

# 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 Chicken to any Salad for \$4.00*

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| <b>Southwest Caesar Salad</b> \$15.50<br>Romaine, Dried Corn, Black Beans<br>Tortilla Strips, Cotija Cheese<br>Southwest Caesar Dressing | <b>Arizona Steakhouse Salad</b> \$13.95 <b>V</b><br>Mixed Greens, Tomatoes, Cucumbers<br>Carrot, House-Made Citrus Vinaigrette<br><i>(1/2 Size available for \$7.00)</i>  |
| <b>Southwest Shrimp Cocktail</b> \$14.50 <b>GF</b><br>Sweet Poached Shrimp, Citrus, Onions<br>Peppers, Spicy Salsa                       | <b>Tortilla Black Bean Soup</b> \$9.95 <b>VG</b><br>Black Beans, Hominy, Corn<br>Green Chili, Fire Roasted Tomatoes<br>Southwest Spices, Chipotle Pepper, Tortilla Strips |
| <b>Smoked Seafood-n-Cheese Dip</b> \$13.95<br>Smoked Seafood, Cream Cheese                                                               |                                                                                                                                                                           |

## STRAIGHT FROM THE BROILER STATION

- Bison Rib Eye Steak (12 oz)** \$56.95  
Fresh Batch Mashed Potatoes, Chef's Daily Vegetables, Beef Gravy
- Beef Tenderloin (6 oz)** \$55.95  
Fresh Batch Mashed Potatoes, Herb Butter  
Chef's Daily Vegetables, Beef Gravy
- Lamb Chops** \$55.95 **GF**  
Southwest Rice, Chef's Daily Vegetables
- New York Strip Steak (10 oz)** \$46.95  
Fresh Batch Mashed Potatoes, Chef's Daily Vegetables, Beef Gravy
- "USDA Prime Brandt Beef" Chop Steak** \$25.95  
Fresh Batch Mashed Potatoes, Chef's Daily Vegetables, Pepper-Onion Gravy
- Herb Crusted Prime Rib (10 oz)** \$35.95  
Fresh Batch Mashed Potatoes, Chef's Daily Vegetables, Au Jus  
*(Based on Availability)*

## FROM THE PAN & MORE

## PLANT BASED

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| <b>Shrimp Scampi Diablo</b> \$31.95<br>Pasta, Chefs' Daily Vegetable                                                                 | <b>Green Chile Corn Tamales</b> \$20.95 <b>V</b><br>Roasted Green Chile, Cotija Cheese<br>Ranchero Sauce, Southwest Rice       |
| <b>Pan Seared Salmon</b> \$31.95 <b>GF</b><br>Southwest Rice, Chef's Daily Vegetable<br>Prickly Pear Compound Butter                 | <b>Southwest Tofu Protein Bowl</b> \$16.95 <b>VG</b><br>Grilled Tofu, Chef's Daily Veggies<br>Ancient Grain Quinoa Blend, Rice |
| <b>Roasted Chicken Half</b> \$26.95 <b>GF</b><br>Southwest Rice, Chefs' Daily Vegetable                                              |                                                                                                                                |
| <b>Sonoran Turkey Bacon Wrap</b> \$17.95<br>Turkey, Bacon, Cheddar, Romaine<br>Tomato, Red onion, Spicy Ranch Dressing, French Fries |                                                                                                                                |

## SWEET TREATS

- Apple Crisp with Vanilla Ice Cream** \$8.00 **G**
- Sopapillas** \$6.00  
Fried Dough tossed in Cinnamon & Sugar, Whiskey Caramel
- Chocolate Molten Cake** \$9.00 **V**
- Cheesecake** \$7.25 **V**  
Strawberry or Chocolate Topping, Whipped Cream
- Assorted Ice Cream** \$8.25 **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.*