

THE ARIZONA STEAKHOUSE

AT THE BRIGHT ANGEL LODGE

The Arizona Steakhouse is not just the name of the restaurant, but the inspiration behind its cuisine. Whenever possible, these specialty items are sourced from Arizona farms and ranches and Native American businesses. Supporting small farms and artisan producers is good for Arizona, and using their products is good for the consumer. Our culinary team combines these ingredients with the freshest and most sustainable meats, fish, and produce available, creating a delicious, and memorable dining experience.



SOUPS & SALADS



Soup du Jour	\$6.00
House-made Tortilla Soup V	\$7.00
Market Salad Organic Greens, Cherry Tomatoes, Cucumber, Aged Cheese, Spiced Pecans, Lime Vinaigrette GF, V	\$8.25
Arizona Caesar Salad	\$11.00
Romaine, Roasted Corn, Black Beans, Tortilla Strips, Cotija Cheese, Blackened Caesar Dressing Add Grilled Chicken Breast	\$14.75
Sublime Spinach Salad	\$13.00
Spinach, Jicama, Dried Cranberries, Blackened Pistachios, Cotija Cheese, Raspberry Vinaigrette GF, V	



ENTREES



All Entrees come with Southwest Rice Pilaf, Ranch Style Beans,
Parmesan Truffle Fries, Vegetable du Jour

Arizona Grill BBQ Sampler Pork Ribs, Brisket, Grilled Chicken Breast, Ranch Style Beans, Arizona Sunset Slaw	\$26.00
Bison Bacon - Cheesburger Ground Bison, Brioche Roll, Cheddar Cheese, Cherrywood Smoked Bacon, Chipotle BBQ Sauce, Beer Battered Onion Ring	\$18.25
Shrimp Po Boy Sandwich Popcorn Shrimp, Hoagie Roll, Arizona Sunset Slaw, Chipotle Aioli	\$14.00
Southwest Angus Burger Beef Patty, Toasted Brioche Roll, Pepperjack Cheese, Lettuce, Tomato, Garlic Aioli, Guacamole Monterey	\$14.00
Sonoran Turkey Bacon Ranch Wrap Sliced Turkey, Cherrywood Smoked Bacon, Cheddar Cheese, Romaine, Tomato, Red Onion, Sonoran Ranch Dressing, Spinach Tortilla Wrap	\$13.00
Green Chile Corn Tamale Roasted Green Chile, Corn, Cheddar Cheese, Chili Rojas Sauce, Corn Relish	\$14.25
Roasted Poblano Chile Peppers Green Chile Peppers, Southwest Rice, Black Beans, Cheddar Cheese, Tomato Salsa, Chipotle Aioli	\$15.25
BBQ Brisket Sandwich Brisket, Hoagie Roll, Chipotle BBQ Sauce, Fried Onion Straws, Dill Pickle Chips, Sliced Red Onion	\$16.25
Shaved Prime Rib Dip Prime Rib, Hoagie Roll, Swiss Cheese, Grilled Onion, Mushroom, Au Jus	\$17.50

GF Gluten Free V Vegetarian VG Vegan

Children 12 & under may enjoy half portion entrees at a discounted price.
Ask your server about our gluten free options

*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.



AZ Lunch Spring 03.19



DESSERTS



Flan Traditional Egg Custard with Caramelized Sugar, Whipped Cream V	\$7.50
Tres Leche Cake Sponge Cake Soaked in Sweetened Milk Mixture V	\$7.00
Minature Apple Pie Served in a Cast Iron Skillet, Whipped Cream V	\$9.00
Mexican Chocolate Brownie Chocolate Brownie, Cinnamon, Whipped Cream	\$8.00
Dryer's Ice Cream, Sherbet or Sorbet Grand Vanilla, Canyon Crunch, Chocolate, Strawberry, Mint Chip, Peanut Butter Cup Rainbow Sherbet Lemon Sorbet	\$5.00



BEVERAGES



Soft Drinks, Lemonade or Iced Tea with refills	\$3.00
1 Liter Sparkling Water	\$8.00
100% Rainforest Alliance Coffee or Hot Tea	\$3.00
Iced Coffee	\$3.00
Milk or Soy Milk	\$3.00

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