

EST. 1935

**CELEBRATING
90 YEARS!**

6895 E. CAVE CREEK RD, CAVE CREEK, AZ 85331 • SUN - THURS 8AM - 12AM AND FRI - SAT 8AM - 2AM

TRAIL STARTERS

ARIZONA WINGS ^{HF}

Harold's famous wings served to your liking. Traditional hot, mild, medium, BBQ, teriyaki garlic, Parmesan garlic or honey hot 6 Wings \$12 | 10 Wings \$17 (ask about our black & tan wings)

CHICKEN TENDERS

Hand breaded and lightly fried, served with ranch dressing. Available tossed with our wing sauce or teriyaki style \$13

STUFFED HOT PEPPERS ^{HF}

Baked Italian style banana peppers stuffed with seasoned ground beef, topped with marinara sauce and provolone cheese, served with garlic toast \$15

JUMBO BAVARIAN PRETZEL

Fresh baked, served with a Bavarian mustard and Hefeweizen cheese sauce. Order it salted or with Parmesan cheese \$11

FRIED PICKLES

Crispy battered dill pickle chips served with ranch dressing \$11

GRANDMA'S MEATBALLS ^{HF}

Grandma Piacquadio's 60 year old recipe of ground beef, pork and veal we bake them to perfection with our marinara sauce and fresh buffalo mozzarella. Served with garlic bread \$14.5

POTATO SKINS

Loaded with jack and cheddar cheeses, bacon bits and chives, served with sour cream \$12

MUSSELS VENEZIA ^{HC}

A dozen mussels sautéed in olive oil, chopped garlic, fresh tomatoes, basil and a splash of wine, served with Italian herbed flat bread \$17

SOUTHWEST MAC & CHEESE BITES

Macaroni and pepper jack cheese bites battered and deep fried, served with chipotle ranch dressing \$11

MEXICAN PIZZA

A flour tortilla, jalapeños, tomatoes, onions, seasoned beef, black olives, jack and cheddar cheeses, served with salsa and sour cream \$14 Plain Cheese crisp \$10

CHICKEN QUESADILLA

Folded tortilla filled with seasoned chicken, onions, tomatoes, green chiles, jack and cheddar cheeses \$14.5

STUFFED BREAD STICK

Pizza dough rolled & stuffed with pepperoni and mozzarella cheese, deep fried golden brown, served with tomato sauce Full Order (2) \$13 | Half Order (1) \$7

LOADED NACHOS

Tortilla chips with ground beef, jalapeños, black olives, refried beans, melted cheese and salsa \$14.5

JJ'S LOADED TOTCHOS

Crispy tater tots with bacon, cheddar cheese, and green onions served with a side of sour cream and chipotle ranch \$12

SOUPS AND SALADS

BAKED FRENCH ONION ^{HF}

Large sliced onions, homemade croutons and bubbling cheeses, served in a crock \$10.5

HAROLD'S BOOT STOMP'N CHILI

Arizona spicy style chili, topped with onions, jack and cheddar cheeses, served with crunchy tortilla chips Cup \$7 | Bowl \$11

SOUP OF THE DAY

Cup \$6 | Bowl \$8.5

CREAM SOUPS

Cup \$7 | Bowl \$9.5

SOUTH OF THE BORDER TACO SALAD

Choice of chicken or taco beef with crisp lettuce, onions, tomatoes, green chilies, black olives, refried beans, shredded cheese and salsa, served in a giant taco shell \$14

HAROLD'S FAMOUS SPINACH SALAD

Fresh spinach, mushrooms and red onions, topped with hard boiled egg, avocado, bacon and croutons, served with hot bacon dressing on the side \$14 Add cheese \$1 Add Cajun or char-broiled chicken \$18

WEDGE SALAD

A chilled wedge of iceberg lettuce with tomatoes, red onions, blue cheese crumbles, chopped bacon and bleu cheese dressing \$14

CAESAR SALAD

Crisp romaine lettuce tossed with homemade Caesar dressing, fresh grated Romano cheese and croutons \$12 Add Cajun or char-broiled chicken \$16

SEARED SALMON SALAD ^{HC}

5oz. fresh Atlantic salmon seared in olive oil with southwest seasonings on top of a bed of mixed greens, grilled asparagus, tomatoes, pickled red onion and cilantro citrus vinaigrette \$20.5

COBB SALAD

Mixed greens with char-broiled chicken, avocado, egg, tomatoes and bleu cheese crumbles \$17

HAROLD'S CHOPPED SALAD ^{HF}

Ham, turkey, cheese and a hard boiled egg with mixed greens, fresh vegetables and avocado, all chopped and mixed with chipotle ranch dressing \$15

SOUTH OF THE BORDER

CEVICHE CON CAMARONES ^{HC}

Cooked shrimp marinated in a lime tomato broth with cilantro and chili's served with corn chips \$15

CHICKEN, BEEF OR COMBO FAJITAS Sizzling hot, served with Spanish rice, refried beans and warm flour tortillas \$20

PORK CARNITAS ^{HF}

Slow-roasted smoked pork shredded and mixed in a salsa verde. Garnished with pickled red onions, cilantro and queso fresco. Served with flour or corn tortillas, Spanish rice, and refried beans \$17

Choice of flour or corn tortillas, served with a spicy verde salsa and milder fire roasted salsa on the side. Make it a meal with Spanish rice and refried beans +3

3 SHRIMP STREET TACOS

Char-grilled shrimp with grilled asparagus and queso fresco, served with citrus cabbage and chipotle ranch \$15

3 FISH STREET TACOS

Lightly battered cod served with citrus cabbage and chipotle ranch and queso fresco \$15

3 PRIME RIB STREET TACOS ^{HF}

Seasoned prime rib, cilantro, avocado, queso fresco, pickled onions and zesty jalapeño aioli \$17

3 CHICKEN STREET TACOS

Char-grilled chicken breast, salsa verde, cilantro, queso fresco and pico de gallo \$14

BUCK'N BURGERS

Served with French fries or coleslaw. Sub: sweet potato fries, a baked potato, cottage cheese or onion rings +\$2.5 GF bun available upon request + \$1

***HAMBURGER** Char-grilled 1/2lb fresh ground beef, served on a Kaiser roll \$13.5 Add cheese +\$1 | Add bacon +\$2

***SOUTHWEST BURGER** Cajun spiced and char-grilled 1/2lb fresh ground beef, topped with roasted poblano peppers, grilled onions, pepper jack cheese and chipotle ranch dressing on a brioche bun \$15

***BLEU BOMBER BURGER** Char-grilled 1/2lb fresh ground beef, topped with bleu cheese, bacon and grilled onions, on a brioche bun \$15

***HANGOVER BURGER** Char-grilled 1/2lb fresh ground beef topped with a fried egg, bacon, American cheese, hash browns and charred onions on a brioche bun \$15

***BBQ "CAM BAM" BURGER** Char-grilled 1/2 lb ground beef, bacon, whiskey onions cheddar and american cheeses, onion ring and our famous BBQ sauce on a brioche bun \$15

***CHEESEY CHEESEY BURGER ^{HF}** 2 grilled seared 3 oz. patties served with grilled onion 2 slices of american cheese, harold's famous burger sauce, lettuce and tomato on a toasted brioche bun YUM \$14.5

SANDWICHES

Most sandwiches come with French fries or coleslaw. Sub: Baked potato, cottage cheese or onion rings +2.5

ITALIAN STALLION ^{HF}

Salami, Coppa, pepperoni and provolone cheese baked on Italian roll and topped with jalapenos, onion, lettuce, tomatoes, and Italian dressing \$15

SMOKED PULLED PORK ^{HF}

Slow smoked pulled pork with our famous BBQ sauce, topped with coleslaw and an onion ring, served on a brioche bun \$14

MEATBALL BOMBER

Meatballs in tomato sauce, with melted provolone cheese, on an Italian roll \$15

CHICKEN PARMIGIANA

Boneless chicken breast breaded and fried with tomato sauce and cheese, on an Italian roll \$15

FISH SANDWICH

Beer battered Icelandic cod on a toasted Italian roll, served with tartar sauce \$15

HAROLD'S SW CHICKEN

Cajun chicken breast, topped with roasted poblano peppers, onions, pepper jack cheese and chipotle ranch dressing, on a brioche bun \$15

UFC ULTIMATE FRIED CHICKEN ^{HF}

6 oz. all natural chicken breast fried to perfection served on a grilled Brioche bun with lettuce pickles, and chipotle ranch with pepper jack cheese \$15

HAROLD'S FAMOUS

SHAVED STEAK SANDWICH

Grilled and seasoned shaved steak served on an Italian roll. Choose one style: \$15

Southwest Style: With poblanos, onions, chipotle ranch and pepper jack cheese.

Philly Style: With green peppers, onions, and provolone cheese.

Pittsburgh Style: Topped with provolone cheese, French fries, and coleslaw, all on the sandwich. Add a fried egg "Yinzer Style" for \$2

PIZZA

Made with fresh hand tossed dough. The best in town!
May take up to 25 minutes for cook time.

RED OR WHITE PIZZA

Small \$13.5 | Large \$18

Additional Toppings Sm. +1.5 | Lrg. +2

Add Chicken Sm. +3 | Lrg. +6

Broccoli Tomatoes Olives Sausage Ham
Spinach Peppers Onions Meatball Bacon
Mushrooms Jalapenos Pepperoni Taco Beef Xtra Cheese

Or Try Our New Style Pizza!!

GRANDMA P'S PIZZA

A 6 square pan focaccia style pizza with red sauce \$16.5

Choose your toppings above for \$1.5 per topping

PESTO CHICKEN PIZZA

Grandma P's 6 squares with homemade pesto, grilled chicken, tomatoes, and mozzarella \$19.5

MEATZA PIZZA

Grandma P's 6 squares with red sauce, sausage, pepperoni, coppa, salami, and cheese \$19.5

CALZONES

Made with fresh hand tossed dough. The best in town!
May take up to 25 minutes for cook time.

MEATBALL CALZONE

Grandmas meatballs baked with fresh marinara and provolone and mozzarella cheeses \$16

STEAK & CHEESE CALZONE

Thinly sliced ribeye steak grilled with sautéed mushrooms and onions \$16

ITALIAN CALZONE

Salami, coppa, pepperoni, jalapeños, onions, and provolone cheese \$16

SPAGHETTI WESTERNS

All pasta dishes come with garlic toast and a side salad
Sub a side +\$2.5 | Gluten Free Pasta available upon request +\$1

SPAGHETTI

Choice of meat sauce, tomato sauce or mushroom sauce \$13.5

Add a meatball +\$4

PESTO SHRIMP PASTA

Penne pasta with sautéed shrimp, garlic and fresh tomatoes, tossed in our homemade pesto cream sauce \$20

SOUTHWESTERN PASTA

Penne pasta tossed in a poblano cream sauce, with fresh tomatoes and Cajun chicken \$19

FETTUCCINE ALFREDO

Egg nested fettuccine pasta, tossed in our traditional Alfredo sauce \$16

Add broiled or Cajun chicken breast \$20

DESSERTS

APPLE OR PEACH COBBLER

Homemade and topped with French vanilla ice cream \$11

GOURMET CARROT CAKE

Three towering layers, with cream cheese frosting. Great for sharing \$13.5

CHOCOLATE LOVERS DREAM CAKE

A towering three layer chocolate cake. Great for sharing \$13.5

NEW YORK CHEESECAKE

Traditional style cheesecake, topped with strawberries or blueberries \$12

CC COWBOY COOKIE


Chocolate chunk cookie dough baked and topped with vanilla ice cream \$11 It's awesome!


ICE CREAM

2 scoops of French vanilla ice cream \$6

**HOST YOUR NEXT PARTY OR EVENT WITH US
OR WE CAN DELIVER TO YOU
CALL 480.488.1906**



 Healthy choices are low in fat.
Please let our server know if you have any wheat allergies.

 Harold's Favorite

DINNER ROLLS UPON REQUEST

STEAKS & CHOPS

Harold's Steaks are all Aged Choice or Prime Meats hand carved daily

All steaks are lightly seasoned and can be prepared in any style below

Steaks & Chops include soup or side salad, choice of potato, pasta or vegetable du jour

Sub a side +2.5 | Add a side +4

Sautéed Mushrooms & Scallions +2

Cajun Style: Seasoned with spicy Cajun seasoning than seared to temperature +2

Dijon Style: Encrusted with Dijon mustard breading, served with Dijon mushroom sauce +3

Peppercorn Style: Coated and seared with peppercorns, served with a peppercorn mushroom sauce +3

*FILET MIGNON

Harold recommends rare to med rare. The most lean and tender of all cuts.

8oz. Market Price | 10oz. Market Price

Harold's recommends ordering it Dijon style!

*NEW YORK STRIP

A steak lover's choice.

8oz. \$23 | 12oz. \$29

Harold's recommends ordering it peppercorn style!

*RIBEYE STEAK

Tender, juicy and flavorful, 14oz. cut fresh from the rib loin Market Price

Harold's recommends ordering it with sautéed mushrooms and scallions!

*MARINATED PORK CHOP

Salmon Creek all natural pork chop marinated in olive oil, garlic and fresh herbs.

Single cut chop 8-10oz. \$23

Double cut chop 14-16oz. \$30

Harold's recommends ordering it Cajun style!

All our meats are smoked on premise using mesquite wood to provide excellent flavor

SMOKEHOUSE

The smoking process imparts a unique, delicate flavor and a pink color to meat

Smokehouse items include coleslaw and roasted street corn

Sub a side +2.5 | Add a side +4

BABY BACK RIBS

Fall-off-the-bone tender baby back ribs, brushed with our famous BBQ sauce

Half Rack Market Price | Full Rack Market Price

BBQ BEEF BRISKET

Choice Brisket slow cooked over 10 hours in our mesquite smoker \$22

SEA TO SADDLE

Entree includes soup or side salad

Sub a side +2.5 | Add a side +4

FRESH ATLANTIC SALMON

A 8 oz. cut available broiled with lemon butter, blackened with Cajun seasoning or served with a caper sauce and a vegetable of the day \$30.5

FISH & CHIPS (3 PC)

Icelandic cod dipped in our secret beer batter and fried, served with French fries and coleslaw instead of salad \$19

BASKET OF COCONUT SHRIMP

Shrimp lightly rolled in a panko and coconut breading, served with orange marmalade horseradish sauce and sweet potato fries \$21

BASKET OF FRIED SHRIMP

Shrimp breaded with seasoned bread crumbs and served with French fries and a spicy cocktail sauce \$21

SOUTHWESTERN SKEWERED SHRIMP

A spice rub on the shrimp then flame broiled to perfection, topped with our roasted poblano cream sauce, served over Spanish rice \$21

SEARED HERB SPICED SALMON

Fresh salmon with our Southwest rub, seared in olive oil, served over sautéed fresh spinach with garlic \$30.5

HAROLD'S STORY

In the mid 1930's a man with the unlikely name of Johnny Walker built a bar that he named the Corral. The Corral quickly became the "go to" place for the courageous men building Bartlett Dam, a Salt River Project backing-up

the Verde River to form Bartlett Lake.

Walker's Corral became popular with cowboys working the local ranches. In the early 40's it became a getaway bar for playboys, politicians and laborers who all gathered to drink ice cold A-1 beer, sitting on wooden stools under wanted posters.

Harold and Ruth Gavagan purchased the Corral in the mid 50's, thus the name change to Harold's Cave Creek Corral. Harold an entrepreneur, with the character of an Irish depression era kid, was never at a loss for creating business. In the 50's the ride from Phoenix was not an easy trip over rutted dirt roads. To attract visitors to Harold's Corral required some daring marketing. Harold hired a local trainer and sponsored a trained lion and tiger act to entertain patrons. The key was to get the visitors to stay, drink and eat longer without the fear of their ride back south. Harold's "thinking" Harold had the building to the east of the restaurant converted into a "bunkhouse" and rented cots for overnight visitors.

With a movie studio close by, Harold's became a popular "shoot" location as well as a hangout for the actors and actresses. Check out the numerous pictures on the walls, you'll surely spot several Hollywood types in addition to several local and national politicians.

The entrepreneurial spirit lives on at Harold's. In addition to our great food and friendly atmosphere Harold's is acknowledged as the home of the largest Pittsburgh Steelers' fanbase outside of Pennsylvania. Stop by on a game day to get the true flavor of some ardent fans. Track Harold's happenings on our web site. haroldscorral.com to see "which" national country western star will perform next at Harold's Corral.

A 20% gratuity will be added on parties of 8 or more. No separate checks for parties of 10 or more.

Asterisked items may contain raw or undercooked ingredients. They also may be requested to be prepared undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*HAROLD'S BONE-IN RIBEYE

Our most flavorful steak 20oz. bone-in house specialty Market Price

*CERTIFIED PRIME SIRLOIN

Baseball cut 8oz. marinated in a Jack Daniels garlic marinade \$23

*CHICKEN FRIED STEAK

Lightly breaded steak cutlet, deep fried to a golden brown, served with mashed potatoes and smothered in our country gravy \$19

SIDES

Fries

Side Pasta

Side Salad

Small Caesar

Vegetable Of The Day

Loaded Baked

Potato +1

Onion Rings

Cottage Cheese

Mashed Potatoes

With Gravy

Sweet Potato Fries

Sautéed Spinach

With Garlic

Coleslaw

HAROLD'S SMOKEHOUSE COMBO

A generous combination of our famous BBQ chicken, baby back pork ribs, and beef brisket Market Price

PULLED PORK PLATE

Slow smoked pork shredded with our famous BBQ sauce. Served with Texas toast, coleslaw, and roasted street corn \$17

HC FAMOUS BBQ 1/2 CHICKEN

All natural 1/2 chicken marinated and dry rubbed, slowly smoked and roasted. Topped with our famous BBQ sauce. Served with street corn, coleslaw, and texas toast \$19

THE HEN HOUSE

FRIED CHICKEN

Freshly breaded and fried to a golden brown, served with mashed potatoes and chicken gravy Half (4pc) \$15 Whole (8pc) \$22

CHICKEN PARMIGIANA

Breaded boneless chicken breast, topped with tomato sauce and cheese, then baked, served with pasta and tomato sauce \$19

HERB CITRUS MARINATED

CHICKEN BREAST

Flame broiled and served with steamed broccoli \$19

THUNDERBIRD CHICKEN

Sauteed chicken with mushrooms in a wine cream sauce served over pasta \$19