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 26

**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.

green restaurant ASSOCIATION dinegreen.com