

Welcome to Buck's Grill House



Buck's Grill House is situated 1½ miles north of Moab on property which was patented in 1898 as part of a ranch. The building was built in 1967 for a restaurant called Fort Moab by D. Eccles Johnson. It is near the historical site of the original Fort Moab built by the earliest settlers to the valley in 1855. The name of the restaurant was changed to the Sundowner in 1972. Chef Tim Buckingham is now proud to continue the tradition of fine dining, hence the name "Buck's Grill House."

Chef Tim Buckingham was born and raised in Moab. To further his desire of becoming a chef, Tim ventured to California. After completing the Culinary Arts Program at Santa Barbara City College, he was fortunate to train under reputable chefs at California resorts, The San Ysidro Ranch and The Four Seasons Biltmore. As Executive Chef at the Wine Cask in Santa Barbara, the "Food and Wine Companion" praised Tim as one of the 10 "New American Star Chefs," noting "his dishes are delicately prepared, yet flavors are robust." Returning to his hometown in 1991, Tim established the Center Cafe. He opened Buck's Grill House in 1996 and is delighted to bring his professional skills to Moab, offering quality food in an enjoyable atmosphere.

★STARTERS★

soup of the evening 4.95

smoked catfish and crayfish cake
pan seared with bread crumbs and topped with Southwest tartar sauce 6.95

smoked chicken quesadilla
filled with smoked mozzarella, caramelized onions, served with roasted tomato salsa 7.95

duck tamale
served with abodo sauce and grilled pineapple salsa 6.95

artichoke ceviche
diced artichokes marinated with fresh mozzarella cheese in a spicy tomato sauce 7.95

whole steamed clams
choice of one of the following preparations: cilantro garlic broth, spicy Asian broth or white wine herb broth 11.95

★SALADS★

house salad
mixed greens with cucumber, tomato, and red onion with choice of sherry vinaigrette, citrus chipotle, Maytag blue cheese or bacon ranch 5.95

Caesar salad
romaine lettuce, Caesar dressing, topped with Parmesan cheese and croutons with grilled chicken breast add 3.00 8.95

classic iceberg salad
topped with Maytag blue cheese dressing, tomatoes and red onion 8.95

chopped Mexican salad
southwestern vegetables tossed with citrus chipotle dressing, topped with crispy tortilla strips 10.95 with machaca (spicy beef) or chicken breast add 3.00

★CHOPS★

double cut cowboy pork chop
roasted and topped with barbeque butter, mashed potatoes and vegetable 19.95

grilled lamb chops
Chipotle molasses glazed, mashed potatoes and vegetable 34.95

grilled veal chop
topped with garlic herb butter, mashed potatoes and vegetable 28.95

★SIDES★

*skin-on mashed potatoes 3.00 • french fries 3.00 • vegetable 3.00
rice verde 3.00 • pinto beans 3.00 • cole slaw 3.00 • b.b.q butter 2.00 • black onion gravy 2.00
Maytag blue cheese 3.00 • jack cheese 2.00 • cheddar cheese 2.00*

**Not all food ingredients are listed. Please inform your server of any food allergies.
Some menu items change seasonally.**



★BUCK'S SPECIALS★

buffalo meat loaf

*with black onion gravy, mashed potatoes
and vegetables 14.95*

elk stew

*slow cooked with root vegetables, topped with crispy
potato sticks and horseradish cream 14.95*

duck tamales

*two tamales with adobo sauce and grilled pineapple
salsa, pinto beans and rice verde 13.95*

polenta vegetable lasagna

*layered with zucchini filling, mushrooms and red peppers,
topped with tomato garlic sauce 12.95*

chicken breast diablo

*seared with spices and adobo sauce topped with jack cheese,
pinto beans and rice verde 15.95*

carne bajo

*slow cooked in red chile sauce wrapped in crepes with
goat cheese, pinto beans and rice verde 16.95*

vegetable enchiladas

*corn tortillas filled with southwest vegetables,
topped with adobo sauce and feta cheese,
pinto beans and rice verde 12.95*

southwest pasta

*linguini pasta tossed with cilantro pesto
and grilled vegetables 12.95
with grilled chicken breast add 3.00*

pan fried trout

*breaded trout filet fried and topped with apricot cilantro
mayonnaise, vegetables and rice verde 15.95*

barbeque baby back ribs

*brined, spice rubbed and slow roasted, served with cole slaw and
french fries - full rack 21.95
- half rack 16.95*

barbeque pork sandwich

*slow cooked pork seared with our spice rub and topped with
barbeque sauce served with french fries 9.95*

buck's burger

*grilled 1/2 lb. fresh ground chuck patty
served with french fries 7.95
with 2 slices of cheddar or jack add 2.00
or Maytag blue cheese add 3.00*

buffalo burger

*1/3 lb. grass raised buffalo patty served with french fries 8.95
with 2 slices of cheddar or jack add 2.00
or Maytag blue cheese add 3.00*

★GRILLED STEAKS★

*we hand cut our steaks from the finest "certified Angus beef". All steaks come with choice of two of the following:
vegetable, cole slaw, pinto beans, rice verde, skin-on mashed potatoes or french fries.*

sirloin 10 oz. the sirloin is our leanest cut **24.95**

rib-eye steak 16 oz. this is our most fatty cut which means it's also our most flavorful **28.95**

New York strip 12 oz. well marbled for a more flavorful juicy steak **32.95**

buffalo tenderloin 8 oz. this cut of bison is both lean and flavorful **36.95**

★COWBOY STYLE STEAKS★

*any steak can be prepared cowboy style:
rubbed with our special blend of spices and topped with barbeque butter add 3.00*

1393 N. Highway 191 • Moab, Utah • 435-259-5201

Serving Dinner Nightly at 5:30pm

State Liquor Licensee