

GRAND CANYON LODGE

NORTH RIM

APPETIZERS

Grilled Chicken Satay

Marinated and grilled chicken skewers served with our spiced peanut sauce

\$9.90

Fresh Fruit and Cheese Platter

Our chef's selection of fresh fruits and cheeses served with a variety of crackers

\$9.70

Cheese Quesadilla

Monterey Jack cheese melted on a flour tortilla \$7.45

with grilled vegetables \$8.60

with chicken, pork or beef \$12.00

Grilled Summer Vegetables

A selection of grilled vegetables including zucchini, yellow squash, bell peppers, asparagus, and roma tomatoes served with a sunflower dipping sauce and a cilantro drizzle.

\$9.85

Black Bean Hummus

Our house made Black bean hummus served with grilled pita bread and house fried tortilla chips

\$9.90

Smoked Salmon

Layered with capers and onions dressed with

our homemade dill aioli

\$11.45

SOUPS

Our chef's fresh selection of daily prepared soups

Cup \$3.30

Bowl \$4.75

SALADS

Spinach and Feta Salad

Fresh baby spinach topped with cherry tomatoes and pecans. Tossed in raspberry vinaigrette with feta cheese.

\$8.95

Caprese Salad

Slices of Heirloom tomato, fresh mozzarella, fresh basil topped with a balsamic reduction

\$9.25

Lodge Dinner Salad

Lettuce, cherry tomatoes, shredded carrot, red onion, and cucumber with your choice of dressing

\$4.80

Caesar Salad


Hearts of romaine, house made croutons, shaved parmesan cheese topped with a Caesar dressing

\$7.60

Add chicken \$5.00

Add shrimp \$7.05

Add salmon \$7.45

 Denotes options designed as healthy choice alternatives



Monterrey Bay Aquarium Seafood Watch's Good Alternative Choices

GRAND CANYON LODGE

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LIGHTER MEALS

Grilled Sliced Portabella Mushroom

A seasoned and grilled portabella mushroom sliced and served with brown rice, lentils and a burgundy glaze

\$11.80

Grilled Vegetables

A variety of summer vegetables served with polenta and seasoned black bean cakes

\$11.80

Pasta Bowl

Whole wheat, Semolina, or gluten free pasta served with your choice of Alfredo or Marinara sauce

\$11.65

Prime Rib Open Face Sandwich

Our slow roasted prime rib, thin sliced and served on a ciabatta roll with vegetables and demi-glace

\$12.70

Roasted Chicken

Choice of dark or white Roasted quarter with Sauvignon Blanc demi-glace, vegetables and your choice of rice or potato

\$14.90

Baked Cod

Fresh cod fillet baked in white wine, garlic, shallots, topped with our pico de gallo

\$13.85

DINNER ENTREES

All dinner entrees are served with our Chefs' daily featured side dishes.

Ask your server about our Chef's daily specials

Western Rainbow Trout

Daily preparation by our Chef's inquire about today's selection

\$20.00

Sunset Mushroom Pasta

Your choice of whole wheat, gluten free, or Semolina pasta. Sautéed with mushrooms, shallots, baby spinach, and oven roasted tomatoes. Tossed in a garlic, olive oil, and wine sauce

\$18.65

Alaskan Coho Salmon

Grilled salmon served with today's polenta, fresh asparagus and prickly pear vinaigrette

\$22.50

Chicken Parmesan

Fresh chicken breast hand breaded, pan sautéed. Served with our own Marinara sauce, topped with mozzarella, served with pasta

\$18.95

Oven Roasted Chicken

Roasted seasoned half chicken served with Sauvignon Blanc demi-glace

\$20.35

North Rim Prime Rib

Seasoned and slow roasted. Served with au jus, and our house prepared horseradish sauce

\$26.50

Roasted Pork Ribs

Slow roasted, house smoked baby back pork ribs glazed in an orange barbeque sauce

\$29.80

Arizona Style Bison Flank Steak

Grilled, sliced Bison flank with mushroom, prickly pear demi-glace

\$29.60

Arizona Style Sirloin Steak

Marinated, grilled Grade-A Certified Angus Sirloin beef topped with a grilled mushroom cap, maître de hotel butter

\$26.30

BEVERAGES

Organic Shade Grown Coffee	\$2.50
Hot Tea	\$2.25
Hot Chocolate with Whipped Cream	\$2.70
Milk	\$2.45
Juice	\$3.05
Ice Tea	\$2.40
Fountain Drinks	\$2.40
Lemonade	\$2.40

Grand Margarita: *Cuervo Gold tequila, Cointreau, Prickly Pear Syrup. Shaken and served on the rocks \$8.50*

North Rim Sunset: *Captain Morgan rum, Amaretto, orange and cranberry juices. \$8.50*

Cactus Cosmo: *High Spirits Prickly Pear vodka, Cointreau, cranberry and lime juices. Served up \$8.50*

A full bar selection is also available

Draft Beers

Oak Creek Amber
Lumberyard Hefewizen
Lumberyard IPA
North Rim Lager
\$5.75

Bottled Beers

Coors	Heineken
Miller Lite	Russian Imperial Stout
Budweiser	\$5.50
Corona	
\$4.50	

After your Dinner, ask your server for our selection of Premium Desserts

This menu was specially designed with healthy initiative guidelines in mind. We hope that you enjoy all your meals, as well as your stay here at the Grand Canyon Lodge. If you have any questions please feel free to ask your server and we will do our best to meet your wishes. Thank you

Chef Paul and the staff of the Grand Canyon Lodge

Going for a hike or sightseeing? Sack lunches are available, order tonight for morning pick up.

Check with your server for details.

\$11.45-\$11.80

Gratuity of 18% will be added to parties of 8 or more. There will be a charge of \$4.75 for all split plates. Menu prices do not reflect tax or gratuity.

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