ARIZONA STEAKHOUSE GRAND CANYON, AZ

The Arizona Steakhouse whenever possible, sources our specialty items from local farms and artisan growers including Native American tribes just outside The Grand Canyon. Our culinary team carefully selects the most sustainable proteins and responsibly farmed vegetables to create a fresh and remarkable dining experience.

Bison Bacon - Cheeseburger

Southwest Angus Burger

Shrimp Po Boy Sandwich

Half Pound Ground Bison, Brioche Roll, Cheddar Cheese

Lettuce, Tomato, Garlic Aioli, Guacamole Monterey

Third Pound Beef Patty, Toasted Brioche Roll, Pepperjack Cheese

Popcorn Shrimp, Hoagie Roll, Arizona Sunset Slaw, Chipotle Aioli

Cherrywood Smoked Bacon, Chipotle BBQ Sauce, Beer Battered Onion Ring

Arizona BBQ Grill Sampler

\$30.00

Pork Ribs, Brisket, Grilled Chicken Breast Southwestern Rice, Arizona Sunset Slaw

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SOUP AND SALAD			4
Soup du Jour	\$8.00	Steak Frittes Ala Ribeye 8 oz. Angus Sliced Ribeye, Truffle Fries, House made Chimi Churri	\$22.00
House made Tortilla Soup V Southwest Flavors, Spice, Lime	\$7.00	Arizona Room Prime Burger Half Pound Tri Blend, Toasted Brioche Bun, Black Garlic Aioli Pepper Thick Cut Bacon, White Cheddar, Lettuce, Heirloom Tomato, Onion	\$22.00
Market Salad Organic Greens, Heirloom Cherry Tomatoes, Sliced Cucumber, Bleu Cheese Crumbles Spiced Pecans, Lime Vinaigrette <i>GF, V</i> Grilled Southwest Caesar Salad	\$8.25	Shaved Prime Rib Dip Prime Rib, Swiss Cheese, Grilled Onion, Mushroom, Au Jus	\$18.00
	\$12.00	BBQ Brisket Sandwich Tender Brisket, Chipotle BBQ, Fried Onion Straws, Dill Pickle Chips, Pickled Red Onion	\$17.00
Grilled Romaine Heart, Roasted Corn, Black Beans, Crispy Tortilla Strips, Cotija Cheese Blackened Caesar Dressing Add Grilled Chicken Breast	\$14.50	Sonoran Turkey Bacon Ranch Wrap Sliced Turkey, Cherrywood Smoked Bacon, Cheddar Cheese, Crisp Romaine	\$13.00
Add Gilled Cilckett Breast	\$14.50	Tomato, Red Onion, Sonoran Ranch Dressing, Spinach Tortilla	
Sublime Spinach Salad <i>GF</i> Fresh Spinach, Julienne Jicama, Dried Cranberries, Blackened Pistachios Cotija Cheese, Raspberry Vinaigrette	\$14.00	Roasted Poblano Chile Peppers <i>V</i> Green Chile Peppers, Southwestern Rice, Black Beans, Cheddar Cheese Tomato Salsa, Chipotle Aioli	\$16.00
GF Gluten Free V Vegetarian VG Vegan		Green Chile Corn Tamale $\ \ V$ Roasted Green Chile, Corn, Cheddar and Jack Cheese, Chili Rojas Sauce, Corn Relish	\$14.25

ENTREES All Entrees come with choice of Chips or Fries

Truffle Fries \$2.00

\$19.00

\$14.00

\$14.00