

STEAKHOUSE AND SALOON
Est. 1962

PINNACLE PEAK

Tucson, AZ

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- no ties allowed!

COWBOY STEAK DINNER

What is a Cowboy Steak? Just the most delicious steak in the West! 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.

Our Cowboy Steak Dinner is a meal fit for a real cowboy or cowgirl. It includes:
A Cowboy Steak*, Baked Potato, Salad, Bread, Beans, and Fruit Cobbler for dessert. 31.99

COWBOY STEAKS

The Cowboy*

The original! We have been offering this steak since our opening in 1962. 28.99

The Big Cowboy *

A huge tenderloin and sirloin 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! 34.99

The Cowgirl*

A little less tenderloin for a little less appetite, but just as delicious. Never underestimate a cowgirl! 24.99

MESQUITE GRILLED STEAKS

Over the last 50 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.

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. 18.99

Filet Mignon*

Fancy French name for delicious steak. Our tenderest cut that has a more delicate beef favor and light marbling. Served with a side of tonight's vegetable. 22.99

Bone-in Ribeye*

Giddy up! A flavorful cut with lots of marbling that makes it one juicy steak! 24.99

INCLUDED SIDES

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

Garden Salad

Served with your choice of dressing: Ranch, Blue Cheese, 1000 Island, Italian, French, Balsamic, or No Dressing.

Freshly Baked Bread

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

Ranch Beans

Our signature ranch beans are cooked all day in a secret blend of spices. We have been using the same spice blend for over 50 years!

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.

Half Rack

Full rack too much? You're in luck! 17.99

Full Rack

For those with a hearty appetite. 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.

Shredded Beef Dinner

Shredded pit beef, flour tortillas, cheese, onion, and tomato. 15.99

Open Range Dinner

Thinly sliced pit beef, mashed potatoes, gravy, and tonight's vegetable to keep Mom happy. 15.99

NOT BEEF

Grilled Chicken Breast

Boneless chicken breast marinated and then grilled over the mesquite fire. 13.99

Grilled Salmon Fillet*

Fresh cut salmon fillet grilled to perfection on the mesquite fire. Served with a lemon slice. 19.99

BURGERS

Wrangler Burger*

Our classic burger is ground from chuck to give a rich beef flavor and tenderness. Served on a bakery fresh bun with cheddar cheese, lettuce, tomato, pickles, and red onion. 10.99

Beyond Burger

Meatless patty grilled over mesquite fire. Served with cheese, lettuce, tomato, and onion. Served with veggie side. 9.99

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.

APPETIZERS

Chips and Salsa

Crisp tortilla chips and our house-made red or green salsa. 4.99

Quesadilla

Generous flour tortilla filled with cheese and green chilies. Served with house-made red or green salsa. 6.99

Southwestern Green Chilies

Roasted green chilies with slow-cooked pit beef, melted cheese, and green onion. Served with tortillas. 8.99

DRINKS

RC Cola, Diet RC Cola, 7-Up, Dr Pepper, Lemonade, Iced Tea 2.99

Bottle of Sarsaparilla 2.99

Draft Rootbeer 2.99 Rootbeer Float 3.99

DESSERT

Fruit Cobbler

Our apple cobbler is baked fresh in Trail Dust Town. Served warm with vanilla ice cream. 7.99

Trail Dust Brownie

Trail Dust Town's own Chocolate Depot bakes these decadent chocolate brownies. Served with vanilla ice cream. 7.99

SHARED PLATE CHARGE

Includes full side of salad, beans, and bread for each diner. 3.50

ADDITIONAL SIDES

Baked Potato

Served piping hot with butter and sour cream. 2.99

Get it loaded with butter, sour cream, cheese, and green onions. 3.99

Mashed Potatoes

Garlic mashed potatoes served with gravy. 2.99

Grilled Corn on the Cob

Roasted and finished on the mesquite fire. 2.99

Fresh Vegetable

Ask host for tonight's availability. 2.99

House-made Salsa (Red or Green)

Made fresh daily by us! .99

Roasted Mushrooms

Fresh mushrooms roasted with garlic butter. 5.99

Mac & Cheese

Topped with bread crumbs and baked. 3.99

All Steaks and Burgers are Cooked to Order

Rare: Cool and red through

Medium Rare: Warm red center, most tender and juicy

Medium: Hot & 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.