

# 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.



CLASSIC STARTER

*Add Tofu or Chicken for 5 & Grilled Salmon, Shrimp or Strip Steak for 12*

**Blue Pine Salad** GF

Bacon, Egg, Iceberg Lettuce, Marinated Tomato  
Pine Nuts, Blue Cheese Dressing 20

**Flat Bread** V

Wild Mushrooms, Arugula  
White Sauce, Mozzarella 19

**Southwest Caesar Salad** GF

Romaine, Dried Corn, Black Beans, Tortilla Strips  
Cotija Cheese, Southwest Caesar Dressing 16  
*(1/2 size available for 10)*

**House Salad** VG, GF

Mixed Greens, Tomatoes, Cucumbers  
Carrot, House-Made Citrus Vinaigrette 14  
*(1/2 size available for 8)*

**Southwest Soup** VG, GF

Black Beans, Hominy, Green Chili  
Corn, Chipotle Pepper, Tortilla Strips 10

STEAKHOUSE TREATS

**\*Rib Eye Steak** GF

12 oz. Cut topped w Cowboy Butter  
Fresh Garlic Mashed Potatoes,  
Chef's Daily Vegetables 55

**\*New York Strip Steak** GF

10 oz. Cut topped w Cowboy butter  
Fresh Garlic Mashed Potatoes  
Chef's Daily Vegetables 49

**\*Pan Seared Steelhead Trout** GF

*(Four-Star Best Aquaculture Practices (BAP) Certified)*  
Black Coconut Rice, Chef's Daily Vegetables  
Prickly Pear Compound Butter 34

PLANT BASED

**Pumpkin Seeds Pesto Pasta** VG

Linguine Pasta tossed w Seared Cherry Tomato  
Cilantro, Pumpkin Seeds & Jalapeno Pesto 24

**Green Chile Corn Tamales** V, GF

Ranchero Sauce, Cotija Cheese, Lime Crema  
Avocado Mango Salsa, Black Coconut Rice 21

**# Protein Bowl** VG, GF

Spaghetti Squash or Black Coconut Rice  
Marinated Grilled Squash, Grilled Sweet Potato  
Pan Seared Tofu, House-Made Chipotle Agave Sauce 18

**# Black Bean Burger** V

Cheddar, Lettuce, Pickle, Onion, Tomato  
Choice of French Fries or Side Salad 18

**Feta Berry Salad** V

Strawberries, Grapes, Toasted Almonds  
Spring Mix, Arugula, Prickly Pear Balsamic 20  
*(1/2 size available for 12)*

**\*Smoked Salmon Salad**

Mixed Greens, Fresh Basil, Dried Corn  
Avocado, Marinated Cherry Tomato  
Lemon-Caper-Basil Remoulade  
Couscous, Cucumber 19

**\*Aloha Seared Ahi** GF

Wasabi Paste & Pickled Ginger  
Soy Sauce, Agave Southwest Spices 16

SANDWICHES & BURGER

#Udi Gluten Free Bun available upon request

**\*1/2 LB Bison Burger**

Lettuce, Tomato, Onion, Pickle, French Fries  
Poblano Pepper, Swiss & Cheddar, Canyon Sauce 23

**# Sonoran Chicken Sandwich**

Crispy Chicken Breast, Brioche Bun  
Spicy Sonoran Sauce & Slaw, French Fries 21

**\*Shaved Prime Rib Sandwich**

Ciabatta, Swiss Cheese, Pepper & Onion  
Au Jus, French Fries 21

**Turkey Pesto Melt**

Toasted Ciabatta, Pumpkin Seed Pesto  
Basil Remoulade, Swiss Cheese, Red Onion  
Tomato, Arugula, French Fries 19

**\*# Steakhouse Cheeseburger**

Cheddar Cheese, Lettuce, Tomato, Onion  
Pickle, French Fries, Canyon Sauce 19

SWEET TREATS

**Bread Pudding** V

Japanese Milk Bread, Rum  
Vanilla bean Ice Cream 14

**Panna Cotta**

Silky smooth Chilled Vanila Cream  
Wild Berry Agave Sauce 12

**Cheesecake** V

Mixed Berries, Chocolate or Caramel Sauce 10

**Chocolate Molten Cake** 9 V

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

**Assorted Ice Cream or Sorbet** 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. Allergen Information for all food available upon request.*

