

# 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 Strip, 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  
Butter Garlic Crostini

**House Salad** \$13.95 **V**  
Mixed Greens, Tomatoes, Cucumbers  
Carrots, House-Made Citrus Vinaigrette

**Tortilla Black Bean Soup** \$9.95 **VG**  
Black Beans, Hominy, Corn  
Green Chili, Fire Roasted Tomatoes  
Southwest Spices, Chipotle Pepper, Tortilla Strips

**House Side Salad** \$7.00 **V**  
Mixed Greens, Tomatoes, Cucumbers  
Carrots, House-Made Citrus Vinaigrette

## EAT WITH YOUR HANDS!

*\* Udi Gluten Free Bun available upon request*

**Shaved Prime Rib Sandwich** \$20.95  
Brioche, Swiss Cheese, Pepper & Onion, Au Jus, French Fries

**Sonoran Turkey Bacon Wrap** \$17.95  
Turkey, Bacon, Cheddar, Romaine, Tomato  
Red Onion, Spicy Ranch, French Fries

**Steakhouse Double Cheeseburger** \$17.95 **\*GF**  
Two Patties, Cheddar Cheese  
Lettuce, Tomato, Onion, Pickle, French Fries  
*Add Bacon for Additional \$2.00*

**BBQ Pulled Pork Sandwich** \$16.95 **\*GF**  
Pulled Pork, Prickly Pear BBQ Sauce, French Fries, Coleslaw

**Fried Chicken Sandwich** \$13.25  
Lettuce, Tomato, French Fries, Coleslaw

## PLANT BASED

**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 Vegetables  
Ancient Grain Quinoa Blend, Rice

**Beyond Burger** \$15.00 **V, \*GF**  
Cheddar, Lettuce, Pickle, Onion, Tomato, French Fries

## STEAKHOUSE TREATS

**Rib Eye Steak (12 oz)** \$46.95  
Fresh Batch Mashed Potatoes, Herb Butter  
Chef's Daily Vegetables, Beef Gravy

**New York Strip Steak (10 oz)** \$46.95  
Fresh Batch Mashed Potatoes, Herb Butter  
Chef's Daily Vegetables, Beef Gravy

**Pan Seared Salmon** \$31.95  
Southwest Rice, Chef's Daily Vegetable  
Prickly Pear Compound Butter

**1/2 LB Bison Burger** \$22.95  
Lettuce, Tomato, Onion, Pickle, French Fries

## SWEET TREATS

**Chocolate Molten Cake** \$9.00 **V**

**Apple Crisp with Vanilla Ice Cream** \$8.00 **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.*

# ARIZONA STEAKHOUSE

GRAND CANYON, AZ

## CANYON CRAFT COCKTAILS

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

## THE GRAND CANYON MULES

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

## WINE BY VARIETALS

### WHITE WINE

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

### RED WINE

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

## BEER ON DRAUGHT

### 16oz Draft Beers \$8.00

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

### 16oz Domestic Beers \$7.00

Coors Light Lager, Golden, CO
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### 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
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*(Drinking Alcoholic Beverages including Distilled Spirits, Beer and Wine during Pregnancy can cause Birth Defects.)*