

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.

APPETIZER

Steamed Mussels
White Wine, Garlic Butter Sauce 22

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

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

Arizona Steak Roll
Stuffed with Tenderloin, Ribeye
Wild Mushroom, Fresh Sage
House Jocelyn & Chipotle Sauce 12

Butternut Chipotle Bisque **VG** 10

CRISP & FRESH

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

Walnut Canyon Salad
Beets, Arugula, Honey Roasted Walnuts
Balsamic & Blue Cheese Dressing 20

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)

From The Pan & More

Pan Seared Barramundi **GF**
Coconut Black Rice, Seasonal Vegetables
Wolfberry Beurre Blanc 39

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

Pumpkin Seeds Jalapeno Pesto **VG**
Linguine Pasta, Cherry Tomato, Grilled Tofu
Butternut Squash, Garlic Confit 32

ENTRÉE

Served with 2 Choices of Complements or add more for 5 each

*** Elk Cutlet** **GF**
Ancho & Pasillas Pepper Marinade
Wild Mushroom Demi 59

***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

Boneless Beef Short Ribs **GF**
Braised with Wild Mushroom Demi 46

***Herb Crusted Prime Rib (10 oz)** **GF**
Slow Roasted & Served with Au Jus 41
(Based on Availability)

COMPLEMENTS

Garlic Mashed Potato
Hatch Mac & Cheese
Roasted Seasonal Vegetables
Spaghetti Squash
Coconut Black Rice

TOP YOUR STEAK

Grilled Shrimp 12
Wild Mushroom 9
Demi Glaze 6
Blue Cheese Sauce 6

**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.

