

# GRAND CANYON LODGE

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## NORTH RIM

### Lunch Buffet

*A full assortment of daily pastas with alfredo, marinara, or bolognese sauces, shredded parmesan cheese, and fresh baked garlic rolls. Chilled organic field greens and complementing salad toppings and dressings.*

*Your choice of organic-fair trade-shade grown coffee, tea or a fountain drink.*

ADULT \$14.35 CHILD \$7.90

### APPETIZERS

#### Grilled Summer Vegetables 🍴

*A medley of fresh grilled vegetables served with our own house made sunflower dipping sauce*

\$9.85

#### Grilled Chicken Satay 🍴

*Grilled chicken tenderloins served with our house made peanut sauce*

\$9.90

#### Cheese Quesadilla

*Monterey Jack cheese melted on a grilled tortilla*

\$7.45

*with sautéed peppers \$8.60*

*with your choice of chicken, pork, or beef \$12.00*

#### Black Bean Hummus 🍴

*House made and served with house fried tortilla chips and fresh Pico De Gallo*

\$9.90

#### Fruit and Cheese Platter 🍴

*Our chef's selection of seasonal fresh fruits, diced cheeses, and crackers*

\$9.70

### SALADS

#### Spinach and Pecan Salad 🍴

*Fresh spinach greens tossed in raspberry vinaigrette topped with pecans, tomatoes, and feta cheese*

\$8.95

#### Garden salad 🍴

*Fresh organically grown hearts of lettuce with tomato, onion, carrot and cucumber served with your choice of dressing*

\$4.80

#### Caesar Salad 🍴

*Fresh hearts of romaine lettuce, croutons and parmesan cheese tossed in creamy Caesar dressing*

\$7.55

### SOUPS

#### House-Made Soup

*Our chef's selection of daily prepared soup*

cup \$3.30 bowl \$4.75

#### Soup and Half Sandwich

*A bowl of our house made soup with your choice of ham, turkey, or roast beef sandwich or a vegetarian wrap*

\$8.90

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### SANDWICHES

Available on your choice of Kaiser roll, whole wheat Kaiser roll, or gluten free bread  
Served with fresh fruit or French fries, sweet potato fries, or coleslaw upon request  
Add cheese \$.80 Add sautéed mushrooms, onions, bacon, or guacamole \$1.50

#### Vegetarian Wrap

Fresh baby spinach, carrots, red onions, bell peppers, and mushrooms wrapped in a tomato basil flour tortilla, served with a creamy sunflower sauce  
\$8.95

#### Turkey Club

Fresh sliced turkey, lettuce, tomato, and bacon on your choice of bread  
\$9.60

#### Grilled Portabella Mushroom Sandwich

Fresh portabella mushroom cap marinated and grilled. Served on a ciabatta roll with roasted tomato, red onions, and goat cheese  
\$9.20

#### Roosevelt Burger

6 ounces of all-natural beef, hand pressed and served with lettuce, tomato, onion and a pickle  
\$9.60

#### Black Bean Burger

A fresh made black bean burger with lettuce, tomato, red onion, and our house made Pico De Gallo  
\$9.00

#### Southwest Grilled Chicken

A 6 ounce grilled chicken breast topped with bacon, lettuce, tomato, and avocado  
\$9.80

### ENTREES

Please ask your server about today's specials

#### Verde Burrito

Stuffed with tender smoked pulled pork and shredded cheddar cheese. Topped with our chili verde sauce and Pico de Gallo  
\$9.20

#### Navajo Taco

Traditional Navajo fry bread covered with our elk chili, shredded lettuce, sour cream and Pico De Gallo  
\$10.65

#### Baked Chicken Breast

A panko breaded 6 ounce chicken breast is oven roasted, served with our house made peppered veloute sauce and vegetables  
\$10.40

#### Grilled Salmon Cakes

Two house made grilled salmon cakes served over fresh greens with Chili aioli and vegetables  
\$13.90

#### Baked Cod

Fresh cod fillet baked in white wine, garlic, shallots topped with our pico de gallo  
\$13.85

#### Grilled Shrimp Brochette


Fresh shrimp, peppers and pineapple glazed with chili and ginger sauce  
\$11.70

#### Arizona Elk Chili

Lean ground elk braised with Arizona chilies, served with sour cream and tortilla chips  
\$9.95

#### Venison Stew

fresh venison simmered with root vegetables in a burgundy brown sauce. Served in a crisp bread bowl, topped with cheddar cheese and fresh cilantro  
\$11.90

 Denotes options designed as healthy choice alternatives

## DESSERTS

### Fruit Tart

*Crisp tart shell filled with seasonal fresh fruit and whipped cream*

\$7.70

### Bread Pudding

*Our Chef's bread pudding is made fresh daily. Ask your server for today's variety*

\$7.20

*A La Mode \$8.95*

### Berries and Cream

*Fresh, seasonal berries layered with delicious house made whipped cream*

\$7.70

### Cheesecake

*A slice of New York Style cheesecake garnished with fresh berries and whipped cream*

\$6.50

### Classic American Fruit Pies Fruit Pie

*A slice of Grandma's secret recipe pie filled with blueberries and strawberries*

\$5.65

*A la Mode \$7.50*

### Chocolate Cake

*Layers of rich chocolate cake and creamy chocolate frosting topped with house made whipped cream.*

*A chocolate lover's delight!*

\$7.45

### Ice Cream Sundae

*Your choice of ice cream loaded with hot fudge, nuts, whipped cream, and a cherry*

\$6.10

### Ice Cream Bowl

*Vanilla, chocolate, strawberry, or our daily special*

\$3.50

## BEVERAGES

Fountain drinks or Ice Tea \$2.40

Milk \$2.45

Lemonade \$2.40

Coffee \$2.50

Hot Tea \$2.25

Root Beer Float \$3.75

Milkshake \$4.95

**Please alert your server of any dietary allergies or restrictions.**

**We will do our best to meet your needs.**

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

*18% gratuity will be added for parties of eight or more*

*Printed on recycled paper with soy ink*