

ARIZONA'S

STEAKS ♦ CHOPS ♦ SEAFOOD

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.

STARTERS

ARIZONA CHEESE FRIES - TOPPED WITH JACK, CHEDDAR, BACON AND SCALLIONS SERVED WITH A SIDE OF BUTTERMILK GARLIC. \$6.95

THICK CUT ONION RINGS - HAND BATTERED SWEET ONIONS CRISP FRIED, SERVED WITH DIPPING SAUCE. \$7.95

SPINACH & ARTICHOKE DIP- SERVED WITH WHITE CORN TORTILLAS, SALSA & SOUR CREAM. \$8.95

FLASH FRIED CALAMARI - TOSSED IN A SWEET & SPICY CHIPOTLE GLAZE. \$8.95

DENVER LAMB RIBS - HONEY SOY BBQ SAUCE. \$8.95

TEMPURA SHRIMP BASKET- TEMPURA FRIED ECUADORIAN WHITE SHRIMP OVER FRIES, SERVED WITH SWEET CHILI DIPPING SAUCE. \$9.95

JUMBO LUMP CRABCAKE- PAN SEARED WITH CREOLE REMOULADE. \$9.95

SIDES

SHOESTRING FRENCH FRIES \$2.95

GARLIC MASHED POTATOES \$2.95

OVEN BAKED BEANS \$2.95

COLESLAW \$2.95

TAMALE PIE \$2.95

JALAPENO CHEESE GRITS \$2.95

BOURBON CREAMED CORN \$2.95

CREAMED SPINACH \$3.50

BLACK BEANS & BROWN RICE \$3.50

SEASONAL SAUTEED VEGETABLES \$3.50

LOADED BAKED POTATO \$3.95

DESSERTS

KEY LIME PIE - HOMEMADE & TOPPED WITH WHIPPED CREAM. \$5.95

WHITE CHOCOLATE BANANA CREME PIE. \$5.95

FRESH BAKED BROWNIE - CHOCOLATE BROWNIE A LA MODE. \$6.95

ARIZONA'S APPLE-PECAN COBBLER- TOPPED WITH VANILLA BEAN ICE CREAM. \$6.95

TEMPERATURE CHART

RARE.....RED, COOL CENTER

MEDIUM RARERED, WARM CENTER

MEDIUM.....PINK CENTER

MEDIUM WELL.....SLIGHTLY PINK CENTER

WELL DONE..COOKED TO CENTER, NO PINK

SALADS AND SOUPS

All salads are served with one of Arizona's homemade signature salad dressings- Buttermilk-Garlic, Honey-Mustard, Blue Cheese, 1000 Island, Balsamic Vinaigrette, Three-Herb Vinaigrette and Honey-Lime Vinaigrette

HOMEMADE SOUPS - Made fresh daily. \$4.95

ARIZONA'S HOUSE SALAD - Iceberg, romaine, red cabbage, carrots, bacon, vine ripe tomatoes and croutons. \$5.95

ARIZONA'S CAESAR SALAD - Crisp Romaine tossed with our homemade Caesar dressing and croutons. \$5.95
Add grilled chicken or chicken tenders \$4 ~~~ Add grilled shrimp \$7 Add grilled salmon or tuna \$9

SOUP AND SALAD - Choice of today's soup with our Arizona House or Caesar Salad. \$9.95

GRANNY SMITH APPLE SALAD - Field greens, gorgonzola cheese, spiced pecans, red grapes, green apples and Port Wine vinaigrette. \$8.95

HICKORY GRILLED CHICKEN SALAD - Our Arizona House Salad mix with tender grilled chicken layered with tortilla strips, Honey-Lime vinaigrette and a spicy peanut sauce. \$9.95

THE SEDONA - Tender sliced chicken mixed with romaine, arugula, frisé, 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 mix with chicken tenders, avocado, bacon, chopped egg and tomatoes. \$9.95

HOMEMADE CHICKEN SALAD - Our original homemade chicken with mandarin oranges, grapes & onions over field greens salad mix with shaved almonds and an orange vinaigrette. \$8.95

VEGETABLE PLATE - Grilled zucchini, black beans and brown rice, garlic mashed potatoes and Southwestern veggie sauté. \$8.95

BURGERS AND SANDWICHES

Our burgers and sandwiches are made from the freshest ingredients and served with your choice of one side item.
(Substitute an Idaho baked potato.....\$1.50)

HICKORY BURGER - 8 oz. Angus chuck, Wisconsin cheddar, lettuce, tomato, onion, mustard, mayo and pickle served on a toasted egg bun. \$7.95

THE ZANE GREY - 8 oz. Angus chuck, loaded with bacon and grated cheddar, served with a side of our homemade 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

ALLEN STREET SPECIAL - 6 oz. marinated grilled boneless chicken breast topped with Sonoma Jack or Cheddar, lettuce, mayo, tomato and red onion. \$8.95

OAK CREEK CHOPPED PORK SANDWICH - Slowly smoked over natural hickory until fork tender, served on a toasted egg bun with cole slaw and pickles. \$8.95

CARNITA'S ARIZONA CLUB - Cure 81 ham, hickory grilled chicken, bacon, two cheeses, lettuce, tomato and seasoned mayo, served on seven grain bread. \$8.95

ARIZONA DIP - Thinly shaved prime rib with housemade ciabatta bread, Sonoma Jack cheese, served with au jus. \$9.95

STEAKS AND CHOPS

ARIZONA'S SIGNATURE SIRLOIN STEAK - "Our House Special" 10 oz. aged to Arizona's exact specifications, Jacardi tenderized, marinated with Dole pineapple juice, brown sugar, ginger and soy. \$17.95

FATHER KINO'S FILET - Aged "center cut" beef tenderloin, tobacco onions, veal jus. 7 oz./\$19.95 ~~~ 9 oz./\$23.95

KANSAS CITY STRIP - 14 oz. strip loin seared over hickory wood, tobacco onions, veal jus. \$22.95

MARY KATHRYN'S RIBEYE - 14 oz. richly marbled, tobacco onions, veal jus. \$22.95

"BONE IN" RIBEYE - 20oz. flavorful cut, well marbled, tobacco onions, veal jus. \$28.95

PORK CHOP - 12 oz. seasoned, pan seared, and oven roasted with sweet potato hash browns and cinnamon apples. \$18.95

Add a shrimp skewer \$7, crab cake \$9, tuna or salmon \$9

AGED PRIME RIB

Our premier prime cut slowly roasted on the bone for extra flavor.
10 oz./\$18.95 ~~~ 20 oz./\$24.95

Above steaks and chops served with House or Caesar Salad and your choice of one side.

Bone for Your Dog ~ No Charge

ENTREES

"PRESTIGE FARMS" ROTISSERIE 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 homemade 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*) 1/2 platter \$8.95 with one side Whole platter \$13.95

SCOTTSDALE CHICKEN - Hickory grilled boneless skin on breast topped with Hormel bacon, Sonoma Jack and Wisconsin Cheddar with our homemade honey-dijon sauce. \$14.95

OAK CREEK CHOPPED PORK PLATTER - Slowly smoked over natural hickory until fork tender, served over a tamale corn cake with homemade BBQ sauce. \$13.95

ARIZONA'S "ORIGINAL RECIPE" BABYBACK RIBS - Grilled over hickory and basted with our homemade barbecue sauce (*served with two sides or one Idaho baked potato*) 1/2 rack \$9.95 with one side Full rack \$18.95

GRILLED PACIFIC AHI TUNA- Encrusted with black pepper, sesame and coriander accompanied with field greens, mango, avocado and honey-lime vinaigrette. \$14.95

ARIZONA FISH & CHIPS - Low country style fried Tilapia with cole slaw, shoestring fries and dill tartar sauce. \$16.95

HICKORY GRILLED "ATLANTIC" SALMON - Served over jalapeno cheese grits and topped with spinach sautéed with Thai chili oil. \$17.95

TEMPURA FRIED SHRIMP PLATTER - Tempura fried Ecuadorian white shrimp, served with sweet chilli dipping sauce. \$18.95

JUMBO LUMP CRABCAKES - Pan seared, served with black bean and corn salad with creole remoulade. \$19.95

Above entrees served with your choice of one side.

Add a House or Caesar Salad to above entrees \$3.95

PASTA

PINNACLE PEAK PASTA - Bowtie pasta with shaved grilled chicken, mushrooms and sundried tomatoes in a roasted garlic cream sauce. \$13.95

HICKORY GRILLED CHICKEN & SHRIMP - "Just say C&S." Grilled chicken and shrimp served over a bed of linguine with a light tomato-basil cream sauce. \$17.95

Add a House or Caesar Salad to above entrees \$3.95

Children's menu upon request

ARIZONA'S

STEAKS ♦ CHOPS ♦ SEAFOOD

CHARDONNAY

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| LA TERRE CHARDONNAY, CALIFORNIA | \$4.95 | \$20.00 |
| COASTAL VINES CHARDONNAY, CALIFORNIA | \$5.25 | \$22.00 |
| CLOS DU BOIS CHARDONNAY, CALIFORNIA | \$6.75 | \$28.00 |
| BENZIGER CHARDONNAY, NAPA VALLEY, CALIFORNIA | \$7.75 | \$32.00 |
| NAPA CELLARS, CHARDONNAY, CALIFORNIA | | \$36.00 |
| SONOMA CUTRER "RUSSIAN RIVER" CHARDONNAY, CALIFORNIA | | \$40.00 |
| FRANK FAMILY, CHARDONNAY, NAPA VALLEY, CALIFORNIA | | \$60.00 |

INTERESTING WHITES

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| ZONIN PINOT GRIGIO, ITALY | \$5.25 | \$20.00 |
| KRIS PINOT GRIGIO, ITALY | \$6.75 | \$26.00 |
| SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE, ITALY | | \$46.00 |
| HONIG SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA | \$7.50 | \$30.00 |
| J. LOHR "BAY MIST" WHITE RIESLING, CALIFORNIA | \$6.25 | \$24.00 |
| BRIDGEVIEW REISLING, CALIFORNIA | \$5.75 | \$22.00 |
| CONUNDRUM WHITE BLEND, CALIFORNIA | \$9.95 | \$40.00 |

MERLOT

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| LA TERRE MERLOT, CALIFORNIA | \$5.25 | \$20.00 |
| BLACKSTONE MERLOT, CALIFORNIA | \$6.50 | \$24.00 |
| L DE LYETH MERLOT, SONOMA, CALIFORNIA | \$7.50 | \$30.00 |
| SILVERADO MERLOT, NAPA VALLEY, CALIFORNIA | | \$40.00 |
| PROVENANCE MERLOT, RUTHERFORD, CALIFORNIA | | \$60.00 |

CABERNET SAUVIGNON

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| LA TERRE CABERNET SAUVIGNON, CALIFORNIA | \$5.25 | \$20.00 |
| SMOKING LOON CABERNET SAUVIGNON, CALIFORNIA | \$7.00 | \$28.00 |
| EDNA VALLEY CABERNET SAUVIGNON, CALIFORNIA | \$8.00 | \$32.00 |
| RUTHERFORD RANCH CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA | \$9.50 | \$40.00 |
| BUEHLER CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA | | \$42.00 |
| TERRE VALENTINE CABERNET SAUVIGNON, SPRING MOUNTAIN, CALIFORNIA | | \$46.00 |
| MT. VEEDER CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA | | \$60.00 |
| FRANK FAMILY VINEYARDS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA | | \$65.00 |

PINOT NOIR

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| CONA SURA PINOT NOIR, CHILE | \$6.75 | \$26.00 |
| MARK WEST PINOT NOIR, CALIFORNIA | \$7.95 | \$30.00 |
| HAHN PINOT NOIR, MONTERREY, CALIFORNIA | \$9.25 | \$36.00 |
| SCHUG PINOT NOIR, SONOMA, CALIFORNIA | | \$48.00 |
| SANFORD PINOT NOIR, SANTA RITA HILLS, CALIFORNIA | | \$50.00 |

INTRIGUING REDS

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| BULLETIN PLACE SHIRAZ, AUSTRALIA | \$5.75 | \$24.00 |
| BAROSSA VALLEY SPIRES SHIRAZ, AUSTRALIA | \$7.50 | \$30.00 |
| GREG NORMAN SHIRAZ, AUSTRALIA | | \$38.00 |
| FOLIE A DEUX MENAG'E A TROIS BLEND, CALIFORNIA | \$8.95 | \$40.00 |
| LYETH RED TABLE WINE, CALIFORNIA | \$9.95 | \$36.00 |
| MURPHY GOODE WILD CARD RED TABLE BLEND, CALIFORNIA | | \$45.00 |
| ST. SUPERY "ELU", NAPA VALLEY, CALIFORNIA | | \$48.00 |

OTHER REDS

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| JEWEL PETITE SIRAH, CALIFORNIA | \$6.25 | \$24.00 |
| BOGLE PETITE SIRAH LODI, CALIFORNIA | \$8.50 | \$32.00 |
| ALEXANDER VALLEY SIN ZIN RED ZINFANDEL, CALIFORNIA | \$9.95 | \$40.00 |
| SEVEN DEADLY SINS RED ZINFANDEL, CALIFORNIA | \$9.95 | \$40.00 |
| MAURITSON RED ZINFANDEL, DRY CREEK, CALIFORNIA | | \$42.00 |

SPARKLING AND DESSERT WINES

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| KENWOOD YULUPA BRUT SPLIT, CALIFORNIA | \$7.50 | |
| TATTINGER BRUT LA FRANCAISE, FRANCE | | \$60.00 |
| MICHELE CHIARLO MOSCATO D'ASTI, ITALY | \$7.99 | \$30.00 |

WE ACCEPT AMERICAN EXPRESS, DISCOVER, MASTERCARD AND VISA. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ADULTS. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

WE SINCERELY APPRECIATE YOUR BUSINESS.

www.thearizonasteakhouse.com

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SPECIALTY MARGARITAS

ARIZONA'S CLASSIC MARGARITA
CUERVO GOLD TEQUILA, STRAWBERRY OR LIME, SERVED ON THE ROCKS

PRICKLY PEAR MARGARITA
PRICKLY PEAR JUICE, SAUZA CONMEMORITIVO 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, FRESH LEMON & LIME WITH GRAND MARNIER SERVED ON THE ROCKS

ARIZONA SUNSET
CUERVO GOLD TEQUILA, FRESH STRAWBERRIES AND A SPLASH OF NINETY-NINE BANANAS LIQUER.

THE KOKOPELLI
CUERVO GOLD TEQUILA, FRESH RASPBERRIES AND A SPLASH OF CHAMBORD.

MARTINIS

CLASSIC MARTINI
BOMBAY SAPPHIRE GIN, DRY VERMOUTH & OLIVES

ONE DIRTY MARTINI
267 INFUSED VODKA, OLIVE JUICE, DRY VERMOUTH AND GARNISHED WITH BLEU 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
PARROTT BAY PASSION FRUIT RUM, FRESH MINT AND CLUB SODA

BLOOD ORANGE
HANGER ONE MANDRIN WITH FRESH SQUEEZED BLOOD ORANGE JUICE

PERFECT POMEGRANATE MARTINI
CIROC VODKA, POMEGRANATE 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 LIQUOR, CREME DE COCOA IN A CHOCOLATE RIMMED MARTINI GLASS

HOUSE POURS

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| BACARDI RUM | JOHNNY WALKER RED SCOTCH |
| CUERVO TEQUILA | SEAGRAMS GIN |
| JIM BEAM BOURBON | SMIRNOFF VODKA |

DRAFT BEERS

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| BASS ALE | SEDONA RED |
| BUD LIGHT | YUENGLING |
| NEWCASTLE BROWN ALE | |

BOTTLED BEERS

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

FRESH SQUEEZED LEMONADE

LEMON OR STRAWBERRY \$2.95