

El Corral

EST. 1939

Appetizers

Sonoran Chiles

Mild green chiles topped with shredded prime rib and melted cheese. 12.99

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

Appetizer Assortment

A sampling of our Sonoran Chiles, Pork Rib Tips, and Corn Fritters. Perfect for sharing. 17.99

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

All entrees 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. 25.99

Full Rack

You won't leave hungry. A full rack of our mouth-watering ribs. 30.99

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. 39.99

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. 30.99

Arizona Cut*

A generous cut for a more hearty appetite. 35.99

Catalina Cut*

A cut as large as the Catalinas. 42.99

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. 31.99

Petite Filet Mignon*

The most tender of all our cuts, we lightly season our filet to let the mesquite flavor come through. 28.99

Bone-in Ribeye*

A nicely marbled cut of steak that is sure to please. Cooked on our mesquite grill and full of flavor. 32.99

Classic Entrées

Salmon Fillet*

A fresh cut of salmon served with lemon and parsley. 23.99

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 the 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

Stuffed Poblano

A vegan offering of roasted poblano pepper stuffed with fresh roasted corn, grains, onions, garlic, and bell peppers. Served with pico de gallo. 15.99

El Corral French Dip

Prime rib, green chile, horseradish sauce, and cheddar cheese sandwich. Served with au jus and onion rings. 18.99

Beyond Burger

Vegetarian cheddar cheeseburger served with onion rings and traditional toppings. 15.99

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

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 entree.

Timmy's Steak Butter 2.99

A blend of butter, cream cheese, and garlic. A tasty addition to any steak.

Roasted Mushrooms 5.99

Roasted mushrooms served with butter, garlic, and herbs.

Beverages

Soft Drinks 3.49

Bottle of Sarsparilla 3.99

Coffee or Tea 3.49

Milk 3.99

See Our Bar Menu for Full Selection of Drinks

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

Cheesecake

Rich and decadent New York style cheesecake topped with your choice of traditional and seasonal toppings. Big enough to share! 9.99

Fruit Cobbler

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

Sarsparilla Float

A glass of sarsparilla with a scoop of creamy vanilla ice cream. 5.99