

## SMALL PLATES *Great for sharing*

### CHEESE TOAST

Sonoma Jack, Wisconsin cheddar, parmesan 10

### FISH TACOS\*

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

### CHIPOTLE CALAMARI\*

Tossed in sweet and spicy chipotle glaze 11

### SALMON CHIPS\*

Hardwood smoked salmon, chipotle cream cheese, capers, red onions, house-made potato chips 11

### SPINACH & ARTICHOKE DIP

White corn tortillas, pico de gallo, sour cream 12

### TEMPURA SHRIMP BASKET\*

Tempura fried shrimp, fries, honey mustard, horseradish dipping sauce 12

### JUMBO LUMP CRABCAKE

Pan seared, creole remoulade black bean corn salad 17

## SALADS

### 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, chopped egg, 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 13

### THE BLUE DOOR

Salad mix, chicken tenders, avocado, bacon, chopped egg, tomatoes, croutons 13

### PACIFIC AHI TUNA\*

Black pepper, sesame, coriander, field greens, mango, avocado, honey lime vinaigrette 16

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

## SIDES 6

### HOUSE CUT FRENCH FRIES

### GARLIC MASHED POTATOES

### OVEN BAKED BEANS

### COLESLAW

### JALAPENO CHEESE GRITS

### CREAMED CORN

### CREAMED SPINACH

### SEASONAL SAUTÉED VEGGIES

### ASPARAGUS

### BROCCOLI

### BLACK BEANS & BROWN RICE

### CHORIZO MAC-N-CHEESE

### LOADED BAKED POTATO

### SWEET POTATO HASH BROWNS

### BEER BATTERED ONION RINGS

### SAUTÉED SPINACH

## STEAKS & CHOPS

*Served with House or Caesar salad and one side*

### ARIZONA'S SIGNATURE SIRLOIN

"Our House Special" 8 oz. aged to our exact specifications, house seasonings, tobacco onions, veal jus 24

### PORK CHOP

12 oz., seasoned, pan seared, then oven roasted, cinnamon apple garnish 24

### FATHER KINO'S FILET\*

8 oz. aged "center cut" beef tenderloin, tobacco onions, veal jus 35

### MARY KATHRYN'S RIBEYE\*

12 oz. richly marbled, marinated in Dole pineapple juice, brown sugar, ginger, soy 35

### 'BONE IN' RIBEYE\*

20 oz. flavorful cut, well marbled, tobacco onions, veal jus 42

ADD: Shrimp Skewer 9 • Grilled Salmon 12 • Crab Cake 17 • Lobster Tail A.Q.

## AGED PRIME RIB *(Served after 5pm - Friday, Saturday & Sunday Only)*

Our premier prime cut, slowly roasted on the bone for extra flavor, veal jus.

House or Caesar salad, one side 10 oz./30 --- 20 oz./39

## ENTREES

*Choice of one side • Add a House or Caesar salad 5*

### VEGETABLE PLATTER

Grilled zucchini, black beans and brown rice, garlic mashed potatoes, seasonal sautéed vegetables 13

### BBQ CHICKEN

10 oz. hickory grilled, skin-on breast, BBQ sauce, homemade hickory sauce 16

### CHICKEN TENDERS PLATTER

Hand battered, crisp-fried, hickory and dijon sauce *(Choice of two sides)* 18

### SCOTTSDALE CHICKEN

Hickory grilled, boneless skin-on breast, smoked bacon, Sonoma Jack Wisconsin cheddar, Arizona's honey-dijon sauce 18

### TEMPURA FRIED SHRIMP PLATTER\*

Tempura fried Ecuadorian white shrimp, honey mustard horseradish dipping sauce 23

### ATLANTIC' SALMON

Hickory grilled, garnished with spinach, Thai chili sauce  
*(Choice of two sides) (Recommended side - Jalapeno Cheese Grits)* 23

### ARIZONA'S FISH & CHIPS\*

Low country style fried or grilled white fish, malt vinegar, dill tartar sauce  
*(Recommended side - house cut french fries)* 23

### DENVER LAMB RIBS

Slowly roasted, grilled over hickory, honey soy glaze *(Choice of two sides)* 24

### ARIZONA'S 'ORIGINAL RECIPE' BABYBACK RIBS

Slowly roasted, grilled over hickory, BBQ sauce *(Choice of two sides)* 25

### JUMBO LUMP CRABCAKES

Two pan seared, black bean and corn salad, creole remoulade 34

### TEMPURA FRIED 'COLD WATER' LOBSTER TAIL

Honey mustard horseradish dipping sauce (1 tail) A.Q.s

## BURGERS & SANDWICHES *Choice of one side*

### HICKORY BURGER

8 oz. Angus chuck, Wisconsin cheddar, lettuce, tomato, onion, mustard, mayo, pickle 13

### QUESO BURGER

8 oz. Angus chuck, pepper jack queso, fried jalapenos, Texas toast 13

### THE ZANE GREY

8 oz. Angus chuck, Canadian bacon, grated cheddar, Arizona's 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 Wisconsin cheddar, lettuce, mayo, tomato, onion 12

### G.F.B. FISH SANDWICH

Atlantic grouper, lettuce, tomato, onion, come back sauce 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, au jus 14

## 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 23

### ARIZONA RUSTICA

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

## SWEET ENDINGS 9 *Housemade daily*

### KEY LIME PIE\*\*

Topped with whipped cream

### FRESH BAKED BROWNIE\*\*

Chocolate brownie a la mode, with vanilla bean ice cream

### ARIZONA'S APPLE - PECAN WALNUT COBBLER\*\*

Topped with vanilla bean ice cream

### BREAD PUDDING

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

## BEVERAGES

### COKE PRODUCTS

HOMEMADE LEMONADE -


REG. OR STRAWBERRY

VOSS STILL & SPARKLING WATER

SWEET & UNSWEET TEA

*\* 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.*

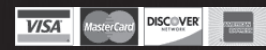
*\*\* Contains walnuts and pecans.*



**ARIZONA'S**

**STEAKS ♦ CHOPS ♦ SEAFOOD**

We accept these credit cards



We do not accept the following:

Non Arizona's gift cards which includes Green Dot, Visa Gift Cards, American Express Gift Cards, Cash App, Givelify, etc.

No personal checks.

We host great parties! Check out our website for all of your catering and private dining needs.

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