# ARIZONA STEAKHOUSE

The Arizona Steakhouse is not just the name of the restaurant, but the inspiration behind its cuisine. Whenever possible, items are sourced from Arizona farms, ranches, or partners who focus on sustainable practices.

#### **SOUP & SALAD**

House Made Tortilla Soup \$9.50 VG Southwest Flavors, Corn, Beans, Tortilla Strips

Market Salad \$11.50 V

Organic Greens, Grape Tomatoes, Sliced Cucumbers Bleu Cheese Crumbles Spiced Pecans Avocado Lime Ranch

Spinach Salad \$14.00 V

Fresh Spinach, Julienne Jicama, Almonds Dried Cranberries, Cotija Cheese Raspberry Vinaigrette

Side Salad/Caesar side salad \$7.00

Organic Greens, Grape Tomatoes Sliced Cucumbers, Matchstick Carrots

\* Add Chicken to any salad for \$5.00

### **PLANT BASED**

**Green Chile Corn Tamales** 

Roasted Green Chile, Cotija Cheese Chili Rojas Sauce, Corn Relish

\$16.75 V

Teriyaki Tofu Protein Bowl \$13.00 VG

Grilled Tofu, Roasted Garden Veggies Ancient Grain Quinoa Blend, Teriyaki Sauce

### **ENTREES**

Choice of Southwest Rice, Pub Fries, Steamed Vegetable, Sunset Slaw Substitute Side Salad or Caesar for \$2

Southwest Chicken Caesar Salad

Crisp Romaine Hearts, Dried Corn, Black Beans, Tortilla Strips Cotija Chesses, Southwestern Caesar Dressing

\$18.00

\* Southwestern Angus Burger \$16.50

8oz Beef Patty, Toasted Potato Bun, Pepper Jack Cheese Lettuce, Tomato, Garlic Aioli, Guacamole

Sonoran Turkey Bacon Ranch Wrap \$16.50

Sliced Turkey, Bacon, Cheddar Cheese Crisp Romaine, Tomato, Red Onion, Sonoran Ranch Dressing

BBQ Pulled Pork Sandwich \$15.00

Tender Pulled Pork, Potato Roll, Prickly Pear BBQ Sauce Fried Onion Straws, Dill Pickle Chips

\* Shaved Prime Rib Dip \$20.00

Thin Sliced Slow Roasted Prime Rib, Ciabatta Bun, Swiss Cheese Grilled Onion, Mushroom, Au Jus

Grilled Chicken Club \$17.00

Grilled Chicken Breast, Cheddar Cheese, Bacon, Guacamole Lettuce, Tomato, Ciabatta Bun, Garlic Aioli

### DESSERT

Flan \$7.50

Traditional Egg Custard, Caramel, Whipped Cream

New York Style Cheesecake \$9.00

Strawberry or Chocolate Topping, Whipped Cream

Dreyer's Ice Cream, Sherbet or Sorbet \$7.25

Grand Vanilla, Canyon Crunch, Chocolate Strawberry, Lemon Sorbet

## **KIDS MENU**

All Entrees are served with choice of Fries Fresh Fruit or Carrot Sticks

- \* Hamburger \$6.00
- \* Cheeseburger \$6.25 Hot Dog \$5.00

Popcorn Chicken \$6.25

**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.

AZ Room Lunch Menu 02/18/2022

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### **CANYON CRAFT COCKTAILS**

### **WINE BY VARIETALS**

|   | Prickly Pear Margarita                           | \$11.00 | Sonoma Cutrer, Chardonnay, Russian River Ranches | 63     | Rutherford Hill, Cabernet, Napa Valley | 97     |
|---|--|---------|--|--------|--|--------|
|   | Hornitos Reposado Tequila , Patron Citronge      |         | J. Lohr, Arroyo Seco, Monterey, Chardonnay       | 44     | Mount Veeder, Cabernet, Napa Valley    | 80     |
|   | Hermits Manhattan  Copper City Bourbon, Tempe AZ |         | Grand Canyon, Chardonnay, California             | 9 / 37 | Grand Canyon, Merlot, California       | 9 / 37 |
|   |  | \$11.00 | Grand Canyon, Pinot Grigio, California           | 9 / 37 | Grand Canyon, Cabernet, California     | 9 / 37 |
|   |  |         | Frog's Leap, Sauvignon Blanc, Napa Valley        | 57     | Hahn, Pinor Noir, California           | 47     |
| V | The Javelina                                     | \$11.00 | Conundrum, White Blend, California               | 53     | Purple Heart, Red Blend, California    | 53     |
|   | Western Sage Gin, Prescott AZ                    |         | Grand Canyon, White Zinfandel, California        | 8/32   | Piattelli, Reserve Malbec, Mendoza     | 40     |
|   | Cucumber, Lemon                                  |         | 14 Hands, Brut, Sparkling, Washington, NV        | 9 / 37 | Erath, Pinot Noir, Oregon              | 59     |

#### THE GRAND CANYON MULES

## ICE COLD DRAFT BEER

16oz Draft Beers \$8.00

| <b>Grand Canyon Mule</b>  | \$12.00                  | Fat Tire, New Belgium Brewing Co, Fort Collins, CO |  |
|---|--------------------------|--|--|
| Western Son Vodka, Goslings Ginger Beer, Lime                   |                          | Pilsner, Grand Canyon Brewing Co, Williams, AZ     |  |
| Shriveled Apple Mule  | \$12.00                  | Dunkel, Hero, Firetruck Co, Tucson, AZ             |  |
| Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime | 120z Canned Beers \$7.50 |  |  |
| Garden Mule   | \$12.00                  | Modelo, Especial, Mexico                           |  |
| Cucumber and Blueberry Vodkas, Ginger Beer, Lemon               |                          | Trailhead IPA                                      |  |
| Kentucky Mule   | \$12.00                  | Crond Comyon Bilanon                               |  |
| Maker's Mark Bourbon, Ginger Beer, Lime                         |                          | Grand Canyon Pilsner                               |  |

Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ  $\,$ 

Vanilla Cherry Porter, Historic Brewing Co, Flagstaff, AZ

**16oz Domestic Beers \$6.50**Coors Light Lager, Golden, CO

## **Alternative Canned Spirits \$6.00**

White Claw, Black Cherry, Seltzer Angry Orchard, Hard Apple Cider

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<sup>\*</sup> Ask your server about Xanterra's Shriveled Apple Program