

El Corral

EST. 1939

Appetizers

Sonoran Chilies

Mild green chilies topped with shredded prime rib and melted cheese. 7.99

Shrimp Cocktail

The classic. Served chilled with traditional cocktail sauce. 9.99

Onion Cheese Bread

Baked locally just for us. 2.99

Onion Rings

Crispy and golden, we serve them with dipping sauce. 7.99

Zucchini Sticks

Breaded and fried slices of zucchini served with ranch dipping sauce. 7.99

Spinach and Artichoke Dip

Creamy and delicious, served warm with accompaniments. 7.99

Rocky Mountain Oysters

A true Western delicacy. Limited availability, ask your server for more details. 9.99

Corn Fritters

Reminiscent of our famous tamale pie. A delicious mix of corn and green chilies lightly fried to golden brown and served with a prickly pear dipping sauce. 7.99

Baby Back Ribs

We recommend a side of french fries.

Half Rack

Our ribs are slow cooked until they are fall-off-the-bone perfect, finished with barbecue sauce. 19.99

Full Rack

You won't leave hungry. A full rack of our mouth-watering ribs. 24.99

Rib Combination

When you want it all. A half rack of our ribs with your choice of one other item: Tucson Cut of Prime Rib or Chicken Breast. 30.99

PRIME RIB

Over 50 years of experience has taught us how to make the most tender and delicious prime rib around. Slow roasted, we serve it with au jus and uncut horseradish. We recommend you enjoy prime rib prepared medium rare with a side of our famous tamale pie.

El Corral® Cut*

Our signature cut. 22.99

Arizona Cut*

A generous cut for a more hearty appetite. 27.99

Catalina Cut*

A cut as large as the Catalinas. 31.99

Mesquite Grilled Steaks

We recommend pairing your steak with a baked potato. Make it loaded for 1.99 extra.

T-Bone Steak*

A real taste of the Old West. A juicy New York strip on one side of the bone, and a buttery filet on the other. Cooked over our mesquite fires. 24.99

Petite Filet Mignon*

The most tender of all our cuts, we lightly season our filet to let the mesquite flavor come through. 19.99

Bone-in Ribeye*

A nicely marbled cut of steak that is sure to please. Cooked on our mesquite grill, and full of flavor. 26.99

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Lighter Fare

Farmhouse Salad

Mixed greens topped with crisp sliced red onion, blue cheese, crumbled hard boiled egg, fresh tomato, and balsamic vinaigrette. 10.99

Add grilled tenderloin steak 8.99

Caesar Salad

Crisp romaine lettuce tossed with creamy Caesar dressing and topped with shredded parmesan cheese and croutons. 9.99

Add grilled chicken breast 6.99

Tucson Cut of Prime Rib

A petite cut of our house speciality. Delivers all the flavor in a smaller sized cut. 19.99

Salmon Fillet*

A fresh cut of salmon served with lemon and parsley. 18.99

Chicken Breast*

Grilling over the open mesquite wood fire results in a flavorful and juicy chicken breast. 14.99

Tucson Chicken*

Mesquite grilled chicken breast stuffed with green chilies and cheese. 16.99

All entrees (excluding Entree Salads) include garden salad.

Substitute an additional side for 1.99

Sides (One included with each entree)

Tamale Pie

Made in-house since 1975, a slightly spicy corn and chile casserole topped with melted cheddar cheese. A Tucson favorite! 2.99

Baked Potato 2.99

Fresh Vegetable 2.99

French Fries 2.99

Mashed Potatoes 2.99

Mac & Cheese 3.99

Desserts

Adobe Mud Pie

An El Corral original. Coffee ice cream and chocolate sauce layered on an Oreo crust. Topped with whipped cream. 5.99

Cheesecake

Rich and decadent New York style cheesecake topped with your choice of traditional and seasonal toppings. 5.99

Fruit Cobbler

Freshly baked and served warm with vanilla ice cream. Ask your server for tonight's selection of cobbler. 6.99

Beverages

Soft Drinks 2.99

Coffee or Tea 2.99

Milk 2.99

See Our Bar Menu for
Full Selection of Drinks

