

Money

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THE MARKETS

DOW JONES	13,424.96	▲	+0.57
NYSE	9,841.73	▲	+15.66
S&P 500	1509.12	▲	+1.45
NASDAQ	2572.15	▼	-1.39
RUSSELL 2000	833.18	▼	-2.13

GOLD/SILVER

NY Merc Gold:	\$654.30
HSBC Bank Gold:	\$654.00
NY Merc Silver:	\$13.24

DOLLAR

EURO:	\$1.3359
PESO:	10.8946
YEN:	121.77
POUND:	\$1.9693

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Restaurant builds on resort's success

By Liz McMahan
Phoenix Staff Writer

WAGONER — A year ago, the south end of the horse barn on the Neosho River Ranch east of Wagoner was taking on the look of a restaurant and plans for turning a portion of the ranch into a resort were mostly on paper.

The restaurant opened last weekend, with very little resemblance to the horse barn it used to be.

It is elegant. And natural.

So is the food, from the seared line-caught Ahi tuni served with black beans, dirty rice and mango salsa for \$20 to the grilled elk tenderloin served with poblano mash, roasted corn salsa, Swiss chard and pan gravy for \$28.

The menu also includes small plates of its specialties for \$6 to \$9.50 and offers soups and salads mostly at \$5.50.

There are also fancy desserts and a wine list.

Cooking classes and demonstrations will be offered at the restaurant as well, Lisa Bracken said. The restaurant seats 60 and guests can choose from dining inside with a view of nature or on a patio.

The Canebroke is the second opening at the former horse ranch owned by Bracken family. A year ago, they opened the Yoga Barn. It has been quite successful, said Lisa Bracken. Yoga is offered in several classes each week now and once the resort is open, sessions also will be available to resort guests.

A boutique also is open, as are a lounge, conference rooms, and amenities such as a challenge course, swim therapy room, bluebird trail and organic garden.

The only hint the facility was ever a horse barn is the large arena on the west side of the building that now is a huge sand-filled area where guests can play volleyball when the courts are completed.

Construction is under way on guest cottages. They are expected to be open before October. Accommodations will range from singles to king suites, with a total occupancy of 40, said Adam Miller, Canebroke marketing director.

Like the restaurant, the Yoga Barn and the cabins, everything is being built with natural products wherever possible, Miller said.

Floors and countertops are stained concrete, except in the Yoga Barn, where the floors are made of cork. All the floors are cooled and heated with recycled water from three wells on the ranch, Miller said.

Insulation is Ultra Touch, made from recycled denim. Walls have environmentally friendly paint.

All of this may be a little pricey for northeastern Oklahoma, but the Brackens are hoping not only to attract local residents for food, relaxation and exercise, but to bring in meetings and families from larger markets such as Dallas, Little Rock, St. Louis and Oklahoma City.

While completion of the resort is expected this summer, the Brackens already have the

If you go

WHAT: The Canebroke Restaurant.

WHEN: 5:30 to 9 p.m. Wednesday through Saturday, with Sunday brunch to be added later in the summer.

WHERE: 33248 East 732 Road, Wagoner.

TO GET THERE: Go four miles east of Wagoner on Oklahoma 51, to 330 Road (Morgan's Corner), turn north, follow signs to Neosho River Ranch and the Canebroke. Inside ranch gate, turn right on gravel road, follow signs to facility.

INFORMATION: www.thecanebrake.com or 485-5791.

next two phases of development in the planning stages. Phase 2 will be construction of The Villas, a gated community to be built in the fall of 2008. They also plan to build an aquatic center that will include a lap pool, body treatment rooms and saunas. That is planned for completion in 2010.

A lakeside home development is planned for 2013.

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Luke Miller puts the finishing touches on grilled lamb chops and rice served at a pre-view party of The Canebroke.

Staff photo by Liz McMahan

