El Corral

EST. 1939

Appetizers

Sonoran Chile
Poblano pepper stuffed with prime rib, onions, tomatoes, and garlic. Topped with melted Monterey jack cheese and pico de gallo. 13.99

Pork Rib Tips
Slow-cooked rib tips served with prickly pear BBQ sauce. 9.99

Onion Rings
Crispy and golden, we serve our onion rings with dipping sauce. 9.99

Stuffed Mushrooms
Mushrooms filled with shredded prime rib, peppers, cream cheese, and onion. Topped with panko and cheese. 10.99

Corn Fritters
Reminiscent of our famous tamale pie. A delicious mix of corn and green chiles lightly fried to golden brown and served with a prickly pear dipping sauce. 9.99

Appetizer Duo
Our slow-cooked pork rib tips and corn fritters. 11.99

Cowboy Kebab
Cuts of tenderloin wrapped in bacon. Served with our house-made Giddy Up Sauce. 18.99

Appetizer Assortment
A sampling of our Sonoran Chile, Pork Rib Tips, and Corn Fritters. Perfect for sharing. 19.99

All entrées include salad and a side.

Baby Back Ribs

We recommend a side of tamale pie.

Half Rack
Our ribs are slow-cooked until they are fall-off-the-bone perfect, finished with barbecue sauce. 26.99

Full Rack
You won't leave hungry. A full rack of our mouth-watering ribs. 31.99

Rib Combination
When you want it all. A half rack of our ribs with your choice of one other item: Prime Rib or Chicken Breast. 40.99

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. 34.99

Arizona Cut*
A generous cut for a more hearty appetite. 43.99

Catalina Cut*
A cut as large as the Catalinas. 49.99

Mesquite Grilled Steaks

We recommend pairing your steak with a baked potato.

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. 33.99

Petite Filet Mignon*
The most tender of all our cuts, we lightly season our filet to let the mesquite flavor come through. 31.99

Kansas City Steak*
Bone-in and flavorful, this steak is cooked on our mesquite grill. The Kansas City cut is juicy but lean. 33.99

Bone-in Ribeye*
A nicely marbled cut of steak that is sure to please. Cooked on our mesquite grill and full of flavor. 39.99

Make Any Entrée a Meal for Two
Includes one side, salad, and bread for each diner. 5.99

*Consumer Advisory: The consumption of raw or undercooked meats, eggs, fish, poultry, and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions.

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Classic Entrées

Salmon Fillet*
A fresh cut of salmon grilled over mesquite wood and served with lemon and parsley. 27.99

Caesar Salad
Crisp romaine lettuce tossed with creamy Caesar dressing and topped with shredded Parmesan cheese and croutons. 10.99
Add grilled chicken breast* for 8.99

Art's BBQ Chicken Salad
BBQ mesquite-grilled chicken breast or fried chicken served over a garden fresh salad. Served with house-made ranch dressing and crunchy Fritos. 17.99

Chicken Breast
Grilling over an open mesquite wood fire results in a flavorful and juicy chicken breast. Served with tonight's vegetables. 16.99
Make it Sonoran Style for 3.49

Vegan Meatloaf
A hearty blend of savory mushrooms, grains, lentils, and Impossible Burger roasted and served with prickly pear glaze. 19.99

El Corral French Dip
Prime rib, green chile, horseradish sauce, and cheddar cheese sandwich. Served with au jus and onion rings. 23.99

Vera Earl Ranch Burger*
A locally-raised and dry-aged, half-pound cheddar cheeseburger served with onion rings and traditional toppings. 17.99
Make it Sonoran Style for 3.49

Beverages

Soft Drinks 3.99

Bottle of Sarsaparilla 3.99

Iced or Hot Tea 3.99

Local Arbuckles' Coffee 3.99

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! 5.99

Baked Potato 3.99
make it loaded for an additional 2.99

Fresh Vegetable 3.99

Mashed Potatoes 3.99

Add-ons

Sonoran Style 3.49
A delicious mix of crispy bacon, grilled green chile, and pico de gallo that can be added to any entrée.

Timmy's Steak Butter 2.99
A blend of butter, cream cheese, and garlic. A tasty addition to any steak.

Cowboy Steak Butter 2.99
A delicious blend of butter, seasonings, green onion, red pepper flake, and black pepper.

Roasted Mushrooms 5.99
Roasted mushrooms served with butter, garlic, and herbs.

Desserts

Adobe Mud Pie
An El Corral original. Coffee ice cream and chocolate sauce layered on an Oreo crust. Topped with whipped cream. 8.99
Half portion $5.99

Cheesecake
Rich and decadent New York style cheesecake topped with your choice of traditional and seasonal toppings. 9.99

Fruit Cobbler
Freshly baked and served warm with vanilla ice cream. Ask your server for tonight's selection of cobbler. 8.99

Sarsaparilla Float
A glass of sarsaparilla with a scoop of creamy vanilla ice cream. 5.99

Many items can be prepared gluten free. Ask your server for details.