

ARIZONA STEAKHOUSE SPECIALTIES

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| 3 Amigos Margarita Traditional | \$8.50 |
| Additional Flavors: Spicy Jalapeño, Cilantro, Cucumber Basil or Very Berry | \$9.50 |
| Canyon Cosmo | \$9.75 |
| Thumb Butte Vodka, Splash of Prickly Pear Syrup | |
| High Desert Sangria | \$9.25 |
| Fresh Orange, Lime muddled with Triple Sec, Orange, Cranberry Juice, Pinot Noir | |
| Pomegranate Manhattan | \$9.75 |
| Grand Canyon Whiskey, Pomegranate Liqueur, Fresh Rosemary, Bordeaux Cherry | |
| Steamer 29 | \$9.75 |
| Kahlua, Irish Cream, Cognac, Organic Coffee, Whipped Cream, Drizzled with Grand Marnier | |
| Ferrier's Breakfast | \$9.75 |
| Makers Mark, Grand Marnier, Orange Bitters, Organic Coffee, Whipped Cream, Drizzled with Molasses | |

FEATURED DRAFT BEERS OF ARIZONA

16 oz. | \$8.00

Lager Cerveza Pacifico Clara, Ciudad De Mexico
Pilsner, Grand Canyon Brewing Company, Flagstaff, AZ
Tower Station IPA, Mother Road Brewing Company, Flagstaff, AZ
Black Lager, Shiner Bock, Shiner, TX
1554 Black Lager, New Belgium Brewing, Fort Collins, CO
Scottsdale Blonde, German Style Kolsch - Huss Brewing Company, Tempe, AZ

FEATURED WINE OF ARIZONA

Arizona Stronghold Vineyards

Lies between the Dragoon and Chiricahua mountains. These wines are uniquely Arizona and reflect the appreciation for the uniqueness of the Arizona earth.

Ask Your Server for our Full Wine List

FEATURED LIQUORS OF ARIZONA

Copper City Bourbon, Arizona Distilling Company, Tempe
Gold Miner Agave Rum, Desert Diamond Distillery, Kingman
Thumb Butte Vodka, Thumb Butte Distillery, Prescott
Thumb Butte Western Sage Gin, Thumb Butte Distillery, Prescott
Grand Canyon Whiskey, Canyon Diablo Spirits, Flagstaff

BEVERAGES

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| Soft Drinks, Lemonade or Iced Tea with refills | \$3.40 |
| 1 Liter Sparkling Water | \$8.00 |
| Coffee or Hot Tea | \$3.00 |
| Iced Coffee | \$3.00 |
| Milk or Soy Milk | \$3.00 |

ARIZONA STEAKHOUSE

GRAND CANYON, AZ

The Arizona Steakhouse whenever possible, source our specialty items from local farms and artisan growers including Native American tribes just outside The Grand Canyon. Our culinary team carefully selects the most sustainable proteins and responsibly farmed vegetables to create a fresh and remarkable dining experience.

SOUP AND SALAD

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| Soup du Jour | \$8.00 |
| House-made Tortilla Soup Southwest Flavors, Lime V | \$7.00 |
| Market Salad Organic Greens, Heirloom Cherry Tomatoes, Sliced Cucumber, Spiced Pecans, Lime Vinaigrette GF, V | \$12.00 |
| Grilled Southwest Caesar Salad Grilled Romaine Heart, Roasted Corn, Black Beans, Crispy Tortilla Strips, Cotija Cheese Blackened Caesar Dressing | \$12.00 |
| Add Grilled Chicken Breast | \$14.50 |
| Sublime Spinach Salad Fresh Spinach, Julienne Jicama, Dried Cranberries, Blackened Pistachios, Cotija Cheese Raspberry Vinaigrette GF, V | \$14.00 |

FEATURED DINNER FOR TWO

32OZ. BLACK GARLIC CRUSTED TOMAHAWK CUT RIBEYE \$120.00
SALAD AND SIDES FOR TWO, HAND SELECTED WINE PAIRING

ARIZONA STEAKHOUSE FEATURED ENTREES

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| Spicy Grilled Chicken Breast Tomatillo Pineapple Salsa, Dill Whipped Potato, Seasonal Vegetable | \$22.00 |
| Lemon Rosemary Baked Split Chicken Half Chicken, Roasted Fingerling Potatoes, Seasonal Vegetable | \$28.00 |
| Cedar Plank Salmon Roasted Tomato, Onion Salsa, Dill Whipped Potato, Seasonal Vegetable | \$27.50 |
| 6oz. Halibut Filet Panko Crusted Halibut, Old Bay Brown Butter, Roasted Fingerling Potatoes, Seasonal Vegetable | \$36.00 |
| Coconino Surf and Turf 6oz. Boneless NY Strip, Bone Marrow Compound Butter, Grilled White Tiger Shrimp Roasted Fingerling Potatoes, Seasonal Vegetable GF | \$38.00 |
| 8oz. Filet Mignon Steak Au Poivre Pink Peppercorn, Sea Salt Brandy Cream Sauce, Dill Whipped Potato, Seasonal Vegetable | \$38.00 |
| 12oz. Angus Ribeye Bourbon Bacon Jam, Dill Whipped Potato, Seasonal Vegetable | \$34.00 |
| Arizona Grown Prime Rib Rosemary and Thyme Jus, Dill Whipped Potato, Seasonal Vegetable | 8oz \$27.00 12oz. \$32.50 |
| BBQ Pork Ribs Chipotle or Prickly Pear BBQ Sauce, Dill Whipped Potato, Seasonal Vegetable | \$34.50 |
| 10oz. Bone-in Pork Chop Blackened, Prickly Pear Teriyaki, Roasted Fingerling Potatoes, Seasonal Vegetable | \$28.00 |
| Arizona Steakhouse Prime Burger Half Pound Tri-Blend, Toasted Brioche Bun, Black Garlic Aioli, Pepper Thick Cut Bacon White Cheddar, Parmesan Truffle Fries | \$22.00 |
| Green Chile Corn Tamales Roasted Green Chile, Corn, Cheddar Cheese, Chili Rojas Sauce, Corn Relish V | \$16.00 |

GF Gluten Free V Vegetarian VG Vegan

Children 12 & under may enjoy half portion entrees at a discounted price. *Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

AZ Dinner

08.25.19