PINNACLE PEAK
STEAKHOUSE
Tucson

Welcome to Tucson's steakhouse, Pinnacle Peak! We have been serving the good people of Tucson since 1962. Family-owned and locally operated, Pinnacle Peak takes great pride in serving real Western food in an authentic Old West atmosphere. Over the decades, we have become famous for serving the best steaks in Tucson, and our Master Grillers only cook over real mesquite wood. So kick back, relax, and take a trip back to simpler times. Remember, Pinnacle Peak is for fun, so no ties allowed! Yee-haw!

TRAIL BLAZERS

Southwest Sampler
Southwestern green chilies, cheesy quesadillas, and crisp tortilla chips with house-made red or green salsa. 15.99

Chips and Salsa
Crisp tortilla chips and our house-made red or green salsa. One free refill. 8.99

Rattlesnake Eggs
Bacon-wrapped and grilled jalapeños stuffed with cream cheese, cheddar cheese, and spices. Served with prickly pear BBQ sauce. 14.99

Southwestern Green Chilies
Roasted green chilies with slow-cooked pit beef, melted cheese, and green onion. Served with tortillas. 11.99

Quesadilla
Generous flour tortilla filled with cheese and green chilies. Served with house-made red or green salsa. 7.99 Add beef for 3.99

Howdy Ribs
Quarter rack of our delicious BBQ Baby Back Ribs served up as an appetizer. 14.99

MESQUITE-GRILLED COWBOY STEAKS

What is a Cowboy Steak? Just the most delicious steak in the West! It's a flavorful steak cut from the short loin and cooked over a real mesquite fire by our Master Grillers. Real cowboys order medium rare for the best steak. Don't forget to save the tenderloin side for last; it's an authentic Old West dessert.

The Cowboy*
The original! We have been offering this steak since our opening in 1962. 39.99

The Big Cowboy*
For a hunger as vast as the open plains. May need a little more time on the grill; this is one heck of a steak! 49.99

The Cowgirl*
A little less tenderloin for a little less appetite but just as delicious. Never underestimate a cowgirl! 34.99

Make It A Meal:
Add a Baked Potato and Individual Fruit Cobbler to your Cowboy Steak Order for only 7.00 more

MESQUITE-GRILLED STEAKS

Over the last 60 years, our Master Grillers have found our steaks are best when cooked medium rare. This assures your steak stays tender and juicy with just the right amount of mesquite smoke flavor.

Bone-In New York Strip*
One half of our famous Cowboy Steak. A leaner cut, this steak is perfect for folks who want lots of beef flavor. 29.99

Filet Mignon*
Fancy French name for delicious steak. Our tenderest cut that has a more delicate beef flavor and light marbling. Served with a side of tonight's vegetable. 31.99

Bone-in Ribeye Steak*
Giddy up! A flavorful cut with lots of marbling that makes it one juicy steak! 39.99

INCLUDED SIDES

All entrees are served with the following sides, making your meal a great value!

Garden Salad
Served with your choice of dressing.

Freshly Baked Bread
Our thick-cut white bread is baked daily just for us by a local bakery.

Cowboy Beans
Our signature cowboy beans are cooked all day in a secret blend of spices. We have been using the same spice blend for over 60 years! Served family style.

BBQ BABY BACK RIBS

We cook our pork ribs slow and low for over 16 hours 'cuz life is too short for tough ribs. We know they're ready when they fall off the bone. Finished on the mesquite fire and slathered with BBQ sauce.

Full Rack
For those with a hearty appetite. 29.99

Half Rack
Full rack too much? You're in luck! 23.99

PIT BEEF

Beef brisket slow-cooked for more than 24 hours in our real mesquite wood pits. A great choice if you like your beef cooked through but still tender and juicy.

Open Range Dinner
Thinly sliced pit beef, mashed potatoes, gravy, and tonight's vegetable. 19.99

Shredded Beef Dinner
Shredded pit beef, flour tortillas, cheese, onion, and tomato. Served with your choice of gravy or BBQ sauce. 19.99

LIGHTER FARE

Grilled Salmon Fillet*
Fresh-cut salmon fillet grilled to perfection on the mesquite fire. Served with a side of tonight's vegetable. 27.99

Grilled Chicken Breast
Boneless chicken breast marinated and then grilled over mesquite fire. Served with a side of tonight's vegetable. 16.99

Half Chicken
Half a chicken roasted and then grilled over mesquite fire, served on the bone. Served with mashed potatoes and a side of tonight's vegetable. 22.99

Saddle Up Salad*
Mesquite-grilled chicken breast with cheddar cheese, heritage blend lettuce, tomatoes, cucumber, red onion, croutons, and choice of dressing. 16.99

Vegetarian "Meatloaf" Sandwich
House-made vegetarian "meatloaf" on a brioche bun with lettuce, tomato, and onion. Served with your choice of side. Can be made vegan without the bun. 14.99

WRANGLER BURGER

Wrangler Burger*
Our classic burger is ground from chuck to give it a rich beef flavor and tenderness.
Served on a bakery-fresh bun with cheddar cheese, lettuce, tomato, pickles, and red onion. 14.99
Additional toppings: Bacon (2.00) BBQ Beef (2.00) Mac & Cheese (2.00) Roasted Poblano Chiles (1.00)

All entrees served with sides! Enjoy garden salad, locally baked bread, and a side of our signature cowboy beans. See our Included Sides section for more information.

ADDITIONAL SIDES

Baked Potato
Served piping hot with butter and sour cream. 3.99
Get it loaded with butter, sour cream, cheese, bacon, and green onions. 5.99

Mashed Potatoes
Mashed potatoes served with gravy. 3.99

Grilled Corn on the Cob
Roasted and finished on the mesquite fire. 3.99

Fresh Vegetable
Ask your server for tonight's availability. 3.99

House-made Salsa (Red or Green)
Made fresh daily by us! .99

Roasted Mushrooms
Fresh mushrooms roasted with garlic butter. Delicious with any steak. 6.99

Mac & Cheese
Comfort food classic. 4.99

DESSERT

Fruit Cobbler
Our cobbler is baked fresh in Trail Dust Town. Ask your server for tonight's variety. Served warm with vanilla ice cream. 9.99

Trail Dust Brownie
Trail Dust Town's own Chocolate Depot bakes these decadent chocolate brownies. Served with vanilla ice cream. 9.99

Milkshakes
Thick and creamy milkshakes available in vanilla, chocolate, or strawberry! 5.99

MAKE IT A MEAL FOR TWO

Includes full side servings of salad, beans, and bread for each diner. 7.99

DRINKS

Mug of Our Own Draft Root Beer 3.99
Root Beer Float 5.99
Bottle of Sarsaparilla 3.99
Soft Drinks (free refills) 3.49
Iced or Hot Tea (free refills) 3.49
Now Featuring Local Arbuckles' Coffee! 3.49

All Steaks and Burgers are Cooked to Order
Rare: Cool and red through
Medium Rare: Warm red center, most tender and juicy
Medium: Hot and pink through
Medium Well: Slightly pink center
Well Done: Cooked through

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.