

ARIZONA'S

STEAKS ♦ CHOPS ♦ SEAFOOD

SMALL PLATES

Great for sharing

FISH TACOS*

Fried white fish, 2 flour tortillas, lettuce, avocado, tomatoes, cilantro, onion, Sriracha aioli 11

CHIPOTLE CALAMARI *

Tossed in sweet and spicy chipotle glaze 12

SALMON CHIPS*

Hardwood smoked salmon, chipotle cream cheese, capers, red onions, house-made potato chips 13

SPINACH & ARTICHOKE DIP *

White corn tortillas, pico de gallo sour cream 13

TEMPURA SHRIMP BASKET

Tempura fried shrimp, fries, honey mustard, horseradish dipping sauce 13

FISH BASKET

Low country white fish, with dill tarter, fries 13

JUMBOLUMP CRABCAKE

Pan seared, creole remoulade black bean corn salad 19

LAMB CHOPS

Slowly roasted, grilled over hickory, honey soy glaze 26

SALADS

DRESSING CHOICES

Balsamic Vinaigrette
Blue Cheese
Buttermilk Garlic Ranch
Caesar
Honey Lime Vinaigrette
Honey Mustard
Port Wine Vinaigrette
Thousand Island
Three Herb Vinaigrette

ARIZONA'S HOUSE

Iceberg, romaine, red cabbage, carrots, bacon, tomatoes, croutons 12 w/entrée 6

ARIZONA'S CAESAR *

Classic Caesar salad, crisp romaine, homemade Caesar dressing 12 w/entrée 6

GRANNY SMITH APPLE

Field greens, gorgonzola cheese, pecans, red grapes, green apples, port wine vinaigrette 14

THE BLUE DOOR

Salad mix, chicken tenders, avocado, bacon, chopped egg, tomatoes, croutons 15

PACIFIC AHI TUNA *

Black pepper, sesame, coriander, field greens, mango, avocado, honey lime vinaigrette 17

Additions (w/entree)

Shrimp Skewer 11
Grilled Salmon 15
Crab Cake 19
Sliced Grilled Chicken 9
Grouper 14
Whole Chicken Breast 9
Ahi Tuna 15

STEAKS & CHOPS

Served with House or Caesar* salad and one side
Sautéed Onions 2 • Sautéed Mushrooms 2

ARIZONA'S SIGNATURE SIRLOIN

"Our House Special" 8 oz. aged to our exact specifications, house seasonings, tobacco onions, veal jus 26

PORK CHOP

12 oz., seasoned, Fried or grilled, cinnamon apple garnish (Choice of two sides) 26

LAMB CHOPS

Slowly roasted, grilled over hickory, honey soy glaze (Choice of two sides) 37

FATHER KINO'S FILET *

8 oz. aged "center cut" beef tenderloin, tobacco onions, veal jus 37

14 OZ. RIBEYE *

Flavorful cut, well marbled, tobacco onions, veal jus 37

MARY KATHRYN'S RIBEYE *

12 oz. richly marbled, marinated in Dole pineapple juice, brown sugar, ginger, soy 38

ADD: Shrimp Skewer 11 • Grilled Salmon 15 • Grilled Chicken 9 • Crab Cake 19

AGED PRIME RIB

(Served after 5pm - Friday, Saturday All Day & Sunday After 3pm)

Our premier prime cut, slowly roasted for extra flavor, veal jus. House or Caesar* salad, one side
10 oz./32 --- 16 oz./40

ENTREES

Choice of one side • Add a House or Caesar* salad 6

VEGETABLE PLATTER

Grilled zucchini, black beans and brown rice, garlic mashed potatoes, seasonal sautéed vegetables (no side choice, only 2 substitutions) 15

BBQ CHICKEN

10 oz. hickory grilled, skin-on breast, BBQ sauce, homemade hickory sauce 18

CHICKEN TENDERS PLATTER

Hand battered, crisp-fried, hickory and dijon sauce (Choice of two sides) 20

SCOTTSDALE CHICKEN

Hickory grilled, boneless skin-on breast, smoked bacon, Sonoma Jack Wisconsin cheddar, Arizona's honey-dijon sauce 20

TEMPURA FRIED SHRIMP PLATTER *

Tempura fried Ecuadorian white shrimp, honey mustard horseradish dipping sauce 25

ATLANTIC" SALMON

Hickory grilled, garnished with spinach, Thai chili sauce
(Choice of two sides) (Recommended side - Jalapeno Cheese Grits) 26

ARIZONA'S FISH & CHIPS *

Low country style fried or grilled white fish, malt vinegar, dill tartar sauce
(Recommended side - house cut french fries) 25

ARIZONA'S "ORIGINAL RECIPE" BABYBACK RIBS

Slowly roasted, grilled over hickory, BBQ sauce (Choice of two sides) 27

JUMBO LUMP CRABCAKES

Two pan seared, black bean and corn salad, creole remoulade 36

BURGERS & SANDWICHES

Choice of one side

HICKORY BURGER

8 oz. Angus chuck, Wisconsin cheddar, lettuce, tomato, onion, mustard, mayo, pickle 15

MARBLE CANYON BURGER

8 oz. Angus chuck, lettuce, tomato, red onion, bacon, blue cheese, sautéed mushrooms 15

ALLEN STREET SPECIAL

6 oz. marinated grilled boneless breast, Sonoma Jack or Wisconsin cheddar, lettuce, mayo, tomato, onion 13

G.F.B. FISH SANDWICH

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

ARIZONA DIP

Thinly shaved prime rib, JJ Cassone bread, Sonoma Jack, au jus 15

PASTA

Add a House or Caesar* salad 6

PASTA SEDONA

Bowtie pasta, shaved grilled chicken, mushrooms, sundried tomatoes, roasted garlic cream sauce 20

HICKORY GRILLED CHICKEN & SHRIMP

"Just say C&S." Grilled chicken, shrimp, linguine, light tomato - Choice of: basil cream sauce or roasted garlic cream sauce 26

SIDES 7

HOUSE CUT FRENCH FRIES
GARLIC MASHED POTATOES
OVEN BAKED BEANS
(Contains pork)
COLESLAW
SAUTÉED SPINACH
BROCCOLI
JALAPENO CHEESE GRITS
CREAMED CORN
CREAMED SPINACH
ASPARAGUS
BLACK BEANS & BROWN RICE
LOADED BAKED POTATO
MAC AND CHEESE
SEASONAL SAUTÉED VEGGIES
SWEET POTATO HASH BROWNS
(Contains pork)

DESSERTS 12

KEY LIME PIE**
Topped with whipped cream

FRESH BAKED BROWNIE**
Chocolate brownie a la mode, with vanilla bean ice cream

ARIZONA'S APPLE - WALNUT COBBLER**
Topped with vanilla bean ice cream

SEVEN LAYER CHOCOLATE CAKE
Decadent seven thin layers of cake, iced and filled with chocolate buttercream, filled with chocolate ganache and topped with fresh berries

BREAD PUDDING
White chocolate caramel rum sauce, rum raising bread topped with vanilla bean ice cream

WHITE CHOCOLATE CHEESECAKE
A white chocolate cheesecake with a vanilla Oreo crust, drizzled with strawberry and blueberry reduction, topped with fresh berries

*We take pride in preparing our food from scratch everyday. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed. We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

We do not recommend and will respectfully not guarantee any meat ordered medium well or above. Please enjoy your time with us. Bon Appetit!

** Contains nuts

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

Children's menu upon request

www.az-steaks.com



03-15-22

RETURN POLICY

If you find (after receiving your order), that a mistake has been made by our kitchen or wait-staff, please inform us immediately so that we may correct the mistake ASAP. However, if you receive a drink or menu item that has been properly and correctly prepared, it may NOT be returned. Please take the time to read the description and ask your server questions about the dish.

ARIZONA'S

STEAKS ♦ CHOPS ♦ SEAFOOD

CHARDONNAY

Coastal Vines 8/32
Sea Sun (Camus), CA 12/48

RIESLING

J. Lohr, CA 9/36
Fritz Zimmer 12/48

OTHER WHITES

Beringer White Zinfandel, CA 9/36
Decoy Sauvignon Blanc 10/40
Sartori Pinot Grigio, IT 10/40
Castello del Poggio Moscato, IT 11/44

CABERNET SAUVIGNON

Backhouse, CA 8/32
Skyfall, WA 9/36
Chasing Lions 10/40

MERLOT

Backhouse, CA 8/32
Skyfall, WA 9/36
William Hill 10/40

PINOT NOIR

Mirassou, CA 10/40
Sea Sun (Camus), CA 12/48

RED ZINFANDEL

Rancho Zabaco, CA 9/36

OTHER REDS

Gascon Malbec 11/44
7 Moons Red Blend, CA 10/40
Castello Piggio Moscato, CA 11/44
Coopers & Thief Blend, CA 12/48

CHAMPAGNE

Stanford Governor's Cuvee Brut, CA 10/40
LaMarca Prosecco 12/48

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dining needs.*

www.az-steaks.com

SPECIALTY MARGARITAS

(All Margaritas on the rocks)

AZ MARGARITA

Dobel Tequila, Triple Set, Agave, Sour mix, Shaken with oranges and limes

1800 REPOSADO MARGARITA

1800 Reposado, triple sec, sour mix, lime juice

CLASSIC TEXAS MARGARITA

Jose Cuervo, Triple set, Sour mix, Fresh lime juice,
Topped with Grand Gala

YAK MARGARITA

Nyak, orange juice, Triple set, Sour mix

MARTINIS & COCKTAILS

BLUE RASPBERRY KISS

Ketel One, Sour mix, Pineapple, Triple set, Blue Raspberry

FRENCH 75

Bombay Gin, Simple Syrup, Lemon juice, Champagne

GUEST FAVORITE

Hennessy, OJ, Peach Schnapps, Champagne,
Topped with Grand Mariner

THE OBAMA

Parrot Bay, Pineapple, Grenadine, Melon, Myers

RUM PUNCH

Bacardi, OJ, Pineapple, Grenadine

RASPBERRY LEMON DROP

Ketel One Citron, Lemon juice, Triple set, Simple Syrup,
Raspberry liquor, Sugar rim

TWISTED COSMOPOLITAN

Ketel One, Fresh squeezed lime & oranges, Triple set, Cranberry

STONECREST "OLD FASHION"

Dulce Vida, Anejo Tequila, Agave, Muddled cherries, Dash Bitters

AZ CROWN MULE

Crown, (3) Fresh squeezed limes, Pineapple,
Topped with Regatta Ginger

IRISH MULE

Jameson Irish Whiskey, Simple syrup, Fresh lime juice,
Topped with Regatta Ginger Beer

BEVERAGES

COKE PRODUCTS 2.95

SWEET AND UNSWEETED TEA 2.95

HOMEMADE LEMONADE 3.95
REGULAR OR STRAWBERRY
(ONE REFILL)

COFFEE 2.95

BOTTLED WATER 4

SPARKLING WATER 5

DRAFT BEERS

MICHELOB ULTRA

YUENGLING

STELLA ARTOIS

ROTATING LOCAL BEER

BOTTLED BEERS

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

BLUE MOON

ANGRY ORCHARD

HEINEKEN

MODELO

CORONA

COORS LIGHT

MILLER LITE

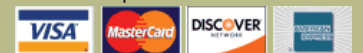
GUINNESS STOUT

ROTATING IPA

YUENGLING

STELLA ARTOIS

We accept these credit cards:



Arizona's Gift Card



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, Apple Pay, Zelle, Chime, etc.

NO PERSONAL CHECKS

20% gratuity for parties of 6 or more will be added. No separate checks for parties of 20 or more.

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