


Fred Harvey is credited with creating the first restaurant chain in the U.S. Harvey and his company also became leaders in promoting tourism in the American Southwest in the late 19th century. The company and its employees, including the famous waitresses who came to be known as Harvey Girls, successfully brought new higher standards of both civility and dining to a region widely regarded in his era as “The wild West”. Before then, a rail passenger’s only option for meal service while traveling on the railway was to utilize one of the roadhouses, often located near the railroad’s water stops. The food offered typically consisted of nothing more than rancid meat, cold beans and week-old coffee, served late so that patrons wouldn’t have time to eat their meal. Under the terms of an oral agreement, Fred Harvey opened his first depot restaurant in Topeka, Kansas in January 1876. Railroad officials and passengers alike were impressed with Fred Harvey’s strict standard for high quality food and first class service. As a result, Atchison Topeka & Santa Fe entered into subsequent contracts with Harvey wherein he was given unlimited funds to set up a series of what were dubbed “Eating Houses” along most of the route.

At more prominent locations, these Eating Houses evolved into Hotels, many of which survive today. In 1878, Harvey started the first of his Eating House-Hotel establishments along the AT&SF tracks in Florence, Kansas. The rapid growth of the Harvey House chain soon followed. By the late 1880s, there was a Fred Harvey Dining Facility located every 100 miles the AT&SF Railway with proclaimed advertisements “Fred Harvey Meals All the Way”. Male Customers were required to wear a Coat and Tie in many of Harvey’s Dining Rooms. The Harvey Houses served many meals to GIs traveling on Troop trains during World War II. Beginning in the 1930s, the Fred Harvey Company began to expand into other locations beyond the reach of AT&SF, and often away from Rail Passenger routes. Restaurants were opened in such locations as the Chicago Union Station (the largest facility operated by Harvey), San Diego Union Station, San Francisco Bus Terminal and the last of these was established at the Los Angeles Union Passenger Terminal in 1939 and could accommodate nearly 300 Diners. The Fred Harvey Legacy was continued in the family until the death of a Grandson in 1965. After which, the company known as Amfac Resorts and eventually turned into Xanterra Parks & Resorts and Grand Canyon National Park Lodges.



FROM THE PANTRY

Brown Sugar Oatmeal Bowl \$6.95 *VG, GF*


Cranberry Oatmeal Bowl \$8.45 *VG, GF*
Oats, Cranberries, Almonds, Banana, Toasted Coconut

Hikers Yogurt Parfait \$8.95 *V*
Vanilla Yogurt, Berries, Granola

Bright Angel Continental \$8.95 *V*
Muffin, Fruit Cup & Coffee

<u>HOT BEVERAGES</u> \$3.95	<u>COLD BEVERAGES</u> \$3.45
Coffee	Apple Juice
Tea	Orange Juice
Hot Chocolate	Cranberry Juice
	Milk
<u>ALCOHOLIC BEVERAGES</u> \$13.50	
Mimosa	
Bloody Mary	

GRAND CANYON
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®




ENTRÉE


Plant Based Breakfast Sausage & Vegan Country Gravy available for substitution.
\$1.95 for Egg White Substitution.

Avocado Toast \$7.95 *V*
Sourdough, Micro Greens
Diced Tomatoes, Balsamic Vinegar Reduction
Add 2 Eggs for \$3.75 or Bacon for \$4.25


Berry French Toast \$9.95
Two Sourdough French Toasts
Agave Marinated Berries
Add Choice of Ham, Sausage or Bacon for \$4.25

Buttermilk Pancake \$9.95
Three Pancakes, Butter, Maple Syrup
Add Choice of Ham, Sausage or Bacon for \$4.25

***Chilaquiles** \$12.45 *V* 
Warm Tortilla Chips, Avocado
Cotija Cheese, House-made Ranchero Sauce
Lime Crema, Two Eggs Any Style


Biscuits and Gravy \$13.95 
Two Fresh Biscuits, Sausage Gravy
Scrambled Eggs

***The Harvey Breakfast** \$11.45
Two Eggs Any Style, Breakfast Potato
Choice of Sausage, Ham or Bacon
Choice of Toast

***Arizona Omelet** \$12.95 
Ham, Peppers, Onions
Peppered Jack & Cheddar Cheese
House-made Ranchero Sauce
Breakfast Potato, Choice of Toast


***Bacon & Cheddar Omelet** \$12.95
Applewood Smoked Bacon, Cheddar Cheese,
Breakfast Potato, Choice of Toast

***Spinach-Feta Omelet** \$12.45 *V*
Spinach, Tomato, Red Onion
Creamy Feta Cheese
Breakfast Potato, Choice of Toast

Country Skillet \$12.45 
Choice of Ham, Bacon or Sausage
Onion, Sausage Country Gravy
Breakfast Potato

***Huevos Rancheros** \$13.95 *V* 
Two Corn Tostadas, Scrambled Eggs
Black Beans, Cotija Cheese,
House-made Ranchero Sauce
Pico De Gallo, Breakfast Potatoes

Chorizo & Eggs \$13.45 *V, GF*
Choice of Flour or Corn Tortilla
Scrambled Eggs, Vegan Chorizo
Cheddar Cheese, Sour Cream, Pico de Gallo

Arizona Skillet \$12.45 *VG* 
Onion, Bell Pepper, Mushroom
House-made Ranchero Sauce
Breakfast Potato

SIDE ORDER

Fruit Cup	\$4.45
Breakfast Potatoes	\$2.95
Buttermilk Pancake	\$3.95
Choice of Toast	\$2.95
Toasted Bagel w Cream Cheese	\$5.45
Sausage Gravy	\$3.95
Pico De Gallo	\$1.95
Fresh Biscuit	\$2.95
Three Bacon Strips	\$6.45
Two Sausage	\$3.95
Plant Based Breakfast Sausage	\$4.45
Guacamole	\$2.95
Salsa	\$1.95
Cold Cereal w Milk	\$4.45
*One Egg	\$1.95

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

GF Gluten Free V Vegetarian VG Vegan  Spicy

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.

