

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.

APPETIZER

Grilled Pretzel Board \$18
Wild Game Meat Brat
Spicy Peach Chutney
Fire Roasted Molcajete Cheese Sauce

Southwest Soup \$10 *VG, GF*
Black Beans, Hominy, Corn
Green Chili, Chipotle Pepper

Steamed Mussels \$22
White Wine, Garlic Butter Sauce

Aloha Seared Ahi \$16 *GF*
Wasabi Paste & Pickled Ginger
Agave, Southwest Spices

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

Arizona Steak Roll \$15
Stuffed with Tenderloin, Ribeye
Wild Mushroom, Fresh Sage
House Jocelyn & Chipotle Sauce

CRISP & FRESH

Add Tofu or Chicken for \$5 or Salmon, Shrimp or Strip Steak for \$12 to any Salad

Blue Pine Salad \$20 *GF*
Bacon, Egg, Iceberg Lettuce, Marinated Tomato
Pine Nuts, Blue Cheese Dressing

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

Southwest Caesar Salad \$20 *GF*
Romaine, Dried Corn, Black Beans, Tortilla Strips
Cotija Cheese, Southwest Caesar Dressing
(1/2 size available for \$9)

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

ENTRÉE

Served with 2 Choices of Compliments or add more for \$5 each

Bison Ribeye (12 oz) *GF*
Charbroiled topped with Wild Mushroom Demi \$68

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

***Beef Tenderloin (6 oz)** *GF*
Charbroiled topped with Cowboy Butter \$52

***New York Strip Steak (10 oz)** *GF*
Charbroiled topped with Cowboy Butter \$51

Boneless Beef Short Ribs *GF*
Braised with Wild Mushroom Demi \$46

***Herb Crusted Prime Rib (10 oz)** *GF*
Slow Roasted & Served with Au Jus \$41
(Based on Availability)

Skirt Steak (6 oz.) *GF*
Served with Spicy Chimichurri \$38

Plant Based

Pumpkin Seeds Pesto Pasta \$24 *VG*
Linguine Pasta tossed w Seared Cherry Tomato
Cilantro, Garlic Confit, Pumpkin Seeds & Jalapeno

Green Chile Corn Tamales \$22 *V, GF*
Choice of Coconut Black Rice or Spaghetti Squash
Ranchero Sauce, Cotija Cheese, Lime Crema, Avocado

Protein Bowl \$18 *VG, GF*
Spaghetti Squash or Black Coconut Rice
Grilled Sweet Potato, Pan Seared Tofu
House-Made Chipotle Agave Sauce
Marinated Grilled Squash

TOP YOUR STEAK

Crab Oscar \$13
Grilled Shrimp \$12
Wild Mushroom \$9
Demi Glaze \$6
Blue Cheese Sauce \$6
Fried Cactus & Jalapeno \$5

COMPLIMENTS

Baked Potato
(\$5 for Loaded Potato)
Hatch Mac & Cheese
Roasted Asparagus
Spaghetti Squash
Coconut Black Rice

From The Pan & More

Pan Seared Barramundi \$39 *GF*
Coconut Black Rice, Wolfberry Beurre Blanc

Glazed Rock Hen \$38 *GF*
Prickly Pear, Blue Corn "Nokake", Grilled Squash

Colorful Crusted Steelhead \$35
(Four-Star Best Aquaculture Practices (BAP) Certified)

Couscous Crust, Roasted Asparagus
Chipotle Mascarpone Polenta
Lemon Butter Sauce

1/2 Rack Baby Back Rib \$34 *GF*
Butter Baked Potato, Prickly Pear Glaze

Sonoran Turkey Bacon Wrap \$19
Turkey, Bacon, Cheddar, Tomato, Red Onion
Romaine, Spicy Ranch Dressing, French Fries

*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.

