

## SMALL PLATES

Great for sharing

### FRENCH FRIED GRITS

Creamy cheese grits, flash fried, creamy blue cheese dressing. 8

### FISH TACOS\*

Fried white fish, 2 flour tortillas, lettuce, avocado, tomatoes, cilantro, onion, Sriracha aioli. 10

### SPINACH & ARTICHOKE DIP

White corn tortillas, salsa. 11

### CHIPOTLE CALAMARI\*

Tossed in sweet and spicy chipotle glaze. 11

### SALMON CHIPS\*

Hardwood smoked salmon, chipotle cream cheese, capers, red onions, housemade potato chips. 11

### FISH BASKET\*

Low country fried fish, w/dill tartar, fries. 11

### TEMPURA SHRIMP BASKET\*

Tempura fried Ecuadorian white shrimp, fries, honey mustard horseradish dipping sauce. 12

### JUMBO LUMP CRABCAKE

Pan seared, creole remoulade. 15

## SIDES

HOUSE CUT FRENCH FRIES 5

GARLIC MASHED POTATOES 5

OVEN BAKED BEANS 5

COLESLAW 5

JALAPENO CHEESE GRITS 5

CREAMED CORN 5

CREAMED SPINACH 5

SEASONAL SAUTÉED VEGGIES 5

## PREMIUM SIDES

BLACK BEANS & BROWN RICE 6

CHORIZO MAC-N-CHEESE 6

LOADED BAKED POTATO 6

SWEET POTATO HASH BROWNS 6

THICK CUT ONION RINGS 6

SAUTÉED SPINACH 6

SAUTÉED ASPARAGUS 7

## DESSERTS

Handmade daily

### KEY LIME PIE

Topped w/whipped cream. 8

### FRESH BAKED BROWNIE

Chocolate brownie a la mode. 8

### ARIZONA'S APPLE-PECAN

### WALNUT COBBLER

Topped w/vanilla bean ice cream. 8

### BREAD PUDDING

White chocolate, rum, raisin bread pudding with vanilla bean ice cream. 9

# ARIZONA'S

## STEAKS ♦ CHOPS ♦ SEAFOOD

678-526-7775 / f. 678-526-7893

2940 Stonecrest Circle / Lithonia, GA 30038

www.az-steaks.com

Children's menu available upon request

We accept American Express, Discover, Mastercard & Visa. No personal checks.  
We do not accept - Non Arizona's gift cards

## STEAKS & CHOPS

Served with House or Caesar salad and your choice of one side. Bone for your dog - No charge

### ARIZONA'S SIGNATURE SIRLOIN\*

Our House Special" 8oz. aged to Arizona's exact specifications, house seasonings, tobacco onions, veal jus. 22

### MARY KATHRYN'S RIBEYE\*

12 oz. richly marbled, Jacardi tenderized, marinated in Dole pineapple juice, brown sugar, ginger, soy. 33

### FATHER KINO'S FILET\*

8oz. aged "center cut" beef tenderloin, tobacco onions, veal jus. 31

### PORK CHOP

12 oz., seasoned, pan seared, then oven roasted, garnished with cinnamon apples. 23

### 'BONE IN' RIBEYE\*

20oz. flavorful cut, well marbled, tobacco onions, veal jus. 39

ADD: Shrimp Skewer 9 • Crab Oscar 10 • Crab Cake 15 • Grilled Salmon 12 • Lobster Tail 24

## AGED PRIME RIB

Our premier prime cut slowly roasted on the bone for extra flavor.  
House or Caesar salad, choice of one side. (Served after 5pm)

10 OZ./30 ~~~ 20 OZ./39

## ENTREES

Your choice of one side or substitute one premium side 2 Add a House or Caesar salad 5

### BBQ CHICKEN GRILL

10 oz. hickory grilled skin-on breast, BBQ sauce, homemade hickory sauce. 15

### CHICKEN TENDERS PLATTER

Hand battered, crisp-fried, hickory and dijon sauce. (Served with two sides or one premium side) 17

### SCOTTSDALE CHICKEN

Hickory grilled boneless skin-on breast, Hormel bacon, Sonoma Jack, Wisconsin cheddar, homemade honey-dijon sauce. 18

### DENVER LAMB RIBS

Slowly roasted, grilled over hickory, honey soy glaze. (Served with two sides or one premium side) 22

### HICKORY GRILLED 'ATLANTIC' SALMON

Jalapeno cheese grits, garnished with spinach in Thai chili sauce. 21

### ARIZONA FISH AND CHIPS\*

Low country style fried or grilled cod garnished with coleslaw, dill tartar sauce, Recommended w/house cut French fries. 21

### TEMPURA FRIED SHRIMP PLATTER\*

Tempura fried Ecuadorian white shrimp, honey mustard horseradish dipping sauce. 21

### JUMBO LUMP CRABCAKES

Two pan seared, black bean and corn salad, creole remoulade. 30

### TEMPURA FRIED 'COLD WATER'

### LOBSTER TAIL

Honey mustard horseradish dipping sauce.  
(1 TAIL) 24, (2 TAILS) 48

### ARIZONA'S 'ORIGINAL RECIPE

### BABYBACK RIBS

Slowly roasted, grilled over hickory, BBQ sauce. (Served with two sides or one premium side) 25

## BURGERS & SANDWICHES

Our burgers & sandwiches are made from the freshest ingredients  
Served with your choice of one side item or substitute one premium side 2

### HICKORY BURGER

8 oz. Angus chuck, Wisconsin cheddar, lettuce, tomato, onion, mustard, mayo, pickle, egg bun. 12

### QUESO BURGER

8 oz. Angus chuck, pepper jack queso, fried jalapenos, Texas toast. 12

### THE ZANE GREY

8 oz. Angus chuck, Canadian bacon, grated cheddar, homemade hickory sauce. 13

### MARBLE CANYON BURGER

8 oz. Angus chuck, lettuce, tomato, red onion, bacon, blue cheese, sautéed mushrooms. 13

### ALLEN STREET SPECIAL

6 oz. marinated grilled boneless breast, Sonoma Jack or cheddar, lettuce, mayo, tomato, onion. 12

### OAK CREEK CHOPPED

PORK SANDWICH  
Slowly smoked over natural hickory until fork tender, toasted egg bun, cole slaw, pickles. 13

### CARNITA'S ARIZONA CLUB

Cure 81 ham, hickory grilled chicken, bacon, two cheeses, lettuce, tomato, seasoned mayo, seven grain bread. 13

### ARIZONA DIP

Thinly shaved prime rib, JJ Casone bread, Sonoma Jack cheese, au jus. 13

## SOUP & SALAD

Choice of soup, Arizona House or Caesar salad.

### SOUP 7/ SOUP & SALAD 12

ARIZONA'S HOUSE  
Iceberg, romaine, red cabbage, carrots, bacon, tomatoes, croutons. 10 w/ENTRÉE 5

### ARIZONA'S CAESAR

Classic Caesar salad, crisp romaine, homemade Caesar dressing. 10 w/ENTRÉE 5

### CHOPPED

Mix house salad, onions, blue cheese crumbles, egg whites, artichokes, garbanzos, sliced almonds, tomatoes, bacon, basil ranch dressing. 11

### GRANNY SMITH APPLE

Field greens, gorgonzola cheese, pecans, red grapes, green apples, port wine vinaigrette. 11

### HICKORY GRILLED CHICKEN

Salad mix, tender grilled chicken, tortilla strips, honey-lime vinaigrette, spicy peanut sauce. 14

### THE BLUE DOOR

Salad mix, chicken tenders, avocado, bacon, chopped egg, tomatoes, croutons. 12

### PACIFIC AHI TUNA\*

Black pepper, sesame, coriander, field greens, mango, avocado. 16

### VEGETABLE PLATE

Grilled zucchini, black beans, brown rice, garlic mashed potatoes, Southwestern veggie sauté. 12

Arizona's homemade signature dressings:

Buttermilk-Garlic, Honey-Mustard, Blue Cheese, 1000 Island, Basil Ranch, Balsamic Vinaigrette, Three-Herb Vinaigrette, Honey-Lime Vinaigrette

ADD: Whole Chicken Breast 7

Grilled Shrimp 9 • Grilled Salmon 12

## PASTA

Add a House or Caesar salad 5

### PASTA SEDONA

Bowtie pasta, shaved grilled chicken, mushrooms, sundried tomatoes, roasted garlic cream sauce. 18

### HICKORY GRILLED CHICKEN & SHRIMP

"Just say C&S." Grilled chicken, shrimp, linguine, light tomato-basil cream sauce. 21

### ARIZONA RUSTICA

Penne pasta, sauteed sausage, peppers, onions, basil, oregano, mozzarella, spicy marinara. 18

\*May be cooked to order.

Consuming raw or under cooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.