

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

- Southwest Caesar Salad** \$15.50
Romaine, Dried Corn, Black Beans
Tortilla Strips, Cotija Cheese
Southwest Caesar Dressing
- Southwest Shrimp Cocktail** \$14.50 **GF**
Sweet Poached Shrimp, Citrus, Onions
Peppers, Spicy Salsa
- Smoked Seafood-n-Cheese Dip** \$13.95
Smoked Seafood, Cream Cheese

- House Salad** \$13.95 **V**
Mixed Greens, Tomatoes, Cucumbers
Carrot, House-Made Citrus Vinaigrette
(1/2 Size available for \$7.00)
- Tortilla Black Bean Soup** \$9.95 **VG**
Black Beans, Hominy, Corn
Green Chili, Fire Roasted Tomatoes
Southwest Spices, Chipotle Pepper, Tortilla Strips

STRAIGHT FROM THE BROILER STATION

- Rib Eye Steak (12 oz)** \$46.95
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
- Herb Crusted Prime Rib (10 oz)** \$35.95
Fresh Batch Mashed Potatoes, Chef's Daily Vegetables, Au Jus
(Based on Availability)
- 1/2 LB Bison Burger** \$22.95
Lettuce, Tomato, Onion, Pickle, French Fries

FROM THE PAN & MORE

PLANT BASED

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

SWEET TREATS

- Apple Crisp with Vanilla Ice Cream** \$8.00 **G**
- Chocolate Molten Cake** \$9.00 **V**
- Cheesecake** \$7.25 **V**
Strawberry or Chocolate Topping, Whipped Cream
- Assorted Ice Cream** \$6.00 **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.

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CANYON CRAFT COCKTAILS

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|--|---------|
| Prickly Pear Margarita | \$11.00 |
| <i>Tequila , Triple Sec Prickly Pear Extract</i> | |
| Cherry Old Fashion | \$12.00 |
| <i>Bourbon, Bordeaux cherry Bitters, Orange</i> | |
| Elder Flower Collins | \$12.00 |
| <i>Gin, St Germain Lemon Club Soda</i> | |

THE GRAND CANYON MULES

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|---|---------|
| Kentucky Mule | \$13.00 |
| <i>Maker's Mark Bourbon Ginger Beer, Lime</i> | |
| Grand Canyon Mule | \$12.00 |
| <i>Western Son Vodka, Lime Goslings Ginger Beer</i> | |
| Shriveled Apple Mule | \$12.00 |
| <i>Jack Daniels Apple, Martinelli's Apple Cider Ginger Beer, Lime</i> | |

WINE BY VARIETALS

WHITE WINE

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|---|-------|
| <i>Sparkling Wine, Chandon, Brut (375 ml "Split")</i> | 42 |
| <i>Sparkling Wine, Domaine St Michelle, Brut, WA</i> | 38 |
| <i>Prosecco, La Marca, Italy</i> | 10/38 |
| <i>Pinot Grigio, Grand Canyon Private Label, CA</i> | 9/38 |
| <i>Riesling, Firestone, Monterey</i> | 11/44 |
| <i>Dayden Rose, Arizona Stronghold, Cornville AZ</i> | 13/55 |
| <i>Sauvignon Blanc, Wente, CA</i> | 13/52 |
| <i>Sauvignon Blanc, Duckhorn, Napa</i> | 65 |
| <i>White Blend, Conundrum, CA</i> | 68 |
| <i>Chardonnay, Grand Canyon Private Label, CA</i> | 9/38 |
| <i>Chardonnay, J Lohr Arroyo Seco, Monterey</i> | 11/48 |
| <i>Chardonnay, Sonoma Cutrer, Russian River Ranches</i> | 64 |

RED WINE

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|---|-------|
| <i>Pinot Noir, Kings Estate, Or (375ml "Split")</i> | 36 |
| <i>Pinot Noir, Hahn, CA</i> | 11/44 |
| <i>Malbec, Trivento Reserve, Mendoza</i> | 9/37 |
| <i>Merlot, Ferrari-Carrano, Sonoma</i> | 14/58 |
| <i>Merlot, Oberon, Napa</i> | 74 |
| <i>Meritage, Hayes Valley, Central Coast</i> | 11/48 |
| <i>Cabernet Sauvignon, Grand Canyon Private Label, CA</i> | 9/38 |
| <i>Cabernet Sauvignon, Serial, CA</i> | 56 |
| <i>Cabernet Sauvignon, Arizona Stronghold, Cornville AZ</i> | 14/58 |
| <i>Cabernet Sauvignon, Rutherford Hill, Napa</i> | 97 |

BEER ON DRAUGHT

16oz Draft Beers \$8.00

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| <i>Knotty Nut Brown Ale, THAT Brewing Co, Pine, AZ</i> | <i>Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ</i> |
| <i>Prickly Pear IPA, Grand Canyon Brewing Co, Williams, AZ</i> | <i>Pilsner, Grand Canyon Brewing Co, Williams, AZ</i> |
| <i>Prickly Paradise Cider, 2 Towns Ciderhouse, Corvallis, OR</i> | <i>Amber Ale, Oak Creek Brewing Co, Sedona, AZ</i> |

16oz Domestic Beers \$7.00

Coors Light Lager, Golden, CO

12oz Canned Beers \$7.50

Modelo, Especial, Mexico

Trailhead IPA

Grand Canyon Pilsner

Alternative Canned Spirits \$6.00

White Claw, Black Cherry, Seltzer

Angry Orchard, Hard Apple Cider

Non-Alcoholic Beverage \$7.50

Athletic Light

(Drinking Alcoholic Beverages including Distilled Spirits, Beer and Wine during Pregnancy can cause Birth Defects.)