

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 Tofu or Chicken for \$5 & Grilled Salmon, Shrimp or Strip Steak for \$12

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

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

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

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

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

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

STEAKHOUSE TREATS

***Rib Eye Steak** \$55 *GF*
12 oz Cut topped w Cowboy Butter
Fresh Garlic Mashed Potatoes,
Chef's Daily Vegetables

***New York Strip Steak** \$49 *GF*
10 oz Cut topped w Cowboy butter
Fresh Garlic Mashed Potatoes
Chef's Daily Vegetables

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

PLANT BASED

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

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

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

Black Bean Burger \$18 *V*
Cheddar, Lettuce, Pickle, Onion, Tomato
Choice of French Fries or Side Salad

SANDWICHES & BURGER

#Udi Gluten Free Bun available upon request

***1/2 LB Bison Burger** \$23
Lettuce, Tomato, Onion, Pickle, French Fries
Poblano Pepper, Swiss & Cheddar, Canyon Sauce

Shaved Prime Rib Sandwich \$21
Ciabatta, 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 Cheeseburger** \$19
Cheddar Cheese, Lettuce, Tomato, Onion
Pickle, French Fries, Canyon Sauce
Add Bacon for Additional \$2.00

BBQ Pulled Pork Sandwich \$18
Pulled Pork, Prickly Pear BBQ Sauce
French Fries, Coleslaw

SWEET TREATS

Bread Pudding \$14 *V*
Japanese Milk Bread, Rum
Vanilla bean Ice Cream

Panna Cotta \$12
Silky smooth Chilled Vanilla Cream
Wild Berry Agave Sauce

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

Chocolate Molten Cake \$9 *V*

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

Assorted Ice Cream or Sorbet \$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.

