



The core elements of life; fire, earth, air, and water, are represented in the design and layout of the Four Elements Café restaurant's interior, rightfully so amidst the preparation, serving, and partaking of food. The restaurant emulates the Navajo home, with fire being the heart, and the walls serving as protection. Designed on the café floor, fire serves as the inspiration behind the floor medallion at the entryway. Earth is represented in the wall and ceiling structures just as beautiful as the topography of Navajo land, where the wind (air), the life giver, helped to shape the peaks and plateaus. Water, with its various powers, has formed and carved the many beautiful canyons, lakes, and riverbeds of Diné Bikéyah as illustrated by the café's interior green walls. The beautiful and majestic San Francisco Peaks adorn the western skies as observed from the windows of the café. The light beams hanging inside the café represent the various colors of light emitting from the San Francisco Peaks.

STARTERS

FRY BREAD OR TORTILLA	\$2.50
TRIO SAMPLER	\$10.95
<i>Choice of (3) starters from below Served with various condiments</i>	
FRIED ZUCCHINI	\$6.95
FRY BASKET	\$3.00
WAFFLE FRIES	\$3.75
JALAPENO POPPERS	\$7.95
<i>Cream cheese filling</i>	
BEER BATTERED ONION RINGS	\$5.75

SOUPS & SALADS

SOUTHWEST CHICKEN CREAM SOUP	\$6.95
<i>Bread bowl diced green onion</i>	
SOUP OF THE DAY	\$6.95
CHICKEN CAESAR SALAD	\$9.00
<i>Chicken breast romaine caesar dressing parmesan herb croutons</i>	
COBB SALAD	\$9.00
<i>Romaine diced turkey bacon bits avocado slices tomato shredded cheese choice of dressing</i>	
SOUTHERN FRIED CHICKEN SALAD	\$9.50
<i>Fried chicken tenders tomato bacon egg walnuts shredded cheese cucumber honey mustard dressing</i>	
HOUSE SALAD	\$4.95
<i>Romaine, carrot, cucumber, cherry tomato, croutons choice of dressing</i>	

SOUTH OF THE BORDER

CHEESE QUESADILLA	\$7.25
CHICKEN QUESADILLA	\$8.75
STEAK QUESADILLA	\$10.25
 SIZZLING FAJITAS	\$13.50
<i>Choice of chicken, steak or shrimp peppers onions guacamole sour cream salsa rice and beans fry bread or tortillas</i>	
STREET TACOS	2 FOR \$7.50
<i>beef chicken shrimp Choice of corn or flour tortillas</i>	

BURGERS

*Premium Navajo Beef
Accompanied with lettuce, tomato, red onion, pickle
and your choice of french fries or sweet potato fries
Waffle fries \$.50 additional charge
Onion rings \$1.00 additional charge*

BUILD YOUR OWN BURGER **\$10.95**

 **CHOICE OF PROTEIN**
Navajo Beef | chicken | turkey patty
Plant based burger

CHOICE OF THREE
Swiss | cheddar | pepper jack | American
bleu cheese | provolone | peppers
mushrooms | bacon | green chili | salsa
avocado | pico de gallo
Additional toppings 50¢

 **FOUR ELEMENTS OPEN FACE** **\$10.50**
GREEN CHILI BURGER
Fresh 1/2 pound beef patty
house made green chili sauce
shredded cheddar | monterey jack cheese
fry bread

SOUTHWEST TURKEY BURGER **\$10.50**
Roasted red bell peppers | pepper jack cheese
avocado slices | chipotle aioli

Consuming raw or undercooked meats, seafood, and egg products may increase your risk to Foodborne Illness. Please be advised that food prepared here may contain these ingredients; milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.
18% Service Charge applied to parties of 6 or more.

SANDWICHES

Served with french fries,
sweet potato fries or coleslaw
Waffle fries \$.50 additional charge
Onion rings \$1.00 additional charge

CLUB SANDWICH \$9.50

Turkey | ham | bacon | tomato
lettuce | swiss cheese | mayo

STEAK SANDWICH \$11.50

Grilled steak | onion rings
garlic aioli | hoagie roll

CHICKEN FRIED STEAK SANDWICH \$9.50

Chicken fried steak patty | pepper gravy
brioche bun | lettuce | tomato

FRIED CHICKEN SANDWICH \$8.75

Fried chicken tenders | homemade mayo
lettuce | tomato | brioche bun

BLT SANDWICH \$7.25

Bacon | lettuce | tomato | mayo
Avocado \$1.00 additional charge

REUBEN SANDWICH \$9.00

Turkey or corned beef | sauerkraut
thousand island | swiss cheese | rye bread

FISH SANDWICH \$9.50

Fried cod
Lettuce | tomato | lemon aioli
choice of cheese

FRENCH DIP \$9.00

Sliced prime rib | hoagie roll | au jus

PATTY MELT \$10.50

Rye bread | swiss cheese | sauteed onions

ENTREES

Served with fresh seasonal vegetables and
baked potato, mashed potatoes or french fries
Waffle fries \$.50 additional charge
Onion rings \$1.00 additional charge



GRILLED RIB-EYE STEAK \$19.95

Served with onion rings

CHICKEN FRIED STEAK \$12.95

Served with pepper gravy

SOUTHERN FRIED CHICKEN \$11.95

Served with pepper gravy

CHEF SIGNATURES

FOUR ELEMENTS NAVAJO TACO \$8.50

Fry bread | seasoned taco meat
Chili beans | cheddar cheese
lettuce | tomatoes | onions

NAVAJO ROAST BEEF SANDWICH \$9.95

Tortilla or Fry bread | green chile sauce |
lettuce | tomato | onion

FISH AND CHIPS \$9.50

Beer battered Alaskan cod | fries
coleslaw | tartar sauce | lemon

Traditional Favorite

LAMB STEW WITH FRY BREAD \$8.75

CAJUN CREAM PASTA

Penne Pasta | garlic toast

Grilled chicken \$8.95

Sautéed shrimp \$9.95

Hickory smoked sausage \$8.95

Save room for our seasonal desserts!

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