RIZONA STEAKHOUS

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.



APPETIZER

Flat Bread V

Wild Mushrooms, Arugula White Sauce, Mozzarella 19

Grilled Pretzel Board

Wild Game Meat Brat, Spicy Peach Chutney Fire Roasted Molcajete Cheese Sauce 18

Steamed Mussels

White Wine, Garlic Butter Sauce 22

*Aloha Seared Ahi GF

Wasabi Paste & Pickled Ginger 16

Southwest Soup VG, GF

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

Crispy Canyon Shrimp

Tossed in our own Jocelyn Sauce 16 (Sweet & Spicy Siracha Aioli)

Arizona Steak Roll

Stuffed with Tenderloin, Ribeve Wild Mushroom, Fresh Sage House Jocelyn & Chipotle Sauce 12

CRISP & FRESH

Add Tofu or Chicken for 5 or Salmon, Shrimp or Strip Steak for 12 to any Salad

Feta Berry Salad V

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

Blue Pine Salad

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

Prickly Pear Cactus Salad VG, GF

Diced Tomato, Yellow Bell Pepper, Onions Jalapeno, Mixed Greens, Pickled Onions 14

ENTRÉE

Served with 2 Choices of Complements or add more for $\,5\,\text{each}$

* Bison Ribeye (12 oz) GF

Charbroiled topped with Wild Mushroom Demi 68

*Rib Eye Steak (12 oz) GF

Charbroiled topped with Cowboy Butter 55

*Beef Tenderloin (6 oz) GF

Charbroiled topped with Cowboy Butter 52

*New York Strip Steak (10 oz) GF

Charbroiled topped with Cowboy Butter 51

Bison Osso Bucco GF

Braised Bone-in Bison Shank, Mushroom Demi 54

*Herb Crusted Prime Rib (10 oz) *GF*

Slow Roasted & Served with Au Jus 41 (Based on Availability)

Skirt Steak (6 oz.) GF

Served with Spicy Chimichurri 38

Plant Based

Pumpkin Seeds Jalapeno Pesto VG

Linguine Pasta, Cherry Tomato, Garlic Confit 24

Green Chile Corn Tamales V, GF

Choice of Coconut Black Rice or Spaghetti Squash Ranchero Sauce, Cotija Cheese, Lime Crema, Avocado 22

Protein Bowl VG, GF

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

Southwest Caesar Salad GF

Romaine, Dried Corn, Black Beans, Tortilla Strips Cotija Cheese, Southwest Caesar Dressing 20 (1/2 size available for 12)

House Salad VG, GF

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

TOP YOUR STEAK

Crab Oscar 13 Grilled Shrimp 12 Wild Mushroom 9 Demi Glaze 6 Blue Cheese Sauce 6 Fried Cactus & Jalapeno 5

COMPLEMENTS

Baked Potato (Add Loaded Potato for 5)

Garlic Mashed Potato (Add Loaded Mashed Potato for 5)

Hatch Mac & Cheese

Roasted Asparagus

Spaghetti Squash

Coconut Black Rice

From The Pan & More

Pan Seared Barramundi GF

Coconut Black Rice, Asparagus Wolfberry Beurre Blanc 39

Colorful Crusted Steelhead

(Four-Star Best Aquaculture Practices (BAP) Certified) Couscous Crust, Asparagus Chipotle Mascarpone Polenta Lemon Butter Sauce 35

Lemon Basil Chicken *GF*Ricotta Cheese, Fresh Basil, Charred Cherry Tomato
Asparagus, Lemon Sauce, Coconut Black Rice 34

1/2 Rack Baby Back Rib GF

Butter Baked Potato, Prickly Pear Glaze 34

Turkey Pesto Melt

Toasted Ciabatta, Pumpkin Seed Pesto, Tomato Red Onion, Arugula, Swiss Cheese, Basil Remoulade 10

*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.

AZ Room Dinner Menu 07/15/2025