VALLEY ARTISAN CHEESE

(Midway, Utah)

THE CREAMERY

(Beaver, Utah)

SLIDE RIDGE HONEY

(Mendon, Utah)

RED BARN CIDER MILL

(Santaquin, Utah)

REDMOND SALT

(Redmond, Utah)

FARMHOUSE FUDGE

(Castle Valley, Utah)

RITUAL CHOCOLATE FACTORY

(Heber, Utah)