

## 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 & 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, Grand Marnier, fresh lemon & lime juice served on the rocks.

### MANGO MARGARITA

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

### PEACH MARGARITA

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

### ARIZONA SUNSET

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

### THE KOKOPELLI

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

### GREEN APPLETONI

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

### COSMOPOLITAN

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

### RASPBERRY LEMON DROP

Ketel One Citron with Raspberry Monin and fresh squeezed lemonade.

### BLUE HAWAIIAN MARTINI

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

### MELONADE

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

### MANGO MADRAS

Parrot Bay Mango Rum, fresh orange and cranberry juice.

### BLOOD ORANGE

Hanger One Mandrin 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, CA	\$6.95	\$26
B.V. COASTAL PINOT NOIR, CALIFORNIA	\$7.95	\$30
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

## LUNCH MENU

# ARIZONA'S

## SOUTHWESTERN GRILL

THEARIZONASTEAKHOUSE.COM

OUR BEEF IS USDA CHOICE MID-WESTERN  
 GRAIN FED BEEF AGED TO OUR EXACT  
 SPECIFICATIONS AND GRILLED OVER  
 HICKORY WOOD.

**WEDNESDAYS**  
**25% OFF BOTTLED WINES**

**THURSDAYS**  
**1/2 OFF MARGARITAS**

## LOCATIONS TO SERVE YOU

COLUMBIA, SC  
 GREENVILLE, SC  
 ATLANTA, GA  
 SIMPSONVILLE, SC



## STARTERS

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

## BURGERS, SANDWICHES & TACOS

- Served with your choice of one side.*
- HICKORY BURGER** \$7.95  
8oz. Angus chuck, Wisconsin cheddar, lettuce, tomato, onion, mustard mayo and pickle.
- THE ZANE GREY** \$8.95  
8 oz. Angus chuck, loaded with bacon and grated cheddar, served with a side of hickory sauce.
- MARBLE CANYON BURGER** \$8.95  
8 oz. Angus chuck loaded with lettuce, tomato, red onion, crisp bacon, blue cheese and sautéed mushrooms.
- QUESO BURGER** \$8.95  
8 oz. Angus chuck with pepper jack queso, fried jalapenos, served on Texas toast.
- ALLEN STREET SPECIAL** \$8.95  
6 oz. marinated grilled boneless chicken breast topped with Sonoma Jack or cheddar, lettuce, mayo, tomato and red onion.
- OAK CREEK CHOPPED PORK SANDWICH** \$8.95  
Hickory smoked until fork tender, served with cole slaw and pickles.
- PHOENIX PASTRAMI SANDWICH** \$8.95  
Hot pastrami, Swiss cheese and mayo on seven grain bread.
- SMOKEHOUSE BLT** \$8.95  
Applewood smoked bacon, lettuce, tomato, mayo on seven grain bread.
- CARNITA'S ARIZONA CLUB** \$8.95  
Cure 81 ham, hickory grilled chicken, bacon, two cheeses, lettuce, tomato and relish mayo, served on seven grain bread.
- BEEF BRISKET TACOS** \$8.95  
BBQ beef brisket with shredded sonoma jack and cheddar cheese topped with jalapeno coleslaw.
- ARIZONA DIP** \$9.95  
Thinly shaved prime rib, J.J. Cassone bread, Sonoma Jack cheese, served with au jus.
- FISH TACOS ARIZONA** \$9.95  
Fried tilapia with jalapeno cole slaw.
- CABO GRILLED SHRIMP QUESADILLA** \$9.95  
Chili rubbed shrimp with pepper jack cheese.

## 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** \$4.25  
Choice of today's homemade soups.
- SOUP & SALAD** \$9.95  
Choice of today's homemade soup with our Arizona House or Caesar Salad.
- ARIZONA'S HOUSE SALAD** \$5.95  
Iceberg lettuce, crisp romaine, red cabbage, carrots, bacon, tomatoes and croutons.
- ARIZONA'S CAESAR SALAD** \$5.95  
Crisp romaine tossed with our housemade Caesar dressing and croutons.
- CHOPPED WEDGE SALAD** \$5.95  
Iceberg lettuce, crisp romaine, red cabbage, carrots, tomatoes, bacon and blue cheese.
- ADD GRILLED CHICKEN OR CHICKEN TENDERS \$4 • GRILLED SHRIMP OR SLICED SIRLOIN \$7 • GRILLED SALMON OR TUNA \$9**
- HOUSEMADE CHICKEN SALAD** \$8.95  
Our original homemade chicken salad with mandarin oranges, dried cranberries, grapes, tomatoes and onions over field greens topped with shaved almonds.
- HICKORY GRILLED CHICKEN SALAD** \$9.95  
Our Arizona House Salad with tender grilled chicken layered with tortilla strips, honey-lime vinaigrette and a spicy peanut sauce.
- THE SEDONA SALAD** \$9.95  
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.
- THE BLUE DOOR SALAD** \$9.95  
Our Arizona House Salad with chicken tenders, croutons, avocado, bacon, egg and tomatoes.

## ENTREES

- Served with your choice of one side. Add a House or Caesar Salad \$3.95*
- VEGETABLE PLATE** \$8.95  
Grilled zucchini, black beans and brown rice, garlic mashed potatoes and Southwestern veggie sauté. *(No side item included)*
- OVEN ROASTED CHICKEN** \$10.95  
Specialty spiced, rubbed and slow roasted one-half chicken.
- NANA'S MEATLOAF** \$10.95  
Black Angus meatloaf over mashed potatoes.
- BEEF BRISKET** \$13.95  
Sliced barbeque brisket served with coleslaw and grilled Texas toast.
- BBQ CHICKEN GRILL** \$11.95  
10 oz. hickory grilled skin-on chicken breast, brushed with BBQ sauce and served with a side of housemade hickory sauce.
- CHICKEN TENDERS PLATTER** \$13.95  
Chicken tenders hand battered and crisp-fried, served with hickory and dijon sauce. *(Served with two sides or one Idaho baked potato)*
- SCOTTSDALE CHICKEN** \$13.95  
Hickory grilled boneless skin on breast topped with Applewood bacon, Sonoma Jack and Wisconsin cheddar with our homemade honey-dijon sauce.
- GRILLED PACIFIC AHI TUNA** \$12.95  
Encrusted with black pepper, sesame and coriander served with field greens, mango, avocado, fresh ginger and wasabi with our honey-lime vinaigrette.
- HICKORY GRILLED ATLANTIC SALMON** \$13.95  
Served over jalapeno cheese grits, topped with spinach and sautéed with Thai chili oil.
- PINNACLE PEAK PASTA** \$13.95  
Bowtie pasta with shaved grilled chicken, mushrooms and sundried tomatoes in a roasted garlic cream sauce.
- HICKORY GRILLED CHICKEN & SHRIMP PASTA** \$17.95  
"Just say C&S." Grilled chicken and shrimp served over a bed of linguine with a light tomato-basil cream sauce.
- ARIZONA'S HOUSE SIRLOIN** \$12.95  
Aged to Arizona's exact specifications, seasoned and grilled over hickory.
- ARIZONA'S SIGNATURE SIRLOIN** \$13.95  
"Our House Special" aged to Arizona's exact specifications, Jacardi tenderized, marinated with Dole pineapple juice, brown sugar, ginger and soy.

## 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

## DESSERTS

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

## 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**

## 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 |

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.