

# 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 for \$5 & Grilled Salmon or Skirt Steak for \$12

### Southwest Tortilla Soup \$10 VG, GF

Black Beans, Hominy, Corn  
Green Chili, Fire Roasted Tomatoes  
Southwest Spices, Chipotle Pepper, Tortilla Strips

### 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)

## STEAKHOUSE TREATS

### \*Rib Eye Steak \$55 GF

12 oz Cut topped w Chef's Butter  
Fresh Garlic Mashed Potatoes,  
Chef's Daily Vegetables

### \*New York Strip Steak \$49 GF

10 oz Cut topped w Chef's Butter  
Fresh Garlic Mashed Potatoes,  
Chef's Daily Vegetables

### \*Pan Seared Steelhead Trout \$34 GF

(Four-Star Best Aquaculture Practices (BAP) Certified)  
Southwest Rice, Prickly Pear Compound Butter  
Chef's Daily Vegetable

## PLANT BASED

### Pumpkin 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 Sauce

### # Beyond Burger \$18 V

Cheddar, Lettuce, Pickle, Onion, Tomato  
Choice of French Fries or Side Salad

### Seared Ahi \$16 GF

Seared Ahi Filet, GF Soy Sauce  
Southwest Agave Spice Blend  
Wasabi Paste & Pickled Ginger

### \*Smoked Salmon Salad \$19

Mixed Greens, Fresh Basil, Dried Corn, Avocado  
Marinated Cherry Tomato, Couscous, Cucumber  
Lemon-Caper-Basil Remoulade

## SANDWICHES & BURGER

#Udi Gluten Free Bun available upon request

### \*1/2 LB Bison Burger \$23

Lettuce, Tomato, Onion, Pickle, French Fries

### Shaved Prime Rib Sandwich \$21

Baguette, Swiss Cheese, Pepper & Onion  
Au Jus, French Fries

### Sonoran Turkey Bacon Wrap \$19

Turkey, Bacon, Cheddar, Romaine, Tomato  
Red Onion, Spicy Ranch, French Fries

### \*# Steakhouse Double Cheeseburger \$19

Two Patties, Cheddar Cheese  
Lettuce, Tomato, Onion, Pickle, French Fries  
Add Bacon for Additional \$2.00

### # BBQ Pulled Pork Sandwich \$18

Pulled Pork, Prickly Pear BBQ Sauce  
French Fries, Coleslaw

## SWEET TREATS

### Cheesecake \$10 V

Mixed Berries w Chocolate or Caramel Sauce

### Chocolate Molten Cake \$9 V

### Apple Crisp w Vanilla Ice Cream \$8 V

### Assorted Ice Cream \$6 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.

