

APPETIZER

Fajita Chicken Quesadilla \$17.95

Fajita Chicken, Peppers & Onion
Lime Crema, Guacamole, Mixed Cheese
(Substitute Steak or Shrimp add \$3)

Red Rock Wings \$15.95

Choice of Buffalo Sauce, Sweet & Spicy Chipotle or Hot Honey
Served with Celery & Carrots

Pulled Pork Sliders \$14.95

Petite Buns, Kalua Pulled Pork, BBQ Sauce, Coleslaw

Southwest Queso Cheese Dip \$9.95

Zesty Cheese Dip, Tri Color Tortilla Chips

Tres Amigos \$8.95 **VG**

Tri Color Tortilla Chips, Guacamole, Pico de Gallo

THE LIGHTER SIDE

Green Chili Corn Tamale \$20.95 **V, GF**

Southwest Rice, Roasted Green Chili
Ranchero Sauce, Lime Crema, Cotija Cheese

Southwest Protein Bowl \$17.95 **VG**

Grilled Tofu or Diced Chicken, Chef's Daily Vegetables
Ancient Grain Quinoa Blend, Chipotle Agave Sauce

Beyond Burger \$15.95 **V**

Udi's Gluten Free Bun available upon request

Lettuce, Tomato, Pickle, Onion
French Fries or Side Salad

Canyon Vegan Burrito \$14.95 **VG**

Sauteed Vegetables, Black Beans
Spanish Rice, Ranchero Sauce

SOUP

Tortilla Black Bean Soup \$9.95 **VG**

Black Beans, Hominy, Corn
Green Chili, Fire Roasted Tomatoes
Southwest Spices, Chipotle Pepper, Tortilla Strips

SALAD

Add Grilled Chicken or Steak for \$5.95

Southwest Caesars Salad \$15.95

Romaine, Dried Corn, Black Beans, Tortilla Strips
Cotija Cheese, Southwest Caesar Dressing
(1/2 Size Side Salad Available for \$8.95)

Harvey House Salad \$13.95 **V**

Mixed Greens, Tomatoes, Cucumbers
Carrot, House-Made Citrus Vinaigrette

BLUE PLATE ENTREES

Spaghetti Western \$16.50

Spaghetti, Meatballs, Zesty Marinara
Parmesan Cheese, Garlic Toast

Pot Roast \$24.95

Chuck Steak, Root Vegetables
Fresh Batch Mashed Potato, Beef Gravy

Fish & Chips \$19.95

Beer Battered Fish, Coleslaw, French Fries, Tartar Sauce

***10 oz New York Strip Steak** \$48.95

Fresh Batch Mashed Potato, Herb Butter
Chef's Daily Vegetables, Beef Gravy

***10 oz Prime Rib Dinner** \$38.95 **GF**

Fresh Batch Mashed Potato, Herb Butter
Chef's Daily Vegetables

***Pan Seared Steelhead Trout** \$33.95 **GF**

(Four-Star Best Aquaculture Practices (BAP) Certified)
Southwestern Rice, Prickly Pear Compound Butter
Chef's Daily Vegetables

Roasted Chicken Half \$27.95 **GF**

Fresh Batch Mashed Potato
Herb Butter, Chef's Daily Vegetables

Canyon Smothered Burrito \$18.95

Sauteed Pepper & Onion, Black Beans, Spanish Rice
Guacamole, Ranchero Sauce, Lime Crema, Cotija Cheese
(Choice of Steak or Chicken)

SANDWICHES & WRAPS

Udi's Gluten Free Bun available upon request

Add Poblano Pepper for \$2.00

***Fred Harvey Double Bacon Cheeseburger** \$18.75

Two Patties, Cheddar Cheese, Bacon, Lettuce, Tomato
Onion, Pickle, Canyon Sauce, French Fries

***Shaved Prime Rib Sandwich** \$21.95

Prime Rib, Baguette, Swiss Cheese Peppers & Onions,
Horseradish Sauce, Au Jus, French Fries

***Ultimate Bison Burger** \$22.95

Lettuce, Tomato, Onion, Pickle, Grilled Poblano Pepper,
Green Onion Mayo, Swiss & Cheddar Cheese, French Fries

Sonoran Turkey Bacon Wrap \$18.95

Turkey, Bacon, Cheddar, Romaine
Tomato, Red Onion, Spicy Ranch, French Fries

BBQ Pulled Pork Sandwich \$17.95

Kalua Pulled Pork, French Fries, Coleslaw

Hot Honey Fried Chicken Sandwich \$13.95

Fried Chicken Breast tossed in House-Made Hot Honey
Lettuce, Tomato, Onion, Pickle, French Fries

Chicken Club Sandwich \$14.95

Fried or Grilled Chicken Breast, Bacon
Swiss Cheese, Green Onion Mayo, Lettuce
Tomato, Onion, Pickle, French Fries

SWEET TREATS

Cheesecake \$9.95 **V**

Berry, Caramel or Chocolate Sauce, Whipped Cream

Chocolate Molten Cake \$9.95 **V**

Apple Crisp with Vanilla Ice Cream \$8.00 **V**

Assorted Ice Cream \$5.95 **V**

** 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

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.

Allergen information for all menu available upon request.



GRAND CANYON
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®

GRAND CANYON COCKTAIL

Prickly Pear Margarita \$12.50
Tequila , Triple Sec, Prickly Pear Extract

Hermits Manhattan \$12.00
Bourbon, Tempe AZ

Cherry Old Fashion \$13.50
Bourbon, Bordeaux cherry, Bitters, Orange

Seasonal House-Made Sangria \$12.00

The Grand Mimosa \$13.50
Sparkling Wine, Orange Juice

Bloody Mary \$13.50
Spicy Mary Mix, Vodka

GRAND CANYON MULE

Kentucky Mule \$16.50
Maker's Mark Bourbon, Ginger Beer, Lime

Shriveled Apple Mule \$14.50
Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime

Alternative Canned Spirits

White Claw Seltzer \$8
(Black Cherry, Grapefruit)

Angry Orchard, Hard Apple Cider \$8

Nutrl Vodka Seltzers \$12
(Lemonade, Watermelon or Pineapple)

SPARKLING WINE

Sparkling, Browne, Bitner Brut, NM \$14/49
*Sparkling Wine, **Domaine St Michelle, Brut, WA \$10/38***
Prosecco, La Marca, Italy \$11/42

WHITE WINE

*Pinot Grigio, **Grand Canyon Private Label, CA \$9/38***
Riesling, Firestone, Monterey \$9/38
*Dayden Rose, **Arizona Stronghold, Cornville, AZ \$13/55***
Sauvignon Blanc, Wente, CA \$13/52
Sauvignon Blanc, Duckhorn, CA \$65
White Blend, Browne, WA \$49
White Blend, Conundrum, CA \$11/44
*Chardonnay, **Grand Canyon Private Label, CA \$9/38***
*Chardonnay, **J Lohr Arroyo Seco, CA \$11/48***
Chardonnay, Browne, CA \$49
Chardonnay, Sonoma Curter, CA \$64

BEER ON DRAUGHT

16oz Draft Beer

Humphries Hefeweizen, Lumberyard Brewing, AZ \$9
Scottsdale Blonde, Huss Brewing, AZ \$10
Prickly Pear IPA, Grand Canyon Brewing Co, Williams, AZ \$9
Prickly Paradise Cider, 2 Towns Ciderhouse, Corvallis, OR \$11
Horseshoe Bend Pale Ale, Grand Canyon Brewing Co, Williams, AZ \$9
Wheat Ale, Blue Moon Brewing Co, Denver, CO \$8
Big Blue Van Wheat, College Street Brewing, AZ \$9
Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ \$9
Pilsner, Grand Canyon Brewing Co, Williams, AZ \$9
Amber Ale, Oak Creek Brewing Co, Sedona, AZ \$9

RED WINE

Pinot Noir, Cline, CA \$11/44
*Malbec, **Trivento Reserve, Mendoza \$9/37***
Malbec, Browne, WA \$62
*Merlot, **Ferrari-Carrano, CA \$15/58***
Merlot, Browne, WA \$62
Merlot, Oberon, CA \$74
*Cabernet Sauvignon, **Grand Canyon Private Label, CA \$9/38***
Cabernet Sauvignon, Browne, WA \$49
Cabernet Sauvignon, Browne, CA \$49
Pinot Noir, Browne, OR \$49
Red Blend, Conundrum, CA \$11/36
Red Blend, Browne, WA \$49
*Cabernet Sauvignon, **Serial Paso Robles, CA \$14/56***
*Cabernet Sauvignon, **Arizona Stronghold, AZ \$15/58***

16oz Domestic Canned Beer

Coors Light Lager, Golden, CO \$9
Michelob Ultra, St. Louis, MO \$7

12 oz Canned Beer

Modelo, Especial, Mexico \$9
Hazy IPA, Lumberyard \$7

Non-alcoholic Beverages \$7

Hazy IPA, Athletic Lite

(Drinking Alcoholic Beverages including Distilled Spirits, Beer and Wine during Pregnancy can cause Birth Defects)

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