

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 \$8.95

Zesty Cheese Dip, Tri Color Tortilla Chips

Tres Amigos \$9.75 **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

Canyon Vegan Burrito \$16.95 **VG**

Sauteed Pepper & Onion, Black Beans
Spanish Rice, Guacamole, Ranchero Sauce

Black Bean Burger \$16.50 **V**

Udi's Gluten Free Bun available upon request

Lettuce, Tomato, Pickle, Onion, Cheddar Cheese
Canyon Sauce, French Fries or Side Salad

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 Tofu, Chicken or Steak for \$5.95

Southwest Caesars Salad \$16.50

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
(1/2 Size Side Salad Available for \$7)

BLUE PLATE ENTREES

***10 oz New York Strip Steak** \$50.95

Red-skin Mashed Potatoes, Herb Butter
Chef's Daily Vegetables, Beef Gravy

***10 oz Prime Rib Dinner** \$40.50 **GF**

Red-skin Mashed Potatoes, Herb Butter
Chef's Daily Vegetables

***Pan Seared Steelhead Trout** \$34.95 **GF**

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

Roasted Chicken Half \$29.50 **GF**

Red-skin Mashed Potatoes
Herb Butter, Chef's Daily Vegetables

Pot Roast \$24.95

Chuck Steak, Root Vegetables
Red-skin Mashed Potatoes, Beef Gravy

Fish & Chips \$19.95

Beer Battered Fish, Coleslaw, French Fries, Tartar Sauce

Canyon Smothered Burrito \$18.95

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

Spaghetti Western \$16.50

Spaghetti, Meatballs, Zesty Marinara
Parmesan Cheese, Garlic Toast

GRAND CANYON

NATIONAL PARK LODGES

XANTERRA TRAVEL COLLECTION®

SANDWICHES & WRAPS

Udi's Gluten Free Bun available upon request

Add Poblano Pepper for \$2.00

***Ultimate Bison Burger** \$22.95

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

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

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

***Fred Harvey Double Bacon Cheeseburger** \$19.50

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

Chicken Club Sandwich \$13.95

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

Hot Honey Fried Chicken Sandwich \$13.95

Fried Chicken Breast tossed in House-Made Hot Honey
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 COCKTAIL

Spicy Margarita \$18.50
*Sauza Blue Tequila, Simple Syrup, Triple Sec
Lime Juice, House made Tajin Mix*

Americano \$15.50
Campari, Club Soda, Sweet Vermouth

Orange Crush \$13.50
Stolichnaya Vodka, Triple Sec, Sprite

GRAND CANYON MULE

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

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

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

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

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

BEER ON DRAUGHT

16oz Draft Beer

Prickly Pearadise Cider, 2 Towns Ciderhouse, Corvallis, OR \$11
Scottsdale Blonde, Huss Brewing, AZ \$10
Prickly Pear IPA, Grand Canyon Brewing Co, Williams, AZ \$9
Humphries Hefeweizen, Lumberyard Brewing, AZ \$9
Horseshoe Bend Pale Ale, Grand Canyon Brewing Co, Williams, AZ \$9
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
Modelo Especial, Mexico \$9
Wheat Ale, Blue Moon Brewing Co, Denver, CO \$8

RED WINE

*Merlot, **Ferrari-Carrano**, CA \$15/58*
*Cabernet Sauvignon, **Arizona Stronghold**, AZ \$15/58*
*Cabernet Sauvignon, **Serial Paso Robles**, CA \$14/56*
*Pinot Noir, **Cline**, CA \$11/44*
*Red Blend, **Conundrum**, CA \$11/36*
*Cabernet Sauvignon, **Grand Canyon**, CA \$9/38*
*Malbec, **Trivento Reserve**, Mendoza \$9/37*
*Cabernet Sauvignon, **Rutherford Hill**, CA \$134*
*Merlot, **Oberon**, CA \$74*
*Malbec, **Browne**, WA \$62*
*Merlot, **Browne**, WA \$62*
*Cabernet Sauvignon, **Browne**, WA \$49*
*Cabernet Sauvignon, **Browne**, CA \$49*
*Pinot Noir, **Browne**, OR \$49*
*Red Blend, **Browne**, WA \$49*

16oz Domestic Canned Beer

Coors Light Lager, Golden, CO \$9

12 oz Canned Beer

Modelo, Especial, Mexico \$9
Hazy IPA, Lumberyard \$7
Michelob Ultra, St. Louis, MO \$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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NATIONAL PARK LODGES
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