

ARIZONA'S

STEAKS ♦ CHOPS ♦ SEAFOOD

AT ARIZONA'S OUR UNCOMPROMISING STANDARDS MAKE OUR QUALITY UNIQUE. THAT'S WHY WE USE ONLY USDA CHOICE MID-WESTERN GRAIN FED BEEF AGED TO OUR EXACT SPECIFICATIONS. WE HAND CUT OUR BEEF IN-HOUSE AND GRILL OVER ALL NATURAL HICKORY WOOD. WE SERVE ONLY GENUINE IDAHO BAKED POTATOES, SIMMER HOMEMADE CHICKEN STOCK OVER 8 HOURS FOR OUR SOUPS AND USE ONLY GENUINE REGGIANO PARMESAN CHEESE. WE SERVE PREMIUM LIQUORS IN OUR WELL DRINKS AS WELL AS USE FRESH SQUEEZED JUICES.

STARTERS

THICK CUT ONION RINGS - HAND BATTERED SWEET ONIONS CRISP FRIED, SERVED WITH DIPPING SAUCE. \$7.95

SPINACH & ARTICHOKE DIP- SERVED WITH WHITE CORN TORTILLAS & SALSA. \$8.95

FLASH FRIED CALAMARI - TOSSED IN A SWEET & SPICY CHIPOTLE GLAZE. \$8.95

DENVER LAMB RIBS - HONEY SOY GLAZED. \$9.95

HICKORY SMOKED SALMON - SERVED WITH CREOLE REMOULADE. \$9.95

TEMPURA SHRIMP BASKET- TEMPURA FRIED ECUADORIAN WHITE SHRIMP OVER FRIES, SERVED WITH HONEY MUSTARD HORSERADISH DIPPING SAUCE. \$9.95

JUMBO LUMP CRABCAKE- PAN SEARED WITH CREOLE REMOULADE. \$12.95

SIDES

SHOESTRING FRENCH FRIES \$2.95

GARLIC MASHED POTATOES \$2.95

OVEN BAKED BEANS \$2.95

COLESLAW \$2.95

CORN SOUFFLÉ \$2.95

JALAPENO CHEESE GRITS \$2.95

CREAMED CORN \$2.95

CREAMED SPINACH \$3.50

BLACK BEANS & BROWN RICE \$3.50

SEASONAL SAUTEED VEGETABLES \$3.50

CHORIZO MAC-N-CHEESE \$3.50

PREMIUM SIDES

LOADED BAKED POTATO \$3.95

SWEET POTATO HASH BROWNS \$3.95

DESSERTS

KEY LIME PIE - HOMEMADE & TOPPED WITH WHIPPED CREAM. \$5.95

FRESH BAKED BROWNIE - CHOCOLATE BROWNIE A LA MODE. \$6.95

ARIZONA'S APPLE-PECAN WALNUT COBBLER - TOPPED WITH VANILLA BEAN ICE CREAM. \$6.95

TEMPERATURE CHART

RARE.....RED, COOL CENTER

MEDIUM RARERED, WARM CENTER

MEDIUM.....PINK CENTER

MEDIUM WELL.....SLIGHTLY PINK CENTER

WELL DONE..COOKED TO CENTER, NO PINK

SALADS AND SOUPS

All salads are served with one of Arizona's homemade signature salad dressings- Buttermilk-Garlic, Honey-Mustard, Blue Cheese, 1000 Island, Balsamic Vinaigrette, Three-Herb Vinaigrette and Honey-Lime Vinaigrette

HOMEMADE SOUPS - Made fresh daily. \$4.95

ARIZONA'S HOUSE SALAD - Iceberg, romaine, red cabbage, carrots, bacon, vine ripe tomatoes and croutons. \$6.95

ARIZONA'S CAESAR SALAD - Crisp romaine tossed with our homemade Caesar dressing and croutons. \$6.95
Add sliced grilled chicken \$4 Whole chicken breast \$6 Grilled shrimp \$7 Grilled salmon \$10 Grilled tuna \$14

SOUP AND SALAD - Choice of today's soup with our Arizona House or Caesar Salad. \$9.95

GRANNY SMITH APPLE SALAD - Field greens, gorgonzola cheese, pecans, red grapes, green apples and Port Wine vinaigrette. \$9.95

HICKORY GRILLED CHICKEN SALAD - Our Arizona House Salad mix with tender grilled chicken layered with tortilla strips, Honey-Lime vinaigrette and a spicy peanut sauce. \$10.95

THE BLUE DOOR SALAD - Our Arizona House Salad mix with chicken tenders, avocado, bacon, chopped egg and tomatoes. \$10.95

HOMEMADE CHICKEN SALAD - Our original homemade chicken salad mix over field greens with shaved almonds and an orange vinaigrette. \$9.95

GRILLED PACIFIC AHI TUNA - Encrusted with black pepper, sesame and coriander served with field greens, mango and avocado. \$14.95

VEGETABLE PLATE - Grilled zucchini, black beans and brown rice, garlic mashed potatoes and Southwestern veggie sauté. \$9.95

BURGERS AND SANDWICHES

Our burgers and sandwiches are made from the freshest ingredients and served with your choice of one side item. Substitute an Idaho baked potato or Sweet potato hashbrowns.....\$2.00

HICKORY BURGER - 8 oz. Angus chuck, Wisconsin cheddar, lettuce, tomato, onion, mustard, mayo and pickle served on a toasted egg bun. \$8.95

QUESO BURGER - 8 oz. Angus chuck with pepper jack queso, fried jalapenos, served on Texas toast. \$8.95

THE ZANE GREY - 8 oz. Angus chuck, loaded with bacon and grated cheddar, served with a side of our homemade hickory sauce. \$9.95

MARBLE CANYON BURGER - 8 oz. Angus chuck loaded with lettuce, tomato, red onion, crisp bacon, blue cheese and sautéed mushrooms. \$9.95

ALLEN STREET SPECIAL - 6 oz. marinated grilled boneless chicken breast topped with Sonoma Jack or Cheddar, lettuce, mayo, tomato and red onion. \$8.95

OAK CREEK CHOPPED PORK SANDWICH - Slowly smoked over natural hickory until fork tender, served on a toasted egg bun with cole slaw and pickles. \$9.95

CARNITA'S ARIZONA CLUB - Cure 81 ham, hickory grilled chicken, bacon, two cheeses, lettuce, tomato and seasoned mayo, served on seven grain bread. \$9.95

ARIZONA DIP - Thinly shaved prime rib with JJ Casone bread, Sonoma Jack cheese, served with au jus. \$10.95

STEAKS AND CHOPS

ARIZONA'S SIGNATURE SIRLOIN - "Our House Special" 10 oz. aged to Arizona's exact specifications, Jacardi tenderized, marinated with Dole pineapple juice, brown sugar, ginger and soy. \$19.95

FATHER KINO'S FILET - Aged "center cut" beef tenderloin, tobacco onions, veal jus. 8 oz. \$28.95

KANSAS CITY STRIP - 14 oz. strip loin seared over hickory wood, tobacco onions, veal jus. \$28.95

MARY KATHRYN'S RIBEYE - 14 oz. richly marbled, tobacco onions, veal jus. \$26.95

"BONE IN" RIBEYE - 20oz. flavorful cut, well marbled, tobacco onions, veal jus. \$30.95

PORK CHOP - 12 oz. seasoned, pan seared, and oven roasted with sweet potato hash browns and cinnamon apples. \$19.95

Add a Shrimp Skewer \$7 Crab Cake \$10 Grilled Salmon \$10 Grilled Tuna \$14

AGED PRIME RIB

Our premier prime cut slowly roasted on the bone for extra flavor. Served after 5pm.
10 oz./\$24.95 ~~~ 20 oz./\$30.95

*Above steaks and chops served with House or Caesar Salad and your choice of one side.
Bone for Your Dog ~ No Charge*

ENTREES

BBQ CHICKEN GRILL - 10 oz. hickory grilled skin-on chicken breast, brushed with BBQ sauce and served with a side of homemade Hickory sauce. \$12.95

CHICKEN TENDERS PLATTER - Chicken tenders hand battered and crisp-fried, served with hickory and dijon sauce. (served with two sides or one Idaho baked potato) \$14.95

SCOTTSDALE CHICKEN - Hickory grilled boneless skin on breast topped with Hormel bacon, Sonoma Jack and Wisconsin Cheddar with our homemade honey-dijon sauce. \$16.95

OAK CREEK CHOPPED PORK PLATTER - Slowly smoked over natural hickory until fork tender, served with corn soufflé and homemade BBQ sauce. \$14.95

ARIZONA'S "ORIGINAL RECIPE" BABYBACK RIBS - Grilled over hickory and basted with our homemade barbecue sauce. (served with two sides or one Idaho baked potato) \$21.95

HICKORY GRILLED "ATLANTIC" SALMON - Served over jalapeno cheese grits and topped with spinach sautéed with Thai chili sauce. \$18.95

ARIZONA FISH & CHIPS - Low country style fried or grilled Tilapia with cole slaw, shoestring fries and dill tartar sauce. \$18.95

TEMPURA FRIED SHRIMP PLATTER - Tempura fried Ecuadorian white shrimp, served with honey mustard horseradish dipping sauce. \$18.95

JUMBO LUMP CRABCAKES - Pan seared, served with black bean and corn salad with creole remoulade. \$24.95

TEMPURA FRIED "COLD WATER" LOBSTER TAIL - Served with a honey mustard horseradish dipping sauce. (1 tail) \$16, (2 tails) \$32

*Above entrees served with your choice of one side. Substitute an Idaho baked potato or Sweet potato hashbrowns \$2.00
Add a House or Caesar Salad to above entrees \$3.95*

PASTA

PASTA SEDONA - Bowtie pasta with shaved grilled chicken, mushrooms and sundried tomatoes in a roasted garlic cream sauce. \$14.95

HICKORY GRILLED CHICKEN & SHRIMP - "Just say C&S." Grilled chicken and shrimp served over a bed of linguine with a light tomato-basil cream sauce. \$18.95

ARIZONA RUSTICA - Penne pasta, sautéed sausage, peppers & onions, basil, oregano & mozzarella cheese in a spicy marinara. \$14.95
Add a House or Caesar Salad to above entrees \$3.95

Children's menu upon request • An 18% gratuity will be added to parties of six or more adults.

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CHARDONNAY

LEAPING HORSE, CHARDONNAY, CALIFORNIA	\$6.50	\$26.00
HESS, CHARDONNAY, MONTEREY, CALIFORNIA	\$7.00	\$28.00
LIBERTY SCHOOL, CHARDONNAY, CENTRAL COAST CALIFORNIA	\$8.00	\$32.00
SONOMA CUTRER "RUSSIAN RIVER", CHARDONNAY, CALIFORNIA	\$10.00	\$40.00
NEWTON "RED LABEL", CHARDONNAY, CARNEROS CALIFORNIA		\$42.00
FERRARI-CARANO, CHARDONNAY, ALEXANDER VALLEY CALIFORNIA		\$58.00

SAUVIGNON BLANC

CASA LAPOSTLE, SAUVIGNON BLANC, CHILE	\$6.50	\$26.00
HONIG, SAUVIGNON BLANC, NAPA VALLEY CALIFORNIA	\$7.50	\$30.00
FERRARI - CARANO FUME, BLANC, SONOMA CALIFORNIA		\$34.00
BRANCOTT, SAUVIGNON BLANC, NEW ZEALAND		\$38.00

OTHER WHITES

LEAPING HORSE, WHITE ZINFANDEL, CALIFORNIA	\$5.50	\$22.00
SARTORI, PINOT GRIGIO, ITALY	\$6.50	\$26.00
J. LOHR "BAY MIST", WHITE RIESLING, ARROYO SECO CALIFORNIA	\$7.00	\$28.00
MOSCATO D ASTI, MOSCATO, ITALY	\$8.50	\$34.00
CASTELLO DE POGGIO, MOSCATO, ITALY	\$9.00	\$36.00
THOMAS HALBY RIESLING, NAPA VALLEY CALIFORNIA	\$10.00	\$40.00
CONUNDRUM, WHITE BLEND, CALIFORNIA		\$42.00
SANTA MARGHERITA, PINOT GRIGIO, ITALY		\$56.00

MERLOT

LEAPING HORSE, MERLOT, CALIFORNIA	\$6.50	\$26.00
BLACKSTONE, MERLOT, CALIFORNIA	\$7.25	\$29.00
ROSEMOUNT, MERLOT, AUSTRALIA	\$8.50	\$34.00
MANTANZAS CREEK, MERLOT, SONOMA CALIFORNIA	\$10.00	\$40.00
FIRESTONE, MERLOT, SANTA YNEZ VALLEY CALIFORNIA		\$46.00
ROBERT SINSEY "LOS CARNEROS", MERLOT, NAPA VALLEY CALIFORNIA		\$54.00

CABERNET SAUVIGNON

LEAPING HORSE, CABERNET SAUVIGNON, CALIFORNIA	\$6.50	\$26.00
LYETH, CABERNET SAUVIGNON, SONOMA CALIFORNIA	\$7.00	\$28.00
ESTANCIA ESTATES, CABERNET SAUVIGNON, PASO ROBLES CALIFORNIA	\$8.00	\$32.00
"DYNAMITE", CABERNET SAUVIGNON, NORTH COAST CALIFORNIA	\$10.00	\$40.00
HESS "ALLOMI RANCH", CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA		\$50.00
FERRARI CARANO "TRESOR", CABERNET SAUVIGNON, ALEXANDER VALLEY CALIFORNIA		\$60.00

PINOT NOIR

MIRASSOU, PINOT NOIR, CALIFORNIA	\$6.50	\$26.00
FIVE RIVERS, PINOT NOIR, CENTRAL COAST, CALIFORNIA	\$8.00	\$32.00
DAVID BRUCE, PINOT NOIR, CENTRAL COAST CALIFORNIA		\$46.00
CONO SUR "20 BARRELS", PINOT NOIR, CASABLANCA VALLEY, CHILE		\$54.00

RED ZINFANDEL

RAVENSWOOD "VINTERS BLEND", ZINFANDEL, CALIFORNIA	\$6.50	\$26.00
RANCHO ZABACO "HERITAGE VINES", RED ZINFANDEL, SONOMA CALIFORNIA	\$8.00	\$32.00
RIDGE "THREE VALLEYS" ZINFANDEL, SONOMA CALIFORNIA		\$38.00
SIN ZIN, ALEXANDER VALLEY CALIFORNIA		\$42.00

OTHER REDS

PENFOLDS "THOMAS HYLAND", SHIRAZ, AUSTRALIA	\$7.25	\$29.00
FRANCIS COPPOLA, CLARET, CENTRAL COAST CALIFORNIA	\$8.50	\$34.00
PENFOLDS "BIN 389", CABERNET-SHIRAZ, AUSTRALIA		\$52.00

CHAMPAGNE AND DESSERT WINES

MUMM NAPA BRUT PRESTIGE, NAPA VALLEY CALIFORNIA	\$10.00	\$40.00
MOET & CHANDON "WHITE STAR", FRANCE		\$72.00
MOET & CHANDON "WHITE STAR", FRANCE 375ML.		\$36.00
VEUVE CLIQUOT "YELLOW LABEL", FRANCE		\$100.00
VEUVE CLIQUOT "YELLOW LABEL", FRANCE 375ML.		\$50.00
CONCHA Y TORO LATE HARVEST, SAUVIGNON BLANC, MAULE VALLEY CHILE 375ML.		\$22.00
QUADY, ESSENSIA CALIFORNIA		\$26.00
GEYSER PEAK "HENRY'S RESERVE", SHIRAZ PORT, ALEXANDER VALLEY CALIFORNIA 375ML.		\$34.00

WE ACCEPT AMERICAN EXPRESS, DISCOVER, MASTERCARD AND VISA CREDIT CARDS. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ADULTS. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
WE SINCERELY APPRECIATE YOUR BUSINESS.

SPECIALTY MARGARITAS

PRICKLY PEAR MARGARITA
PRICKLY PEAR JUICE, SAUZA CONMEMORATIVO TEQUILA, TRIPLE SEC, SOUR MIX, FRESH LEMON & LIME JUICE SERVED ON THE ROCKS

PATRON SILVER PERFECT MARGARITA
PATRON SILVER TEQUILA, TRIPLE SEC, FRESH LEMON & LIME JUICE SERVED ON THE ROCKS

CLASSIC TEXAS MARGARITA
1800 TEQUILA, SOUR MIX, FRESH LEMON & LIME WITH GRAND MARNIER SERVED ON THE ROCKS

MARTINIS

CLASSIC MARTINI
BOMBAY SAPPHIRE GIN, DRY VERMOUTH & OLIVES

ONE DIRTY MARTINI
KETLE ONE VODKA, OLIVE JUICE GARNISHED WITH BLEU CHEESE STUFFED OLIVES

COSMOPOLITAN
GREY GOOSE L'ORANGE, TRIPLE SEC & CRANBERRY JUICE WITH A SPLASH OF FRESH LIME JUICE

GREEN APPLLETINI
VOX GREEN APPLE, TRIPLE SEC, DEKUYPER SOUR APPLE PUCKER, GARNISHED WITH A SLICE OF GRANNY APPLE

GEORGIA PEACH MARTINI
RANJI ORGANIC VODKA, DEKUYPER PEACH SCHNAPPS, TRIPLE SEC, ORANGE & CRANBERRY JUICE

STONECREST FUSION
FRIS VODKA INFUSED WITH FRESH PINEAPPLE & BLACKBERRIES

KEY LIME MARTINI
ABSOLUT VANILLA, DEKUYPER VANILLA SCHNAPPS, SOUR MIX & A SPLASH OF CREAM GARNISHED WITH A TWIST OF LIME

BLUE HAWAIIAN MARTINI
PARROT BAY RUM, SOUR, ORANGE JUICE & BLUE CURACAO

RASPBERRY LEMON DROP
KETEL ONE CITROEN, FRESH LEMON JUICE, CHAMBORD, TRIPLE SEC & A SPLASH OF SPRITE, SERVED IN A SUGAR RIM & GARNISHED WITH A TWIST

CREAMSICLE
KETEL ONE ORANJE, TRIPLE SEC, ORANGE JUICE & HALF 'N' HALF

TYRONE
TYKU, VOX VODKA, PATRON, SOUR MIX & ISLAND PUNCH

STORMY NIGHT
EFFEN BLACK CHERRY VODKA, DEKUYPER ISLAND PUNCH, DEKUYPER WATERMELON, SOUR MIX, GARNISHED WITH A SUGAR RIM

PERFECT POMEGRANATE MOJITO
TYKU, BACARDI, MINT LEAVES & POMEGRANATE LIQUEUR

REMY SIDE CAR
REMY VSOP, TRIPLE SEC, ORANGE JUICE, SOUR & LIME JUICE

CREME BRULEE
CRUZAN VANILLA RUM, FRANGELICO, DEKUYPER BUTTERSOTCH SCHNAPPS & HALF 'N' HALF

CHOCOLATE MARTINI
GODIVA DARK AND WHITE LIQUOR, CREME DE COCOA IN A CHOCOLATE RIMMED MARTINI GLASS

HOUSE POURS

CUERVO TEQUILA	RON CARLOS RUM
GILBEY'S GIN	EVAN WILLIAMS BOURBON
GILBEY'S VODKA	SCORSBY SCOTCH

DRAFT BEERS

AMSTEL LIGHT	SAM ADAMS "SEASONAL"
COORS LIGHT	STELLA ARTOIS
SWEETWATER	NEWCASTLE BROWN ALE

BOTTLED BEERS

AMSTEL LIGHT	MICHELOB ULTRA
BASS	MILLER LITE
BUDWEISER	MILLER GENIUNE DRAFT
BUD LIGHT	O'DOULS
CORONA	SAPPORO
HEINEKEN	

FRESH SQUEEZED LEMONADE

LEMON OR STRAWBERRY \$2.95