## ARIZONA STEAKHOUS GRAND CANYON.

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.

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

**APPETIZER** 

# 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

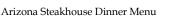
1/2 Rack Baby Back Rib \$34 GF Butter Baked Potato, Prickly Pear Glaze

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 aluten-free while precautions will be taken. Allergen Information for all food available upon request.





Spring 2025