

# 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.

## STARTER

**Southwest Tortilla Soup** \$10 *VG,GF*  
Black Beans, Hominy, Corn  
Green Chili, Fire Roasted Tomatoes  
Southwest Spices, Chipotle Pepper, Tortilla Strips

**Dungeness Crab Cake** \$14  
Avocado Mango Salsa, Cabbage Slaw  
Our own Jocelyn Sauce

**Grilled Artichoke** \$14 *V*  
Lemon-Caper, Basil Remoulade

**Crispy Canyon Shrimp** \$16  
Tossed in our own Jocelyn Sauce  
(Sweet & Spicy Siracha Aioli)

**Arizona Steak Roll** \$9  
Stuffed Eggroll w Tenderloin, Ribeye & Striploin  
Wild Mushroom, Fresh Sage  
House Jocelyn & Chipotle Sauce

**Seared Ahi** \$16 *GF*  
Seared Ahi Tuna Filet, Gluten Free Soy Sauce  
House-Made Southwest Spice Blend  
Wasabi Paste & Pickled Ginger

## STRAIGHT FROM THE BROILER STATION

*Served w Chef's Daily Vegetable,  
Choice of Fresh Garlic Mashed Potato or  
Hatch Green Chili Mac & Cheese*

**\*Rib Eye Steak (12 oz)** \$55 *GF*  
Charbroiled topped with Chef's Butter

**\*Beef Tenderloin (6 oz)** \$52 *GF*  
Charbroiled topped w Chef's Butter

**\*New York Strip Steak (10 oz)** \$49 *GF*  
Charbroiled topped w Chef's Butter

**Boneless Beef Short Ribs** \$46 *GF*  
Slow Braised & Topped w Wild Mushroom Demi-Glaze

**1/2 Rack Baby Back Rib** \$34 *GF*  
Dry Rubbed & Served w Signature BBQ Sauce

**\*Herb Crusted Prime Rib (10 oz)** \$39 *GF*  
Slow Roasted & Served w Au Jus  
(Based on Availability)

### Choice of Side \$5

Sauteed Wild Mushrooms  
Caramelized Onions  
Wild Mushroom Demi Glaze  
Fried Cactus & Jalapeno  
Blue Cheese Cream Sauce  
Chipotle Mascarpone Polenta

## GREENS

*Add Chicken to any Salad for \$5*

**Prickly Pear Cactus Salad** \$14 *VG,GF*  
Diced Tomato, Onions, Jalapeno, Mixed Greens  
Pickled Onions, Yellow Bell Pepper, Cilantro & Lime Juice

**House Salad** \$14 *VG,GF*  
Mixed Greens, Tomatoes, Cucumbers  
Carrot, House-Made Citrus Vinaigrette  
(1/2 size available for \$8.00)

**Southwest Caesar Salad** \$16  
Romaine, Dried Corn, Black Beans  
Tortilla Strips, Cotija Cheese  
Southwest Caesar Dressing  
(1/2 size available for \$9)

**\*Smoked Salmon Salad** \$19  
Mixed Greens, Fresh Basil, Dried Corn, Avocado  
Marinated Cherry Tomato, Couscous, Cucumber  
Lemon-Caper-Basil Remoulade

## FROM THE PAN & MORE

**Crusted Steelhead Trout** \$38  
(Four-Star Best Aquaculture Practices (BAP) Certified)  
Colorful Couscous-encrusted Steelhead Filet  
Lemon Thyme Butter Cream Sauce  
Chipotle Mascarpone Polenta  
Sauteed Rainbow Swiss Chard

**\*Pan Seared Steelhead Trout** \$34 *GF*  
(Four-Star Best Aquaculture Practices (BAP) Certified)  
Southwest Rice, Chef's Daily Vegetable  
Prickly Pear Compound Butter

**Shrimp Scampi Diablo** \$32  
Linguine Pasta, Chefs' Daily Vegetable

**Roasted Half Chicken** \$28 *GF*  
Southwest Rice, Tequila Cactus Sauce  
Chefs' Daily Vegetable

**Sonoran Turkey Bacon Wrap** \$19  
Turkey, Bacon, Cheddar  
Tomato, Red Onion, Romaine

## PLANT BASED

**Pumkin Seed Pesto Pasta** \$24 *VG*  
Linguine Pasta tossed w Seared Cherry Tomato  
Cilantro, Pumpkin Seed & Jalapeno Pesto

**Green Chile Corn Tamales** \$21 *V,GF*  
Ranchero Sauce, Cotija Cheese, Lime Crema  
Avocado Mango Salsa, Southwest Rice

**# Protein Bowl** \$18 *VG, V,GF*  
Chipotle Mascarpone Polenta or Southwest Rice  
Marinated Grilled Squash, Grilled Sweet Potato  
Pan Seared Tofu, House-Made Chipotle Agave

## SWEET TREATS

**Panna Cotta** \$12  
Silky smooth, Chilled Vanilla Cream  
House-made Chambord Berry Sauce, Seasonal Fruits

**Cheesecake** \$10 *V*  
Mixed Berries w Chocolate or Caramel Sauce

**Chocolate Molten Cake** \$9 *V*

**Apple Crisp w Vanilla Ice Cream** \$8 *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. Allergen Information for all food available upon request.*

