

Appetizers

Navajo Fry Bread	4.95
Try the cultural experience, served with honey.	
Navajo Style Chicken Wings	13.95
Eight breaded chicken wing pieces served with your choice of buffalo sauce, bleu cheese or ranch dressing.	
Chips & Salsa	7.95
Homemade tortilla chips served with our own fire roasted salsa.	
Kayenta Quesadilla	8.95
Two large tortillas layered with Cheddar cheese and grilled to perfection. Served with spicy salsa, sour cream and guacamole.	
w/Chicken and Bacon	11.95
w/ Flat Iron Steak	14.95

Soup & Salad

All salads served with choice of dressing (ranch, bleu cheese, balsamic vinaigrette, lingonberry vinaigrette, thousand island) and freshly grilled garlic toast	
Black Bean Soup	Cup 3.95 Bowl 5.95
An old Navajo secret recipe served with diced tomato and topped with sour cream and crispy fry bread croutons - it is truly amazing!	
Butternut Squash Soup	Cup 3.95 Bowl 5.95
House made with cream and curry, garnished with sour cream and diced green onion.	
Chef Salad	17.95
Our crisp lettuce blend with an assortment of ham, turkey, bacon, tomato wedges, cheddar cheese and chopped hard-cooked egg.	
Crispy Chicken Tender Salad	18.95
A hearty salad with crispy chicken tenders on a bed of fresh greens topped with a blend of Cheddar cheeses and tomatoes.	
Caesar Salad "Meal Size"	12.95
Romaine lettuce and creamy Caesar dressing tossed with tomato, shredded Parmesan cheese and garlic bread croutons.	
With Grilled Chicken	18.95

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

Burgers & Sandwiches

Served with crispy fries

- Classic Burger** 13.95
7-ounce premium ground Angus steak burger served on a grilled bun with lettuce, tomato, onion and a pickle spear.
- Add Cheddar Cheese 1.00
- Add Maplewood Smoked Bacon 2.50
- Add Green Chili 2.00
- Top of the Mesa Burger** 16.95
A large ground sirloin steak patty topped with honey ham, smoked bacon, shredded Cheddar cheese and grilled onions.
- A Club Sandwich from Mazatlan** 15.95
Sliced ham, turkey, bacon, lettuce, tomato and cheddar rolled in freshly grilled Navajo tortilla and served with a side of fire-roasted salsa.
- ★ **Roasted Portobello Stack Sandwich (Vegetarian)** 13.95
A large char-grilled portobello mushroom on a grilled bun topped with roasted red peppers, grilled zucchini, grilled onion, mixed greens, tomato, fresh basil and walnut pesto, all with a balsamic drizzle and pickle spear.

Pizza Time

A 9-inch Navajo Fry Bread baked in our hot draft oven, made with fast melting stretchy cheeses.
Great as a meal for one or appetizer for two.

- Pepperoni Pizza** 14.95
Tomato sauce, fresh mozzarella and spicy pepperoni.
- Our Specialty - BBQ Chicken Pizza** 14.95
House made BBQ sauce topped with grilled chicken breast, caramelized onions and cheddar cheese. A zesty take on the traditional pizza!
- Hawaiian Pizza** 14.95
Tomato sauce, ham, bacon, fresh pineapple and diced red peppers.
- Butter-Garlic Shrimp Pizza *House Specialty*** 14.95
Lemon-butter-garlic sauce topped with chopped jumbo shrimp, caramelized onions, cheese blend and fresh basil chiffonade.
- Additional Pizza Toppings** 1.25
Pepperoni, Mushrooms, Black Olives, Red and Green Peppers, Portobello Mushrooms, Tomatoes, Jalapeno, Bacon, Ham, Carmelized Onions, Extra Cheese

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Southwest & Specialties

Green Chili Stew 19.95

Well-seasoned roasted pork shoulder combined with green chiles, onions, hominy (Navajo corn) and potatoes slow cooked until tender, served with your choice of Navajo fry bread or a warm tortilla and a roasted mild poblano chile.

Navajo Taco "Try the Rest, Then Go for the Best" 14.95

Handcrafted Navajo fry bread topped with chili beans, Cheddar cheese, shredded lettuce, chopped green chiles and onions served with fire-roasted salsa, guacamole and sour cream.

Sizzler Platter Fajitas

Sizzling onions and red and green bell peppers, three warm flour tortillas, Cheddar cheese, 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, chilies and agave worms. Guacamole, minus the worms, is probably the most popular way to eat avocados!

Grilled Vegetables Only 16.95

Grilled Sliced Chicken 22.95

Grilled Jumbo Shrimp 23.95

Grilled Flat Iron Steak 28.95

Shepherd Sandwich 20.95

Navajo fry bread with sliced tri tip of beef or two beef patties , grilled onions, green chile, shredded lettuce, tomato and Cheddar cheese. Served with our house made BBQ sauce. Did you know that there was no word for chile before 1492? The chile pepper is the most common spice used by Native Americans. When the Spanish invaded Mexico in 1519, they came to identify the spice by its Nahuatl name "Chili".

Add Cheddar Cheese 1.00

Add Maplewood Smoked Bacon 2.50

Fish & Chips 19.95

Beer battered cod with crispy fries and house made tartar sauce.

Entrées

Entrées are served with a cup of soup or house salad, sautéed fresh vegetables, mashed potatoes or french fries and a fresh grilled slice of garlic bread

Flat Iron Steak 7oz. 31.95

A top choice flat iron steak, lightly seasoned and grilled to perfection, topped with maitre'd hotel butter and served with our house made BBQ steak sauce. Bleu cheese melted over the top as requested add additional \$1.00.

Rosemary Chicken 23.95

Fresh chicken breast seasoned in rosemary herb & garlic marinade and grilled to perfection. Served with grilled lemon and orange slices.

Grilled Salmon 23.95

Lightly grilled salmon filet, served with grilled lemon and green chili caper sauce.

Pastas

Pastas are served with a side house or caesar salad and a freshly grilled slice of garlic bread

Shrimp Scampi Fettuccine 23.95

A large portion of tender fettuccine pasta tossed with our creamy butter-garlic sauce and Parmesan cheese, topped with sautéed jumbo shrimp, diced tomato and chiffonade of sweet basil. Garnished with charred lemon slices.

★ Pasta Primo Marinara or Pesto (Vegetarian) 17.95

Tomato, mushrooms, black olive, zucchini, red bell pepper, and caramelized onion, all tossed with fettuccine pasta and your choice of Marinara or Pesto.

With Grilled Chicken 21.95

With Grilled Shrimp 23.95

Sides

Fettuccine w/ Butter & Parmesan	5.95
Fettuccine w/ Marinara	6.95
Sautéed Seasonal Vegetables	4.95
Crispy French Fries	3.95
House or Caesar Salad (Side Portion)	5.95

Kids' Corner

(In House Dining Only - Ages 12 & Under)

Hamburger	7.95...with cheese 8.95
Served with lettuce, tomato, a pickle spear and crispy french fries.	
Chicken Tenders	6.95
Served with crispy french fries or small green salad.	
Grilled Cheese	6.95
Served with crispy french fries or small green salad.	

Desserts

Navajo Sundae	8.95
Our version of the Banana Split, fresh bananas and vanilla ice cream topped with whipped cream, strawberries, caramel sauce, chocolate sauce and walnuts.	
Monument Valley Mud Pie	6.95
Created in Mississippi and modified in Kayenta, cappuccino mousse with Oreo crumbs, Heath bar pieces and chocolate ganache.	
Creamy Cheesecake	8.95
Served with warm caramel sauce, whipped cream and crushed sugared almonds.	
Ice Cream	3.95
Two scoops of vanilla	

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Beverages

Coffee, Tea or Hot Chocolate	3.00
Soda	3.00
Coke, Coke Zero, Diet Coke, Dr. Pepper, Lemonade, Sprite, Root Beer, Fanta	
Juice	3.50
Apple or Orange	
Dasani Bottle Water - 16oz	3.00
Perrier Water	3.50
Sparkling water from France.	
Beer or Wine by the glass - non alcohol	8.00
Wine by the bottle - non alcohol	30.00

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