

APPETIZERS

- Navajo Fry Bread** 4.25
Try the culture experience, served with honey!
- Chips & Salsa** 8.25
Homemade tortilla chips served with our own fire roasted salsa.
- Nachos** 11.99
A mixture of beef and beans, romaine lettuce, cheddar cheese, tomato, onion and sour cream all served on our home made tortilla chips!
- Spicy Chicken Wings** 11.95
8 heavily seasoned chicken wing pieces served with your choice of our house made bbq/steak sauce, Blue cheese, or Ranch dressing, (bleu cheese crumbles at a request \$1.00)
- Chicken Strips (4)** 10.95
Chicken breast strips fried golden brown and served with your choice of our house made bbq/steak sauce, Blue cheese or Ranch dressing.
- ★ **Edge of The Canyon Slider** 8.25
Tri Tip of Beef, nested in 2 slices of garlic bread with a taste of smashed potatoes and caramelized onions and house sauce served with Aujus
- ★ **Fry Bread "flat bread"** 5.50
Seasoned with fresh rosemary, garlic, olive oil & parmesan cheese with a balsamic glaze
- Potato Skins** 5.50
Four crispy potato skins filled with cheddar cheese, bacon bits and topped with a dollop of sour cream.
- Onion Fritter** 2.95
Breaded caramelized onion, with cajun, tabasco, mustard, deep fried to perfection, served with a special sauce.

Parties of 5 or more will have an 18% gratuity added

SOUP & SALAD

Black Bean Soup cup 4.25 bowl 5.95

A delicate homemade soup served with diced tomato, onion sour cream and spicy fry bread croutons

Caesar Salad "Meal Size" 11.99

Romaine lettuce and creamy Caesar dressing tossed with tomato, shredded Parmesan cheese and fry bread croutons. The tomato name used today, comes from the Aztec word tomato. Tomatoes reportedly made their first appearance as weeds in Mexico's maize fields.

Chef Salad 11.99

Romaine lettuce, tomato, bell peppers, cheddar cheese, hard boiled eggs, ham & turkey served with your choice of dressing. Did you know that the turkey, or turkee as they called it, enjoyed by the Pilgrims at Plymouth in 1621 was different from the pampered, plump bird that we enjoy today? The turkey was an important food for the Native peoples and colonists alike.

Shiprock Fair Salad 15.95

Grilled breast of chicken cooked to perfection and served over our house Caesar Salad.

The Medicine Man 19.95

Fresh salmon lightly seasoned and seared on a cast iron skillet, coated with maitre d' hotel butter and served on a bed of spring mix salad tossed with our house lingonberry orange vinaigrette, spicy almonds, tomato, black olives and julienne pepperoni. To top it off we serve this salad with Navajo Indian fry bread. (Chicken may be substituted)

House Salad 5.50

Heart of romaine with spring mix, tomato wedges, sliced black olives, garlic bread croutons, parmesan cheese and your choice of salad dressing (add bleu cheese crumbles for .50)

BURGERS AND SANDWICHES

Black and Bleu Burger 11.99

7oz ground sirloin steak seasoned with a couple of shakes of Cajun spice, topped with bleu cheese crumbles and cooked to perfection with your choice of house made steak fries or curley Q fries.

Top of the Mesa Burger 12.75

7oz ground sirloin steak topped with cure 81 ham, 2 slices of maplewood bacon and shredded cheddar cheese and cooked to perfection with your choice of house made steak fries or curley Q fries.

All American Burger 12.75

7oz ground sirloin steak topped with homemade chili, cheddar cheese, diced onions, served open face, with your choice of house made steak fries or curley Q fries, this one will take a knife and a fork

Chicken Breast Sandwich 11.99

A grilled breast of chicken with caramelized onions, sautéed mushrooms, and green chilis, topped with melted cheddar cheese. Served with lettuce, tomato, pickle spear and your choice of house made steak fries or curley Q fries and our house made bbq/steak sauce.

A Club Sandwich from Mazalon 13.25

Ham, turkey, bacon, lettuce, tomato and cheddar cheese rolled in a warm fry bread tortilla made fresh to order, served with fresh tortilla chips and our own fire roasted salsa. Once upon a time wandering through the streets of Mazalon, Tim Saylor asked a local restaurant to make him something special that no one else had. He was served "The Mazalon Club" and it was magic.

★ **Portabella Burger** 15.95

Lightly seasoned with balsamic vinagrette, char grilled to a tender finish, filled with a blend of wilted spring mix and with your choice of house made steak fries or curley Q fries.

SOUTHWEST & SPECIALITIES

Fajitas breast of chicken 19.75 sirloin steak 27.50 - vegetable only 15.50

Served with sizzling onions and bell peppers, (3) warm flour tortillas, sour cream, guacamole and our own fire roasted salsa. Did you know the avocado has been eaten in the United States since 1776. The Aztecs enjoyed guacamole, made with tomato, chilis and agave worms. Guacamole, minus the worms is probably the most popular way to eat avocados.

Sheepherders Sandwich 14.95

Navajo Indian fry bread piled with sliced tri tip or boneless braised lamb shank, grilled onions, green chilis, shredded lettuce, tomato and cheddar cheese and served with our house made bbq/steak sauce. Did you know that there was no word for chili before 1492? The chili pepper is the most common spice used by the Native Americans when the Spanish invaded Mexico in 1519, they came to identify the spice by its Nahuatl name "Chili".

Navajo Taco * Try The Rest, Then Go For The Best! 12.95

Handcrafted Navajo Indian fry bread with beef and chili beans, cheddar cheese, lettuce, tomato, green chili, and onions served with our own fire roasted salsa and sour cream.

Green Chili Stew 21.95

pork loin seasoned with herbs and spices, roasted to a tender finish, sliced and combined with green chilis, onions, hominy and potatoes. Then we stew these fresh ingredients all day and then served with your choice of Navajo Indian fry bread or a fresh homemade tortilla then topped with sour cream and a whole roasted Poblano chili.

Pesto Chicken 23.95

Grilled chicken breast, sautéed portabella mushrooms, tossed with fettuccine, heavy cream and house made pesto

Fish and Chips 21.95

This one you will remember for ever, Wild Caught Salmon crusted with crispy corn tortilla's and fried golden with house made steak fries or curley Q fries and served with lemon and sriracha caper aioli sauce.

PIZZA TIME

Our Speciality - BBQ Chicken Pizza 14.50

Artisan flatbread crust with our house made bbq sauce topped with grilled chicken breast and caramelized onions and cheddar cheese. A zesty take on the traditional pizza!

Margherita Artisan Flatbread 12.95

fresh house made pesto, fresh basil, diced tomatoes, fresh mozzarella and Parmesan cheese on our Artisan flatbread crust

Hawaiian pizza 13.95

Artisan Flatbread with tomato sauce, ham pieces, fresh pineapple, diced red peppers and bacon.

Pepperoni 12.95

Artisan Flatbread, tomato sauce. fresh mozzarella and pepperoni

ENTREE'S

Entrées are served with our fresh vegetables, choice of baked potato, smashed potato or steamed jasmine rice and a warm garlic bread, and Black Bean Soup, substitute the soup for a fresh caesar salad or house salad for an additional \$2.50)

New York Steak (8oz) 31.95
brushed with olive oil, garlic and fresh herbs and finished over an open fire to perfection with maitre'd hotel butter, (bleu cheese melted over the top as a request \$1.00)

Sirloin Steak 6 oz 28.95
choice center cut of Nebraska beef, lightly seasoned and grilled to perfection, topped with maitre'd hotel butter and served with our vegetable of the day and your choice of baked potato, smashed potato or potato wedges and served with our house made bbq/steak sauce, (bleu cheese melted over the top as a request \$1.00)

Surf & Turf 32.95
6 oz Sirloin Steak & Grilled Shrimp hand rubbed with fresh herbs and finished over an open fire to perfection and (4) grilled shrimp

Rosemary Citrus Chicken 21.95
Fresh breast of chicken marinated in a rosemary, herb & garlic, grilled to perfection. Served with grilled lemon and orange slices

PASTA'S

Grilled Shrimp (choice of soup or salad) 30.95
six large shrimp grilled & seasoned with herbs and spices served with fettuccine pasta tossed with maitred hotel butter, parsley, tomato and capers, you can substitute the pasta for rice or potato

KID'S CORNER (In House Dining Only ages 12 and under)

Grilled Cheese 7.25 with Ham \$8.25
Kids can choose between house made steak fries or curley Q fries.

Hamburger 7.50 with cheese 8.50
Served with lettuce, tomato, and a pickle spear. Kids can choose between house made steak fries or curley Q fries.

Chicken Strips (2) 7.50
Served with house made steak fries or curley Q fries and ranch dressing

Fettuccine with Marinara Sauce 7.50

Braised Tri Tip, vegetables, smashed potatoes and gravy 9.95

Parties of 5 or more will have an 18% gratuity added

DESSERTS

House Speciality	5.95
Navajo Indian fry bread topped with cinnamon apples and vanilla ice cream. (serves 2 people)	
Fry Bread	4.25
Navajo fry bread made fresh daily, kneaded by hand and fried in a cast iron skillet. Served with honey.	
Navajo Sundae	2.95
Fresh bananas over vanilla ice cream topped with whipped cream, strawberries, caramel sauce and walnuts	
Ice Cream & Sherbet	1.95
Vanilla ice cream or rainbow sherbet	
Cinnamon Roll Warm Bread Pudding	2.95
Made Fresh daily with a warm caramel sauce, a dollop of vanilla ice cream, whip cream and sugar crushed almonds	
Mud Pie	2.95
Created in Mississippi and modified in Kayenta, cappuccino mousse with oreo crumbs and heath bar pieces, and ganache.	

BEVERAGES

Coffee, Tea or Hot Chocolate	2.50
Mojito (Navajo Style) sorry no alcohol	3.95
A Mojito is traditionally made of five ingredients: white rum, sugar lime juice, sparkling water and mint.	
Soda	2.75
Coke, Coke Zero, Diet Coke, Dr. Pepper, Root Beer, Fanta Orange, Minute Maid Lemonade or Sprite.	
Root Beer Float	3.50
Root Beer float, with a scoop of vanilla ice cream floating in bubbly foamy root beer.	
Sherbet & Sprite Float	3.50
sherbet and sprite a wonderful delight	
Juice	3.00
apple or orange	
Dasani Bottled Water	2.50
16oz bottle	
Perrier Water	3.00
Sparkling water from France	
Beer or Wine by the glass, non alcohol	5.00
Wine by the Bottle- non alcohol	22.00
Fresh Healthy Smoothie	3.19
Strawberry, Banana Yogurt & Honey	
Hard Ice Cream Blended Shake	3.19
Crushed Heath Bar, Fresh Strawberry, Sea Salted Caramel. and Old Fashion Vanilla	

Parties of 5 or more will have an 18% gratuity added

NIGHTLY SPECIALS

Nightly Specials served with garlic bread, Black Bean Soup or for \$2.50 you can have a dinner salad or caesar salad.

MONDAY: BBQ Baby Back Ribs	20.95
Seasoned to perfection, grilled and finished with our homemade house sauce	
TUESDAY: Chicken Fajitas	19.75
Char grilled breast of chicken served with sizzling onions and bell peppers with warm flour tortillas, sour cream, guacamole and fire roasted salsa.	
WEDNESDAY: Braised Lamb Shank	23.95
Simmered all day to a delightful tenderness. Served with the vegetable of the day and your choice of smashed potatoes, baked potato, or potato wedges.	
THURSDAY: Grilled Chicken Teriyaki	18.95
Lightly marinated with a teriyaki glaze, grilled with red peppers, pineapple, mushrooms and green onions and served with jasmine rice	
FRIDAY: Grilled Shrimp	28.50
six large shrimp grilled seasoned with herbs and spices served with fettuccine pasta tossed with maitred hotel butter, parsley, tomato and capers	
SATURDAY: Chicken fried Chicken	18.75
Fresh chicken breast coated with seasoned flour, cooked golden brown, served with country gravy and mashed potatoes	
SUNDAY: Tri Tip of Beef	23.95
So tender and so good, slowly roasted tri tip of beef served with vegetable, smashed potatoes & gravy	

SIDES

BAKED POTATO	4.95	LOADED 5.95
SERVED WITH SOUR CREAM AND BUTTER, LOADED POTATO ADD BACON, DICED GREEN ONIONS AND CHEDDAR CHEESE		
SMASHED POTATOES	4.95	
MADE FRESH EVERYDAY, SERVED WITH HOUSE MADE GRAVY		
JASMINE RICE	2.95	
HOT AND FLUFFY		
FRESH VEGETABLES	4.95	
ASK YOUR SERVER		
CURLEY Q FRIES OR WEDGES	REG. 3.95	LG. 4.95
MADE TO ORDER FROM IDAHO POTATOES		
PASTA	4.95	
WITH BUTTER OR MARINARA		

Parties of 5 or more will have an 18% gratuity added