

**"HEALTHY PARKS  
HEALTHY PEOPLE"**

"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. The Grand Canyon Lodge is also very pleased to Partner with the National Park Service 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 nutrition 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 Monterrey Bay Aquarium Seafood Watch program. 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, onsite composting of food waste, maintaining a highly efficient recycling program, using compostable to-go packaging, and offering organic free-trade coffee. Last year the lodge was a leader in the National Park system diverting 63% of our waste from landfills

## STARTERS

**Elk Chili** – classic preparation **\$5.80** cup **\$9.45** bowl   
**Black bean & rice or Soup de jour** **\$4.20** cup **\$6.55** bowl



### Havasupai Ahi Tuna

Sushi grade tuna  
crusted with dark chili  
powder & coriander,  
seared rare and sliced  
thin served with  
Wasabi cream and  
Asian slaw

**\$13.40** 

### 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

**\$11.55** 

### Cape Royal Grilled Vegetables

A selection of grilled  
vegetables served on a  
bed of mixed greens

**\$7.90**



### Mohave Shrimp Cocktail

Traditional preparation of  
jumbo shrimp – served with  
spicy southwest cocktail  
sauce

**\$14.70** 

### Grand Stuffed Cremini

Cremini mushroom caps  
stuffed a blend of pepper  
jack and cream cheese with  
diced green and red peppers  
and chili seasoning  
and a red pepper coulis

**\$9.45**  

### Kaibab Quesadilla

Cheddar & Jack cheese on a  
Low-carb tortilla **\$9.45**  
add grilled vegetables **\$12.60**  
chicken, shrimp or beef  
**\$13.65**

### Cope Butte Chips

Corn tortilla chips &  
lodge made salsa for  
your table to share  
**\$2.90** guacamole  
**\$5.50**



### Bridle Path Figs

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

**\$10.00** 

## STARTER AND ENTRÉE SALADS

### Sunset Spinach

Organic baby spinach tossed in bacon  
balsamic vinaigrette topped with cherry  
tomato, walnuts & blue cheese

Starter **\$6.25** Entrée **\$10.50**  

### Shiva Wedge

Iceberg lettuce, blue cheese  
dressing, bacon bits, diced  
onion, diced tomato

**\$10.45** 

### Walhalla Salad

Organic Greens & Arugula, red  
onion, tomato, apple, mandarin  
oranges, grapes, & strawberries  
served with a house made raspberry  
balsamic Dressing

Starter **\$6.30** Entrée **\$12.60**



### Coconino Beet Salad

Whole red beet served atop fresh  
greens with feta cheese and  
Mandarin oranges and topped with a  
house made poppy seed dressing

**\$10.45**  

### Canyon Classic Caesar

Hearts of romaine, house made  
croutons, parmesan cheese tossed in  
Caesar dressing

Starter **\$6.30** Entrée **\$10.50**

### Arizona Mixed Greens

Organic greens, strawberries, feta  
cheese, onion & cucumber tossed in  
citrus vinaigrette

Starter **\$6.30** Entrée **\$10.50**



**Add to any salad** - Grilled Chicken breast **\$7.35** – Grilled Shrimp (6) **10.45**  
Grilled Alaskan Salmon filet 6oz. **\$10.45** - Smoked Duck breast **\$8.15**  
8oz NY steak **\$10.45**



Meatless vegan vegetarian chicken option **\$7.35**

## ENTRÉES

**Point Imperial Bass**   
Grilled Fresh Stripped Bass with a lemon bur blanc served with sweet potato hash & fresh vegetables  
Full **\$33.55** Half **\$18.20** 

**Bright Angel Chicken**  
*Frances* chicken breast and artichoke hearts sautéed with mushrooms, rosemary and basil in a white wine broth. Served with olive oil herb penne and vegetables  
**\$28.30**

**Supai Chicken Alfredo**  
Blackened free range chicken breast atop linguini pasta with fresh Alfredo sauce & fresh vegetables  
**\$20.65**

**Sugarloaf Bison Short Ribs**  
Bone in - slow roasted with onions, celery, carrots, rosemary & garlic. Served with Yukon Gold mashed potatoes, fresh vegetables & pan gravy  
**\$31.50** 

**Cowboy Strip Steak**  
12oz hand cut strip steak grilled to order served atop red wine demi glaze & served with Yukon Gold mashed potatoes & fresh vegetables  
**\$31**  


**Lees Ferry Trout**  
Seasoned rice flour dusted filet of trout, pan sautéed with a lemon chimichurri sauce, served with fresh cilantro rice and vegetables  
**\$26.25** 

**Cape Royal Vegetarian**   
A variety of grilled summer vegetables served with a sweet potato hash  
Full **\$21** Half **\$10.50**  
  

**Hualapai Wild rice Primavera**   
Organic wild rice with sautéed zucchini, yellow squash, Butternut squash, cranberries, shallots & seasonings  
Full order **\$18.90**  
Half Order **\$11.50**  
  

**Shiva's Penne**   
Barilla Pasta with sautéed Shitake & Crimini mushrooms, roasted red peppers, Arugula, shallots, & roasted corn in a Veggie white wine sauce  
Full **\$21** Half **\$11.55**  


Add your choice of protein  
Chicken, Smoked Brisket  
**\$7.35**  
salmon, shrimp, 8oz NY steak  
**\$10.45**  
Smoked Duck  
**\$8.15**

**Ponderosa Smoked Brisket**  
Wheat hoagie roll breaming with our smoked brisket, onions and cheddar cheese, served with fries and slaw  
**\$16**

**House Rock Salmon**   
6oz Wild caught Alaskan Salmon filet, grilled & topped with a prickly pear cactus - citrus drizzle served with cilantro rice & fresh vegetables  
**\$27.60** 

**Canyon Duck**   
Smoked grilled breast sliced thin & topped with prickly pear cactus drizzle, served with fresh vegetables & Yukon Gold mashed potatoes  
**\$27.30** 

**Venison Meatloaf**  
Mixed in a traditional fashion, served Yukon Gold mashed potatoes, gravy and vegetables  
Full **\$22** Half **\$14.70** 

**Angels Gate Smoked Baby Back Ribs**  
Slow roasted, house smoked Baby Back pork ribs, glazed in a chipotle barbeque sauce served with French fries & coleslaw  
4 bone **\$16.80** 8 bone **\$25.20**  
Full 12 bone rack **\$34.65**  


**North Rim Smoked Pork Rack**  
Slow roasted smoked bone-in pork rack, sliced per order and finished with a apple cherry compote. Served with sweet potato hash and fresh vegetables.  
**\$32.55**  


 *Denotes options designed as healthy choice alternatives*

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

There will be a charge of \$4.75 for all split plates. Menu prices do not reflect tax or gratuity