

DINNER MENU

ARIZONA'S

SOUTHWESTERN GRILL

WWW.THEARIZONASTEAKHOUSE.COM

STARTERS

HOMEMADE POTATO CHIPS Served with blue cheese.	\$7.95
ARIZONA CHEESE FRIES Topped with Jack, cheddar, bacon and scallions served with buttermilk -garlic dressing.	\$7.95
ONION RINGS Hand battered sweet onions crisp fried, served with dipping sauce.	\$7.95
AZ CLASSIC CHICKEN WINGS Buffalo style with carrots and celery.	\$7.95
SPINACH AND ARTICHOKE DIP Served with white corn tortillas, salsa and sour cream.	\$8.95
CALAMARI Tossed in a sweet and spicy chipotle glaze with fresh lime.	\$8.95
PULLED PORK NACHOS Served with jalapeno cole slaw, BBQ sauce, charred corn and cheese.	\$8.95
CHICKEN TENDER BASKET Served with french fries, hickory and dijon sauces.	\$8.95
ARIZONA RIB BASKET Served with french fries.	\$9.95
GRILLED SHRIMP APPETIZER Over toasted bread with Southwestern rémoulade.	\$9.95

SALADS & SOUPS

Housemade dressings: Buttermilk-Garlic, Honey-Mustard, Blue Cheese, Thousand Island, Balsamic Vinaigrette, Three-Herb Vinaigrette and Honey-Lime Vinaigrette

SOUP OF THE DAY Choice of today's homemade soups.	\$4.25
SOUP AND SALAD Choice of today's homemade soup with our Arizona House or Caesar Salad.	\$9.95
ARIZONA'S HOUSE SALAD Iceberg lettuce, Romaine, red cabbage, carrots, bacon, tomatoes and croutons.	\$5.95
ARIZONA'S CAESAR SALAD Crisp romaine tossed with our housemade Caesar dressing and croutons.	\$5.95
CHOPPED WEDGE SALAD Iceberg lettuce, romaine, red cabbage, carrots, tomatoes, bacon and blue cheese.	\$5.95
ADD GRILLED CHICKEN OR CHICKEN TENDERS \$4 • GRILLED SHRIMP OR SLICED SIRLOIN \$7 • GRILLED SALMON OR TUNA \$9	
HOUSEMADE CHICKEN SALAD Our original homemade chicken salad with mandarin oranges, dried cranberries, grapes, tomatoes and onions over field greens topped with shaved almonds.	\$8.95
HICKORY GRILLED CHICKEN SALAD Our Arizona House Salad with tender grilled chicken layered with tortilla strips, honey-lime vinaigrette and a spicy peanut sauce.	\$9.95
THE SEDONA SALAD Tender sliced grilled chicken mixed with romaine, arugula, field greens, roasted red and yellow peppers, white corn, tomatoes, crumbled goat cheese, scallions, pine nuts, torn croutons and ranch dates, tossed in our three-herb vinaigrette.	\$9.95
THE BLUE DOOR SALAD Our Arizona House Salad with chicken tenders, croutons, avocado, bacon, egg and tomatoes.	\$9.95

BURGERS & SANDWICHES

Served with your choice of one side. Substitute loaded baked potato \$1.75

HICKORY BURGER 8oz. Angus chuck, Wisconsin cheddar, lettuce, tomato, onion, mustard mayo and pickle.	\$7.95
THE ZANE GREY 8 oz. Angus chuck, loaded with bacon and grated cheddar, served with a side of hickory sauce.	\$8.95
MARBLE CANYON BURGER 8 oz. Angus chuck loaded with lettuce, tomato, red onion, crisp bacon, blue cheese and sautéed mushrooms.	\$8.95
QUESO BURGER 8 oz. Angus chuck with pepper jack queso, fried jalapenos, served on Texas toast.	\$8.95
ALLEN STREET SPECIAL 6 oz. marinated grilled boneless chicken breast topped with Sonoma Jack or cheddar, lettuce, mayo, tomato and red onion.	\$8.95
ARIZONA DIP Thinly shaved prime rib, J.J. Cassone bread, Sonoma Jack cheese, served with au jus.	\$9.95

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
CHORIZO MAC-N-CHEESE	\$2.95
CREAMED SPINACH	\$3.50
BLACK BEANS AND BROWN RICE	\$3.50
SEASONAL SAUTÉED VEGETABLES	\$3.50
LOADED BAKED POTATO (Available after 5:30 daily)	\$3.95

ENTREES

Served with your choice of one side. Add a House or Caesar Salad \$3.95

VEGETABLE PLATE Grilled zucchini, black beans and brown rice, garlic mashed potatoes and Southwestern veggie sauté. (No side item included)	\$8.95
NANA'S MEATLOAF Black Angus meatloaf over mashed potatoes.	\$10.95
BEEF BRISKET Sliced barbeque brisket served with coleslaw and grilled Texas toast.	\$13.95
OVEN ROASTED CHICKEN Specialty spiced, rubbed and slow roasted one-half chicken.	\$10.95
BBQ CHICKEN GRILL 10 oz. hickory grilled skin-on chicken breast, brushed with BBQ sauce and served with a side of housemade hickory sauce.	\$11.95
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)	\$13.95
SCOTTSDALE CHICKEN Hickory grilled boneless skin on breast topped with Applewood bacon, Sonoma Jack and Wisconsin cheddar with our homemade honey-dijon sauce.	\$13.95
PINNACLE PEAK PASTA Bowtie pasta with shaved grilled chicken, mushrooms and sundried tomatoes in a roasted garlic cream sauce.	\$13.95
HICKORY GRILLED CHICKEN AND SHRIMP PASTA "Just say C&S." Grilled chicken and shrimp served over a bed of linguine with a light tomato-basil cream sauce.	\$17.95
GRILLED PACIFIC AHI TUNA Encrusted with black pepper, sesame and coriander served with field greens, mango, avocado, fresh ginger and wasabi with our honey-lime vinaigrette.	\$14.95
HICKORY GRILLED ATLANTIC SALMON Served over jalapeno cheese grits, topped with spinach sautéed with Thai chili oil.	\$17.95
ARIZONA'S 'ORIGINAL RECIPE' BABYBACK RIBS FULL RACK \$18.95 Grilled over hickory and basted with our homemade BBQ sauce. (Served w/two sides or one Idaho baked potato)	
BEEF <i>Served with your choice of one side and a House or Caesar Salad</i>	
ARIZONA'S HOUSE SIRLOIN Aged to Arizona's exact specifications, seasoned and grilled over hickory.	\$16.95
ARIZONA'S SIGNATURE SIRLOIN "Our House Special" aged to Arizona's exact specifications, Jacardi tenderized, marinated with Dole pineapple juice, brown sugar, ginger and soy.	\$17.95
FATHER KINO'S FILET 6 OZ./\$18.95 ~ 8 OZ./\$23.95 Aged beef tenderloin served with tobacco onions.	
MARY KATHRYN'S RIBEYE \$22.95 Richly marbled served with tobacco onions.	
AGED PRIME RIB 10 OZ./\$18.95 ~ 16 OZ./\$24.95 Our premier prime cut slowly roasted for extra flavor, served with grilled bread and au jus. (Available after 5:30 daily)	

TEMPERATURE CHART

RARE	RED, COOL CENTER
MEDIUM RARE	RED, WARM CENTER
MEDIUM	PINK CENTER
MEDIUM WELL	SLIGHTLY PINK CENTER
WELL DONE	COOKED TO CENTER, NO PINK

BEVERAGES

COCA-COLA, DIET COKE, SPRITE, DR. PEPPER
GINGER ALE, CLUB SODA, TONIC
HOMEMADE LEMONADE - REG. OR STRAWBERRY
ORANGE JUICE, GRAPEFRUIT JUICE - FRESH SQUEEZED
SARATOGA SPARKLING
SARATOGA STILL
100% COLOMBIAN COFFEE/TEA

DESSERTS

KEY LIME PIE Housemade and topped with whipped cream.	\$5.95
FRESH BAKED BROWNIE Chocolate brownie a la mode.	\$6.95
ARIZONA'S APPLE - PECAN COBBLER Housemade and topped with vanilla bean ice cream.	\$6.95

We accept American Express, Discover, Mastercard and Visa. An 18% gratuity will be added to parties of six or more. Please make us aware of any food allergies. We sincerely appreciate your business.

DINNER MENU

ARIZONA'S

SOUTHWESTERN GRILL

WWW.THEARIZONASTEAKHOUSE.COM

SPECIALTY MARGARITAS

ARIZONA'S CLASSIC MARGARITA

Cuervo Gold Tequila, strawberry or lime, served on the rocks.

PRICKLY PEAR MARGARITA

Prickly pear juice, Sauza Conmemorativo Tequila, Triple Sec, fresh lemon and lime juice served on the rocks.

PATRON SILVER PERFECT MARGARITA

Patron Silver Tequila, Triple Sec, fresh lemon and lime juice served on the rocks.

CLASSIC TEXAS MARGARITA

1800 Tequila, Grand Marier with fresh lemon and lime juice served on the rocks.

MANGO MARGARITA

Parrot Bay Mango Tequila, orange juice, sweet and sour and mango nectar.

PEACH MARGARITA

Cuervo Gold Tequila, Peach Schnapps, fresh lemon and lime juice on the rocks.

ARIZONA SUNSET MARGARITA

Cuervo Gold Tequila, fresh strawberries with a splash of Crème de Banane Liqueur.

THE KOKOPELLI MARGARITA

Cuervo Gold Tequila, fresh raspberries and a splash of Chambord.

MARTINIS

CLASSIC MARTINI

Bombay Sapphire Gin, Dry Vermouth and olives.

ONE DIRTY MARTINI

Stoli Vodka, Dry Vermouth, olive juice, garnished with blue cheese stuffed olives.

GREEN APPLETINI MARTINI

Smirnoff Green Apple, Triple Sec, sour apple pucker, garnished with a green apple slice.

COSMOPOLITAN

Absolut Citron, Triple Sec, cranberry juice, a splash of fresh lime juice with a lime twist.

RASPBERRY LEMON DROP MARTINI

Ketel One Citron with Raspberry Monin and fresh squeezed lemonade.

BLUE HAWAIIAN MARTINI

Maiibu Rum with pineapple juice and a dash of Blue Curaco.

MELONADE MARTINI

Van Gogh Melon Vodka, Triple Sec and fresh lemon juice.

MANGO MADRAS MARTINI

Parrot Bay Mango Rum, fresh orange and cranberry juice.

BLOOD ORANGE MARTINI

Hanger One Mandarin with fresh squeezed orange juice.

PERFECT POMEGRANATE MARTINI

Three Olives Pomegranate Vodka, poma juice and fresh lemon juice.

ESPRESSO MARTINI

Van Gogh Double Espresso Vodka, Monin Caramel Syrup and a splash of milk garnished with chocolate covered coffee beans.

CHOCOLATE MARTINI

Godiva Dark and White Liqueur, Creme de Cocoa in a chocolate rimmed martini glass.

WHITE WINE

	GLASS	BOTTLE
LA TERRE WHITE ZINFANDEL, CALIFORNIA	\$5.95	\$22
J LOHR BAYMIST RIESLING, CALIFORNIA	\$6.95	\$26
PLACIDO PINOT GRIGIO, ITALY	\$6.95	\$26
HONIG SAUVIGNON BLANC, CALIFORNIA	\$7.95	\$30
LA TERRE CHARDONNAY, CALIFORNIA	\$6.95	\$26
SAWBUCK CHARDONNAY, CALIFORNIA	\$7.95	\$30
FRANCISCAN CHARDONNAY, CALIFORNIA	\$9.95	\$38

RED WINE

ROBERT MONDAVI PRIVATE RESERVE PINOT NOIR, CALIFORNIA	\$6.95	\$28
B.V. COASTAL PINOT NOIR, CALIFORNIA	\$7.95	\$26
LA TERRE MERLOT, CALIFORNIA	\$6.95	\$26
RED ROCK MERLOT, CALIFORNIA	\$8.95	\$34
APOTHIC RED, CALIFORNIA	\$7.95	\$30
BAROSSA VALLEY SHIRAZ, AUSTRALIA	\$8.95	\$34
RAVENSWOOD RED ZINFANDEL, CALIFORNIA	\$8.95	\$34
DON MIGUEL MALBEC, ARGENTINA	\$9.95	\$38
LA TERRE CABERNET SAUVIGNON, CALIFORNIA	\$6.95	\$26
ESTANCIA CABERNET SAUVIGNON, PASO ROBLES	\$7.95	\$30
RAY'S STATION CABERNET SAUVIGNON, CALIFORNIA	\$8.95	\$34
B.V. NAPA CABERNET SAUVIGNON, CALIFORNIA	\$9.95	\$38

HOUSE POUR LIQUOR

BACARDI RUM
 CUERVO TEQUILA
 EARLY TIMES BOURBON
 JOHNNY WALKER RED SCOTCH
 SEAGRAMS GIN
 SMIRNOFF VODKA

DRAFT BEER

SAM ADAMS
 BUD LIGHT
 FAT TIRE
 SEDONA RED
 YUENGLING

BOTTLED BEER

AMSTEL LIGHT
 BUDWEISER
 BUD LIGHT
 CORONA
 DOS EQUIS
 GUINNESS
 HEINEKEN
 KILLIANS
 MICHELOB ULTRA
 MICHELOB LIGHT
 MILLER LITE
 O'DOULS