

# ARIZONA'S

## STEAKS ♦ CHOPS ♦ SEAFOOD

### 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 white 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. 7

**FRESH BAKED BROWNIE**  
Chocolate brownie a la mode. 8

**ARIZONA'S APPLE-PECAN WALNUT COBBLER**  
Topped w/vanilla bean ice cream. 8

### BEVERAGES

COKE, DIET COKE, SPRITE

MR. PIBB, GINGER ALE

CLUB SODA, TONIC  
HOMEMADE LEMONADE -  
REG. OR STRAWBERRY

VOSS STILL & SPARKLING WATER

100% COLOMBIAN COFFEE

LUZIANNE TEA

Children's menu upon request.

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.

### 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\***  
8 oz. 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

(Served after 5pm)

Our premier prime cut slowly roasted on the bone for extra flavor.  
House or Caesar salad, choice of one side.

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. 22  
(Served with two sides or one Premium side)

**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 with fresh 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 & 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. 11

**QUESO BURGER**  
8 oz. Angus chuck, pepper jack queso, fried jalapenos, Texas toast. 11

**THE ZANE GREY**  
8 oz. Angus chuck, Canadian bacon, grated cheddar, homemade hickory sauce. 12

**MARBLE CANYON BURGER**  
8 oz. Angus chuck, lettuce, tomato, red onion, bacon, blue cheese, sautéed mushrooms. 12

**ALLEN STREET SPECIAL**  
6 oz. marinated grilled boneless breast, Sonoma Jack or cheddar, lettuce, mayo, tomato, onion. 11

**OAK CREEK CHOPPED PORK SANDWICH**  
Slowly smoked over natural hickory until fork tender, toasted egg bun, cole slaw, pickles. 12

**CARNITA'S ARIZONA CLUB**  
Cure 81 ham, hickory grilled chicken, bacon, two cheeses, lettuce, tomato, seasoned mayo, seven grain bread. 12

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

### SOUP & SALAD

Arizona's homemade signature dressings: Buttermilk-Garlic, Honey- Mustard, Blue Cheese, 1000 Island, Basil Ranch, Balsamic Vinaigrette, Three-Herb Vinaigrette, Honey-Lime Vinaigrette

**HOMEMADE 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, white eggs, 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

Add: Whole Chicken Breast 7  
Grilled Shrimp 9 • Grilled Salmon 12

**PASTA**  
Add a House or Caesar Salad 5

**PASTA SEDONA**  
Bowie pasta, shaved grilled chicken, mushrooms, sundried tomatoes, roasted garlic cream sauce. 16

**HICKORY GRILLED CHICKEN AND SHRIMP**  
"Just say C&S." Grilled chicken, shrimp, linguine, light tomato-basil cream sauce. 21

**ARIZONA RUSTICA**  
Penne pasta, sautéed sausage, peppers, onions, basil, oregano, mozzarella, spicy marinara. 16

\*May be cooked to order.  
Consuming raw or under cooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

# ARIZONA'S

## STEAKS ♦ CHOPS ♦ SEAFOOD

### CHARDONNAY

Coastal Vines, CA	7/28
Sisters Forever Unoaked, CA	9/36
Esser, CA	11/44

### SAUVIGNON BLANC

Backstory, CA	8/32
Honig, CA	11/44

### OTHER WHITES

Coastal Vines White Zinfandel, CA	7/28
J. Lohr White Riesling, CA	8/32
Sartori Pinot Grigio, IT	9/36
New Age White Blend, Argentina	9/36
Castello de Poggio Moscato, IT	10/40
Thomas Halby Riesling, CA	12/46
Conundrum White Blend, CA	57
Santa Margherita Pinot Grigio, IT	62

### MERLOT

Watchdog, CA	9/36
Velvet Devil "Charles Smith", WA	11/44
Firestone, CA	47
Estancia	57

### CABERNET SAUVIGNON

Coastal Vines, CA	7/28
Villa San Juliette, CA	8/32
Chasing Lion, CA	10/40
Hess "Allomi Ranch", CA	61
Ferrari Carano "Tresor", CA	67

### PINOT NOIR

Mirassou, CA	7/28
Robert Mondavi, CA	9/36
Sivas Sonoma, CA	55
David Bruce, CA	69

### RED ZINFANDEL

Rancho Zabaco, CA	9/36
Sin Zin, CA	43

### OTHER REDS

Amberhill Secret Blend, CA	8/32
Adesso, Italy	9/36
Raffy "Terror" Malbec, Argentina	10/40
Ricossa Casorzo Sparkling Red, IT	9/36
Penfolds, Shiraz, AU	10/40
MDW "Earthquake" Shiraz, CA	68

### CHAMPAGNE

Blanc de'Blue, CA	9
Stanford Governor's Cuvee Brut, CA	11/44
Moet & Chandon "Imperial", FR 375ml	71
Moet & Chandon "Imperial", FR	91
Moet & Chandon "Nectar", FR	91
Veuve Cliquot "Yellow Label", FR 375ml	76
Veuve Cliquot "YellowLabel", FR	131
Veuve Cliquot "Demi Sec", FR	131

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### SPECIALTY MARGARITAS

#### PRICKLY PEAR MARGARITA

Prickly pear juice, Sauza Conmemorativo Tequila, Dekuyper Triple Sec, sour mix, lime juice, on the rocks.

#### CLASSIC TEXAS MARGARITA

1800 Tequila, Dekuyper Triple Sec, sour mix, fresh lime juice, Grand Marnier, on the rocks.

#### VEEVAGRITA

VEEV Spirit, Avion Blanco Tequila, fresh lime juice, organic agave nectar.

#### TUSCON HEAT MARGARITA

Avion Blanco Tequila, pineapple juice, fresh lime juice, infused fresh jalapenos.

### MARTINIS & COCKTAILS

#### MOSCOW MULE

Platinum Russian Standard Vodka, simple syrup, fresh lime juice, topped with Regatta Ginger Beer.

#### ROSETINI

Double Cross Vodka, pineapple juice, fresh lime juice, fresh rosemary garnish.

#### PEARFECTION

Double Cross Vodka, Crème de Pêche, Crème de Pear, simple syrup, fresh lime juice, organic pear garnish.

#### BRAMBLE

Nolet's Gin, Crème de Framboise Liqueur, simple syrup, fresh lime juice.

#### ST. GERMAIN COCKTAIL

St. Germain Liqueur, champagne, club soda, lemon twist.

#### BRANDIE CRUSTA

Hennessy VS, Dekuyper Orange Curacao, fresh lime juice, Angostura Bitters.

#### GEORGIA PEACH MARTINI

Ketel One Oranje Vodka, Dekuyper Peach Schnapps, Dekuyper Triple Sec, orange juice, cranberry juice.

#### MANGO KISS MARTINI

Absolut Mango, sour mix, mango puree, sprite, grenadine.

#### KEY LIME MARTINI

Pinnacle Key Lime Vodka, Dekuyper Vanilla Schnapps, sour mix, fresh lime juice, splash of cream.

#### RASPBERRY LEMON DROP

Ketel One Citroen, raspberry liquor, Dekuyper Triple Sec, lemon juice, splash of sprite, sugar rim.

#### TYRONE

Pinnacle Vodka, Camerana Tequila, Ty Ku Citrus, sour mix, Dekuyper Island Punch.

#### STORMY NIGHT

Effen Black Cherry Vodka, Dekuyper Island Punch, Dekuyper Watermelon, sour mix, sugar rim.

#### VS 'VERY SPECIAL' MOJITO

Hennessy VS, fresh lemon juice, sour mix, sprite, fresh mint.

#### HENNY SIDE CAR

Hennessy VS, Dekuyper Triple Sec, orange juice, sour mix, fresh lime juice.

### HOUSE POURS

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

### DRAFT BEERS

BUD LIGHT  
BLUE MOON  
COORS LIGHT  
HEINEKEN  
SAM ADAMS 'SEASONAL'  
STELLA ARTOIS

### BOTTLED BEERS

AMSTEL LIGHT  
BUDWEISER  
BUD LIGHT PLATINUM  
BUD LIGHT  
CORONA  
FULL SAIL IPA  
FLY SHIP (LOCAL)  
HEINEKEN  
HEINEKEN LIGHT  
MICHELOB ULTRA  
MILLER LITE  
O'DOULS  
SCATTERED SUN (LOCAL)

*We accept American Express, Discover, Mastercard & Visa. 18% gratuity for parties of 6 or more will be added. please allow extra time for separate checks. No personal checks.*

*We do not accept - Non Arizona's gift cards*

[www.az-steaks.com](http://www.az-steaks.com)

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