

# THE ARIZONA STEAKHOUSE

AT THE BRIGHT ANGEL LODGE

The Arizona Steakhouse is not just the name of the restaurant, but the inspiration behind its cuisine. Whenever possible, these specialty items are sourced from Arizona farms and ranches and Native American businesses.

Supporting small farms and artisan producers is good for Arizona, and using their products is good for the consumer. Our culinary team combines these ingredients with the freshest and most sustainable meats, fish, and produce available, creating a delicious, and memorable dining experience.



## SOUP AND SALAD



|  |         |
|--|---------|
| Soup du Jour   | \$7.00  |
| House-made Tortilla Soup <i>GF, V, VG</i><br>Southwest Spice, Lime   | \$7.00  |
| Southwest Caesar Salad<br>Romaine, Roasted Corn, Black Beans, Tortilla Strips, Cotija Cheese, Blackened Caesar Dressing                        | \$11.25 |
| Add Grilled Chicken Breast   | \$16.00 |
| Market Salad <i>GF, V</i><br>Organic Greens, Cherry Tomatoes, Cucumber, Bleu Cheese Crumbles, Spiced Pecans, Lime Vinaigrette                  | \$10.50 |
| Sublime Spinach Salad <i>GF, VG</i><br>Spinach, Julienne Jicama, Dried Cranberries, Blackened Pistachios, Cotija Cheese, Raspberry Vinaigrette | \$13.50 |

*GF* Gluten Free    *V* Vegetarian    *VG* Vegan

Children 12 & under may enjoy half portion entrees at a discounted price.

\*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.





## STEAKHOUSE ENTREES



All Entrees come with Vegetable du Jour and Choice of Baked Potato, Mashed Potato, Parmesan Truffle Fries or Southwest Rice Pilaf

### Featured Item for Two

32 oz. Cowboy Steak with Compound Butter \$90.00  
Tomahawk Long Bone Ribeye with Southwest Steak Butter

|  |         |
|--|---------|
| 10 oz. Arizona Grown Prime Rib<br>Au Jus   | \$27.00 |
| 8 oz. Arizona Strip and Shrimp <i>GF</i><br>Boneless Strip Steak, Grilled White Tiger Shrimp, Southwest Scampi Sauce                                 | \$39.50 |
| 8 oz. Filet Mignon Steak Au Poivre<br>Pink Peppercorn, Smoked Sea Salt Crusted Filet Mignon, Brandy Cream Sauce<br><i>May cause tree nut allergy</i> | \$36.50 |
| 10 oz. Angus Ribeye<br>Boneless Angus Ribeye, Southwest Steak Seasoning, Sautéed Mushrooms, Onions   | \$30.50 |



## Arizona Steakhouse Featured Entrees



|   |              |
|---|--------------|
| Spicy Grilled Chicken Breast<br>Grilled Chicken, Tomatillo Pineapple Salsa                      | \$21.00      |
| Sustainable Salmon Fillet<br>Chipotle Orange Glaze  | \$27.50      |
| 8 oz. Blackened Steelhead Trout Fillet<br>Avocado Coulis, Chipotle Aioli, Heirloom Tomato Salsa | \$32.50      |
| BBQ Pork Ribs<br>Chipotle or Prickly Pear BBQ Sauce   | \$34.50      |
| 12 oz. Bone-in Pork Chop<br>Prickly Pear Teriyaki, Chimichurri                                  | \$30.50      |
| Green Chile Corn Tamales <i>V</i><br>Lime Crème Sauce, Corn Relish                              | \$16.00      |
| Chef's Daily Feature  | Market Price |

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## HIGH DESERT DESSERTS



Make any dessert a la mode for \$2.95

|   |        |
|---|--------|
| Flan <i>v</i><br>Traditional Egg Custard with Caramelized Sugar, Whipped Cream  | \$7.50 |
| Tres Leche Cake <i>v</i><br>Sponge Cake Soaked in Sweetened Milk Mixture  | \$7.00 |
| Apple Pie <i>v</i><br>Served with Whipped Cream   | \$9.00 |
| Mexican Chocolate Brownie<br>Chocolate Brownie, Cinnamon, Whipped Cream   | \$8.00 |
| Dreyer's Ice Cream, Sherbet or Sorbet<br>Grand Vanilla, Canyon Crunch, Chocolate, Strawberry, Mint Chip, Peanut Butter Cup<br>Rainbow Sherbet<br>Lemon Sorbet | \$5.00 |



## BEVERAGES



|   |        |
|---|--------|
| Soft Drinks, Lemonade, or Iced Tea with refills | \$3.00 |
| 1 Liter Sparkling Water                         | \$8.00 |
| 100% Rainforest Alliance Coffee or Hot Tea      | \$3.00 |
| Iced Coffee                                     | \$3.00 |
| Milk or Soy Milk                                | \$3.00 |

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# ARIZONA STEAKHOUSE SPECIALTIES



|   |               |
|---|---------------|
| <b>3 Amigos Margarita Traditional</b>   | <b>\$8.50</b> |
| Additional Flavors: Spicy Jalapeño, Cilantro, Cucumber Basil or Very Berry                        | <b>\$9.50</b> |
| <b>Canyon Cosmo</b>   | <b>\$9.75</b> |
| Thumb Butte Vodka, Splash of Prickly Pear Syrup   |               |
| <b>High Desert Sangria</b>  | <b>\$9.25</b> |
| Fresh Orange, Lime muddled with Triple Sec, Orange, Cranberry Juice, Pinot Noir                   |               |
| <b>Pomegranate Manhattan</b>  | <b>\$9.75</b> |
| Grand Canyon Whiskey, Pomegranate Liqueur, Fresh Rosemary, Bordeaux Cherry                        |               |
| <b>Steamer 29</b>   | <b>\$9.75</b> |
| Kahlua, Irish Cream, Cognac, Organic Coffee, Whipped Cream, Drizzled with Grand Marnier           |               |
| <b>Ferriers Breakfast</b>   | <b>\$9.75</b> |
| Makers Mark, Grand Marnier, Orange Bitters, Organic Coffee, Whipped Cream, Drizzled with Molasses |               |



## FEATURED DRAFT BEERS OF ARIZONA



16 oz. | \$8.00

Lager Cerveza Pacifico Clara, Ciudad De Mexico  
 Pilsner, Grand Canyon Brewing Company, Flagstaff, AZ  
 Tower Station IPA, Mother Road Brewing Company, Flagstaff, AZ  
 Black Lager, Shiner Bock, Shiner, TX  
 1554 Black Lager, New Belgium Brewing, Fort Collins, CO  
 Scottsdale Blonde, German Style Kolsch - Huss Brewing Company, Tempe, AZ



## FEATURED WINE OF ARIZONA



**Arizona Stronghold Vineyards**

Lies between the Dragoon and Chiricahua mountains.  
 These wines are uniquely Arizona and reflect the appreciation  
 for the uniqueness of the Arizona earth.

Ask Your Server for our Full Wine List



## FEATURED LIQUORS OF ARIZONA



Copper City Bourbon, Arizona Distilling Company, Tempe  
 Gold Miner Agave Rum, Desert Diamond Distillery, Kingman  
 Thumb Butte Vodka, Thumb Butte Distillery, Prescott  
 Thumb Butte Western Sage Gin, Thumb Butte Distillery, Prescott  
 Grand Canyon Whiskey, Canyon Diablo Spirits, Flagstaff

Legal drinking age in Arizona is 21, proper identification required.  
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