

GRAND CANYON LODGE

NORTH RIM

“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. Our efforts include serving seafood rated as a best choice by the Monterey Bay Aquarium Seafood Watch program. We have proudly extended these nutritional practices to our children’s menus.

for our gluten free guests or special dietary considerations please ask your server to assist you
18% gratuity will be automatically added to parties of 6 or more. Menu is printed on recycled paper

Dinner Selections

SOUP

- 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   

Appetizers

Cope Butte Chips

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



Bridle Path Figs

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

North Rim Wings

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

Beverages

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



*

Salad Selections

Sunset Spinach   Starter **\$8.35** Entrée **\$14.35**
fresh organic spinach in tossed bacon balsamic vinaigrette & topped with cherry tomato walnuts & blue cheese

Wedge Salad   **\$14.35**
Iceberg lettuce, blue cheese dressing, bacon bits, diced onion, diced tomato

Arizona Mixed Greens  Starter **\$8.55** Entrée **\$14.35**
Organic greens, strawberries, feta cheese, onion & cucumber tossed in citrus vinaigrette

**Add to any salad or Entree - Grilled Chicken breast or smoked Brisket \$6.00*

Meatless vegan/vegetarian chicken option \$7.35 

 *DENOTES OPTIONS DESIGNED AS HEALTHY CHOICE ALTERNATIVES*

Entrees

Lees Ferry Trout

Seasoned rice flour dusted filet of Utah red trout, pan sautéed with a lemon chimichurri sauce, served with cranberry rice pilaf and fresh vegetables **\$31.10** 

*House Rock Salmon

8oz fresh Atlantic Salmon filet, grilled & topped with a prickly pear cactus drizzle served with Cranberry rice pilaf & fresh vegetables **\$31.45** 

Supai Poblano Chicken

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 **\$24.55**

Venison Meatloaf

Mixed in a traditional fashion, served with Yukon Gold mashed potatoes, gravy, and vegetables
Full **\$26.30** Half **\$17.95**

Rosemary Roasted Pork Loin

12+oz bone in roasted pork loin hinted with fresh rosemary. Served with Gruyere Au gratin Potatoes and fresh vegetables
\$33 

*Cowboy Ribeye

14oz Center cut steak grilled to order served atop red wine demi glaze & served with Gruyere Au gratin Potatoes & fresh vegetables **\$39.85** 

Sugarloaf Bison Short Ribs

Bone in - slow roasted with onions, celery, carrots, rosemary & garlic. Served with Yukon Gold mashed potatoes, fresh vegetables & pan gravy
\$40.70 

Cape Royal Vegetarian

Grilled veggie kabobs with fresh seasonal vegetables served atop Cranberry rice pilaf
Full **\$29.90** Half **\$16.75**

  

Ponderosa Smoked Brisket

Wheat hoagie roll brimming with our smoked brisket, onions and cheddar cheese, served with fries and slaw
\$19.75