

DINNER

SOUP & SALADS

ELK CHILI  CUP \$8.95 | BOWL \$11.90
Fresh ground elk in a bean chili - garnished with shredded cheddar/jack cheese

BLACK BEAN & RICE OR SOUP OF THE DAY  CUP \$6.60 | BOWL \$8.75

*Add to any salad or entrée - Grilled Chicken Breast \$6.00 | Smoked Brisket \$8.95

Meatless vegan/vegetarian chicken option \$7.35

SUNSET SPINACH SALAD \$14.35
Fresh organic spinach in tossed bacon balsamic vinaigrette & topped with cherry tomatoes
walnuts & blue cheese
Spinach Salad Starter \$8.35

ARIZONA MIXED GREENS SALAD \$14.35
Organic greens, strawberries, feta cheese, onion, & cucumber tossed in a citrus vinaigrette
Arizona Mixed Greens Starter \$8.55

WEDGE SALAD  \$14.35
Iceberg lettuce, blue cheese dressing, bacon bits, diced onion and tomato

APPETIZERS

COPE BUTTE CHIPS  \$7.20
Corn tortilla chips & lodge made salsa for your table to share
Guacamole \$4.20

BRIDLE PATH FIGS  \$11.95
Bacon wrapped and baked, set atop organic greens with a raspberry balsamic glaze

NORTH RIM WINGS  \$12.55
Oven-baked jumbo chicken wings tossed in a spicy prickly pear cactus sauce served with
carrot & celery sticks & chipotle ranch for dipping.

BEVERAGES

Pepsi, Pepsi Zero, Mt. Dew, Dr. Pepper, Lemonade, Root Beer, Twist, Orange Crush	\$3.50	Juice - Orange, Cranberry, Apple, Grapefruit	\$4.30
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Milk	\$4.00	Coffee, Tea, Iced Tea	\$3.50
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ENTRÉES

HOUSE ROCK SALMON \$31.45

8oz Fresh Atlantic Salmon filet, grilled & topped with a prickly pear cactus drizzle served with cranberry rice pilaf & fresh vegetables

LEES FERRY TROUT \$31.10

Seasoned rice flour-dusted filet of Utah red trout, pan sautéed with a lemon chimichurri sauce, served with cranberry rice pilaf and fresh vegetables

PONDEROSA SMOKED BRISKET \$19.75

Wheat hoagie roll brimming with our smoked brisket, onions, and cheddar cheese, served with fries and slaw

*COWBOY RIBEYE \$39.85

14oz Center cut steak grilled to order served atop red wine demi glaze & served with gruyere au gratin potatoes & fresh vegetables

ROSEMARY ROASTED \$33.00 PORK LOIN

12oz Bone-in roasted pork loin hinted with fresh rosemary. Served with gruyere au gratin potatoes and fresh vegetables

SUPAI POBLANO CHICKEN \$24.55

Fajita style chicken breast with onions and peppers stuffed inside a roasted poblano pepper topped with melted pepper jack cheese, served atop cranberry rice pilaf and a side of avocado corn salsa

SUGARLOAF BISON SHORT RIBS \$40.70

Bone-in slow roasted with onions, celery, carrots, rosemary, & garlic.
Served with Yukon Gold mashed potatoes, fresh vegetables & pan gravy

VENISON MEATLOAF FULL \$26.60 | HALF \$17.95

Mixed in a traditional fashion, served with Yukon Gold mashed potatoes, gravy, and vegetables

CAPE ROYAL VEGETARIAN FULL \$29.90 | HALF \$16.75

Grilled veggie kabobs with fresh seasonal vegetables served atop cranberry rice pilaf

Healthy Choice Alternatives

*Consuming raw or undercooked seafood, shellfish, meats, poultry, or eggs may increase your risk of food borne illness.

“Healthy Parks Healthy People”

We at the Grand Canyon Lodge take the safety of our guest and employees very seriously, we use the highest quality disinfectants and cleaners available. We follow current CDC guidelines.

“Healthy Parks Healthy People” is a National Park Initiative to raise understanding and awareness about how open spaces and natural places can promote the health and well-being of all Americans as well as the planet we share. As an authorized concessioner of the National Park Service, The Grand Canyon Lodge is also very pleased to provide a healthy and sustainable menu for your dining pleasure.

Here at the North Rim we mindfully use practices that help provide healthier options for our guests. These include substituting processed foods; we make most of our sauces, dips, and glazes fresh in house. This helps us increase taste, nutritional content, lower portion sizes, and reduce sodium levels. Our vegetarian and gluten-free options are designed to meet our guests’ taste, dietary needs and we offer nutrient dense food and beverage options such as fruits, whole grain breads, fat-free or low-fat dairy products, nuts, and beans.

We follow healthy cooking practices, minimize the use of fried foods, replace butter with extra virgin olive oil, and offer leaner cuts of elk and bison We have proudly extended these nutritional practices to our children’s menus.

The Grand Canyon Lodge is proud to be a certified member of the Green Restaurant Association. We earned this certification through an independent audit of our ongoing progress towards minimizing our impact on the environment. These steps include using energy efficient lighting, using compostable to-go packaging, and offering organic, free-trade coffee.