

ARIZONA STEAKHOUSE

GRAND CANYON, AZ

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.

STARTER

Tortilla Black Bean Soup \$10 **VG,GF**

Black Beans, Hominy, Corn
Green Chili, Fire Roasted Tomatoes
Southwest Spices, Chipotle Pepper, Tortilla Strips

Dungeness Crab Cake \$14

Avocado Mango Salsa, Our own Jocelyn Sauce

Baby Back Ribs \$14

1/4 Rack Dry Rubbed Ribs, Signature BBQ Sauce

Grilled Artichoke \$14 **V**

Lemon-Caper, Basil Remoulade

Crispy Canyon Shrimp \$16

Tossed in our own Jocelyn Sauce
(Sweet & Spicy Siracha Aioli)

STRAIGHT FROM THE BROILER STATION

Served w Chef's Daily Vegetable,
Choice of Fresh Batch Mashed Potato or
Hatch Green Chili Mac & Cheese

***Rib Eye Steak (12 oz)** \$55

12 oz Cut Charbroiled topped with Chef's Butter

***Beef Tenderloin (6 oz)** \$52

Topped w Chef's Butter

***New York Strip Steak (10 oz)** \$49

10 oz Cut Topped w Chef's Butter

Boneless Beef Short Ribs \$46

Slow Braised & Topped w Wild Mushroom Demi-Glaze

1/2 Rack Baby Back Rib \$34

Dry Rubbed & Served w Signature BBQ Sauce

***Herb Crusted Prime Rib (10 oz)** \$39

Slow Roasted & Served w Au Jus
(Based on Availability)

Add Choice of Side for \$5

Sauteed Wild Mushrooms
Caramelized Onions
Wild Mushroom Demi Glace

GREENS

Add Chicken to any Salad for \$5

Prickly Pear Cactus Salad \$14 **VG**

Diced Tomato, Onions, Jalapeno, Mixed Greens
Pickled Onions, Yellow Bell Pepper, Cilantro & Lime Juice

Steakhouse Salad \$14 **VG, GF**

Mixed Greens, Tomatoes, Cucumbers
Carrot, House-Made Citrus Vinaigrette
(1/2 size available for \$8.00)

Southwest Caesar Salad \$16

Romaine, Dried Corn, Black Beans
Tortilla Strips, Cotija Cheese
Southwest Caesar Dressing
(1/2 size available for \$9)

***Smoked Salmon Salad** \$19

Mixed Greens, Fresh Basil, Dried Corn, Avocado
Marinated Cherry Tomato, Couscous, Cucumber
Lemon Caper, Basil Remoulade

FROM THE PAN & MORE

***Pan Seared Salmon** \$34 **GF**

Southwest Rice, Chef's Daily Vegetable
Prickly Pear Compound Butter

Shrimp Scampi Diablo \$32

Pasta, Chefs' Daily Vegetable

Roasted Half Chicken \$28 **GF**

Southwest Rice, Tequila Cactus Sauce
Chefs' Daily Vegetable

Sonoran Turkey Bacon Wrap \$19

Turkey, Bacon, Cheddar
Tomato, Red Onion, Romaine

PLANT BASED

Green Chile Corn Tamales \$21 **V, GF**

Roasted Green Chile, Cotija Cheese
Ranchero Sauce, Southwest Rice

Southwest Tofu Protein Bowl \$18 **VG**

Grilled Tofu, Chef's Daily Veggies
Ancient Grain Quinoa Blend, Rice

SWEET TREATS

Cheesecake \$10 **V**

Strawberry or Chocolate Topping, Whipped Cream

Chocolate Molten Cake \$9 **V**

Apple Crisp with Vanilla Ice Cream \$8 **V**

Assorted Ice Cream \$6 **V**

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

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.



ARIZONA STEAKHOUSE

GRAND CANYON, AZ

CANYON CRAFT COCKTAILS

Prickly Pear Margarita \$11.00
Tequila , Triple Sec
Prickly Pear Extract

Cherry Old Fashion \$12.00
Bourbon, Bordeaux cherry
Bitters, Orange

THE GRAND CANYON MULES

Kentucky Mule \$13.00
Maker's Mark Bourbon
Ginger Beer, Lime

Shriveled Apple Mule \$12.00
Jack Daniels Apple, Martinelli's Apple Cider
Ginger Beer, Lime

SPARKLING WINE

Chandon, Brut, California (375 ml "Split") 42
Domaine St Michelle, Brut, Columbia Valley 10/38
Prosecco, La Marca, Italy 11/42

WHITE WINE

Pinot Grigio, Grand Canyon Private Label, CA 9/38
Riesling, Firestone, Monterey 11/44
Dayden Rose, Arizona Stronghold, Cornville AZ 13/55
Sauvignon Blanc, Wente, CA 13/52
Sauvignon Blanc, Duckhorn, Napa 65
White Blend, Conundrum, CA 11/44
Chardonnay, Grand Canyon Private Label, CA 9/38
Chardonnay, J Lohr Arroyo Seco, Monterey 11/44
Chardonnay, Sonoma Cutrer, Russian River Ranches 64
Pino Grigio, Willamette Valley, OR 55

RED WINE

Pinot Noir, Cline, CA 11/44
Malbec, Trivento Reserve, Mendoza 9/37
Merlot, Ferrari-Carrano, Sonoma 14/58
Merlot, Oberon, Napa 74
Cabernet, Grand Canyon Private Label, CA 9/38
Cabernet, Bread & Butter, Napa, CA 12/48
Cabernet, Jordan, Alexander Valley, CA 155
Cabernet, Serial, CA 14/56
Cabernet, Arizona Stronghold, Cornville AZ 14/58
Petite Syrah, Shannon Ridge, Lake County, CA 9/38
Zinfandel, Big Smooth, Lodi, CA 12/48
Cabernet, Austin Hope, CA 112

BEER ON DRAUGHT

16oz Draft Beers \$8.00

Scottsdale Blonde, Huss Brewing Co, Scottsdale, AZ
Prickly Pear IPA, Grand Canyon Brewing Co, Williams, AZ
Prickly Paradise Cider, 2 Towns Ciderhouse, Corvallis, OR
Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ
Pilsner, Grand Canyon Brewing Co, Williams, AZ
Amber Ale, Oak Creek Brewing Co, Sedona, AZ

16oz Domestic Beers \$7.00

Coors Light Lager, Golden, CO

12oz Canned Beers \$7.50

Modelo, Especial, Mexico
Blue & Gold IPA, Historic Brewing, AZ
Grand Canyon Pilsner

Alternative Canned Spirits \$6.00

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

Non-Alcoholic Beverage \$7.50

Athletic Light

(Drinking Alcoholic Beverages including Distilled Spirits, Beer and Wine during Pregnancy can cause Birth Defects.)