

# 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

### Flat Bread *V*

Wild Mushrooms, Arugula  
White Sauce, Mozzarella 20

### Grilled Pretzel Board

Wild Game Meat Brat, Spicy Peach Chutney  
Fire Roasted Molcajete Cheese Sauce 19

### Steamed Mussels *#*

White Wine, Garlic Butter Sauce  
Pomme Frites 23

### Charrata *V*

Charred Heirloom Tomato, Burrata Cheese  
Basil, Smoked Salt & Hot Honey, Crostini 19

### Southwest Soup *VG, GF*

Black Beans, Hominy, Corn  
Green Chili, Chipotle Pepper 11

### Crispy Canyon Shrimp

Tossed in our own Jocelyn Sauce 17  
*(Sweet & Spicy Siracha Aioli)*

### Arizona Steak Roll

Stuffed with Tenderloin, Ribeye  
Wild Mushroom, Fresh Sage  
House Jocelyn & Chipotle Sauce 13

## CRISP & FRESH

*Add Tofu or Chicken for 5 or Salmon, Shrimp or Strip Steak for 13 to any Salad*

### Southwest Caesar Salad *GF*

Romaine, Dried Corn, Black Beans, Tortilla Strips  
Cotija Cheese, Southwest Caesar Dressing 22  
*(1/2 size available for 12)*

### House Salad *VG, GF*

Mixed Greens, Tomatoes, Cucumbers, Carrot  
House-Made Citrus Vinaigrette 15  
*(1/2 size available for 9)*

### Feta Berry Salad *V*

Strawberries, Feta Cheese, Grapes, Toasted Almonds  
Spring Mix, Arugula, Prickly Pear Balsamic 21  
*(1/2 size available for 12)*

### Blue Pine Salad *GF*

Bacon, Egg, Iceberg Lettuce, Charred Tomato  
Pine Nuts, Blue Cheese Dressing 21

### Prickly Pear Cactus Salad *VG, GF*

Yellow Bell Pepper, Mixed Greens  
Pico, Pickled Onions 15

## ENTRÉE

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

### \* Elk Cutlet *GF*

Ancho & Pasilla Pepper Marinade  
Served Wild Mushroom Demi 63

### \* Rib Eye Steak (12 oz) *GF*

Charbroiled topped with Cowboy Butter 58

### \* Herb Crusted Bison Prime (10 oz) *GF*

Slow Roasted & Served with Au Jus 57  
*(Based on Availability)*

### \* Beef Tenderloin (6 oz) *GF*

Charbroiled topped with Cowboy Butter 55

### \* New York Strip Steak (10 oz) *GF*

Charbroiled topped with Cowboy Butter 53

### Boneless Beef Short Ribs *GF*

Served with Mushroom Demi 48

### Skirt Steak (6 oz.) *GF*

Served with Spicy Chimichurri 40

## TOP YOUR STEAK

Grilled Shrimp 13

Wild Mushroom 10

Demi Glaze 6.50

Blue Cheese Sauce 6.50

Fried Cactus & Jalapeno 5.50

## COMPLEMENTS

Garlic Mashed Potato  
*(Add Loaded Mashed Potato for 5.50)*

Hatch Mac & Cheese

Chef's Daily Vegetables

Spaghetti Squash

Coconut Black Rice

## STEAKHOUSE FAVORITES

### Pan Seared Barramundi *GF*

Coconut Black Rice, Asparagus  
Wolfberry Beurre Blanc 41

### Pumpkin Seed Jalapeno Pesto *VG*

Pasta, Charred Tomato  
Grilled Tofu & Butternut Squash, Garlic Confit 34

### \* Toasted Tenderloin Sandwich

Mushroom Demi, Sweet Onion  
Blue Cheese, Arugula, Fries 29

### Lemon Basil Ballotine *GF*

Chicken, Basil, Charred Tomato

Mascarpone, Lemon Butter Sauce

Chef's Daily Vegetables, Coconut Black Rice 36

### GC Signature Tacos *VG*

Vegan Chorizo, Black Bean & Mushroom Ceviche

Avocado, Pico, Coconut Black Rice

*\*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.*

